



In partnership with



Year 2 • N.3
May / June • 2018

TECH4FOOD MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

FRIGOMECCANICA

Industrial Refrigeration Systems

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





MEAT



FISH



REFRIGERATION



CONTROLLERS
& SERVICE

Year 2 • N.3
May / June • 2018

TECH4FOOD MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

SPECIAL
2ND
PART
SURVEY

MOVE IT OR LOSE IT

TRENDS, HURDLES, GOALS, OPPORTUNITIES. IN THIS WELL-ROUNDED SURVEY, LEADING ITALIAN MARKET PLAYERS TALK ABOUT THEIR PRESENT AND FUTURE. INNOVATION IS THE KEY WORD. INTERNATIONALIZATION A MUST. BECAUSE COMPETITIVENESS DEMANDS FLEXIBILITY AND PERSEVERANCE. AND A LOT, LOT OF PASSION.



from page 8 to page 11

SPECIAL GUIDE

IPACK-IMA

from page 14 to page 24

MILAN - 29 MAY - 1° JUNE 2018

MEAT-TECH

from page 25 to page 31

A PRODUCT PREVIEW OF THE MOST INTERESTING TECHNOLOGICAL INNOVATIONS DEVELOPED BY ITALIAN COMPANIES

the company

IoT pioneers

Minerva Omega Group has developed a human-machine-network relationship applied to the food sector and has won. Three times.

page 12



the interview

Paper packaging: a bright future

Advantages and drawbacks of cellulose-based solutions in an interview with Eliana Farotto, R&D responsible for Comieco. Focus on sustainability, innovation and new sales channels.

page 34 and 35



export

Heading to China

Challenges and opportunities for Italian producers of f&b processing and packaging machinery. We talked with Amedeo Scarpa, director of the ITA office in Beijing.

page 36 and 37



TOP TECH
SPECIAL INSERT

centerfold

Cavanna
PI.CO. LOADER AND ZEROX WRAPPING MACHINE





Let's team-play for innovation

By Riccardo Colletti

Industry's total revenue exceeded 23 billion euro, with over 70,000 employees. More than 2,500 exhibitors and 17 pavilions are ready to welcome them all, on a 126,000 sqm exhibiting surface. Including 1,000 top buyers from 51 countries.

These 7 numbers portray what is probably the most awaited event of the year in the name of innovation: namely, 'The Innovation Alliance'. Highlights on a highly inventive industry searching for new perspectives of integration, also due to the fast-growing popularity of Industry 4.0, thus offering a dedicated showcase with a strong identity to some of the most important industrial sectors, that make our country the second world producer of instrumental mechanic.

On stage in Rho-Fiera, Milan, from the 29 May until the 1 June, for the very first time The Innovation Alliance will gather under one umbrella five trade fairs, showcasing an innovative cross-cutting supply chain. In detail: Plast - dedicated to technologies for the plastic and rubber material industry; Ipack-Ima - processing and packaging technology exhibition; Meat-Tech - the event dedicated to processing and packaging in the meat industry; Print4All - showcasing the industrial printing and converting machinery segment; and Intralogistica Italia - dedicated to the most innovative solutions and integrated systems destined

for industrial handling, warehouse management, material storage and picking operations.

At a time when markets and industries are changing worldwide, we are asked to take a qualitative leap, also making the most of the opportunities offered by the so called 'Industry 4.0', and focusing on the integrated system of 'made in Italy' technological and manufacturing excellences.

The importance of the industrial sectors belonging to The Innovation Alliance was assessed by the positive 2017 balance sheets. In particular, the packaging and processing industry - that is worth 10.8 billion euro - highlights a 6% revenue increase and a 69% export share. Machinery for industrial printing and converting show even more impressive results: up by 13% with a turnover exceeding 3 million euro, mainly due to the great performance achieved on global markets, accounting for about 70% of total business.

For that very reason, *Tech4Food* decided to dedicate the most significant part of its magazine to a rich preview of the product innovations developed by Italian companies, with a special focus in Ipack-Ima and Meat-Tech: two strategic Italian industries, once again ready to take their flexible, effective and tailor-made technologies all over the world. And what is more, showing their ability to stay in team.



Managing director:
ANGELO FRIGERIO

Editorial director:
RICCARDO COLLETTI

Edited by: Edizioni Turbo Srl
Corso della Resistenza, 23
20821 - Meda (MB)

Tel. +39 0362 600463/4/5/9
Fax. +39 0362 600616

e-mail: info@tespi.net

Periodico bimestrale - Registrazione al
Tribunale di Milano n. 2 del 4 gennaio
2018 - Numero 3 - Maggio / Giugno 2018

- Stampa: Italgrafica - Novara -
Poste Italiane Spa -

Sped. in Abbonamento Postale
DL 353/2003 (conv. in L. 27.02.2004, n.46)
art. 1, comma 1, LO/MI -

In caso di mancato recapito, inviare
all'ufficio postale di Roserio per la
restituzione al mittente che si impegna a
pagare la relativa tariffa.

Una copia 1,00 euro -

Abbonamento annuo 20,00 euro

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

Responsabile dati: Riccardo Colletti
Corso della Resistenza, 23
20821 Meda (MB)

Questo numero è stato chiuso
in redazione il 21 maggio 2018

L'Italia fa squadra nel segno dell'innovazione

Oltre 23 miliardi di euro di fatturato. Più di 70mila addetti. Oltre 2.500 espositori. 17 i padiglioni pronti ad ospitarli. 126mila metri quadrati di superficie espositiva. 1.000 top buyer attesi e provenienti da 51 paesi.

In questi sette numeri è racchiuso il valore del business legato all'evento più atteso dell'anno nel segno dell'innovazione: vale a dire The Innovation Alliance. Che mette al centro la trasversalità di una filiera innovativa che sempre più guarda a nuove prospettive di integrazione, anche grazie alla crescente diffusione dell'Industry 4.0, offrendo così una vetrina dedicata e con una precisa identità a comparti industriali di punta, che fanno del nostro Paese il secondo produttore mondiale nel campo della meccanica strumentale.

In scena dal 29 maggio al 1° giugno a Milano, nella cornice di Rho-Fiera, The Innovation Alliance per la prima volta accorpa sotto la medesima egida ben cinque manifestazioni unite da una forte

logica di filiera. Più esattamente, si tratta di Plast - manifestazione di riferimento per l'industria delle materie plastiche e della gomma; Ipack-Ima - leader per le tecnologie per il processing e il packaging; Meat-Tech - specializzata nel processing e packaging per l'industria della carne; Print4All - nuovo format dedicato al mondo della stampa commerciale e industriale e Intralogistica Italia, la sola kermesse italiana dedicata a soluzioni e sistemi integrati di movimentazione industriale, gestione del magazzino, stoccaggio dei materiali e picking.

Stiamo vivendo una fase di repentino cambiamento sotto ogni profilo e in ciascun mercato. Pertanto, è indispensabile compiere un salto di qualità, mettendo a fattore quanto di buono è stato valorizzato con la cosiddetta 'Industry 4.0', accendendo i riflettori su un sistema integrato di eccellenze tecnologiche e produttive 'Made in Italy'.

L'importanza delle realtà produttive che fanno parte di The

Innovation Alliance è testimoniata dai preconsuntivi 2017, tutti in positivo. In particolare, il settore packaging e processing, con un valore totale pari a 10,8 miliardi di euro, mette in risalto una crescita del fatturato di circa il 6%, con una quota export pari al 69%. Ancora più evidente la crescita (almeno del 13%) registrata per le macchine per la stampa industriale e il converting, con un volume d'affari al di sopra dei 3 miliardi di euro, grazie ai benefici che arrivano dai mercati esteri che cubano quasi il 70% del business.

Proprio a fronte di tutto questo, *Tech4Food Magazine* ha deciso di dedicare il cuore del nostro giornale a una ricca anteprima delle novità messe a punto dalle aziende, con un focus particolare su Ipack-Ima e Meat-Tech. Due settori strategici per il mondo industriale italiano, che ancora una volta è pronto a portare in giro per il mondo la sua tecnologia flessibile, funzionale, tailor made. Dimostrando, anche, di saper fare squadra.

a global mission for food quality

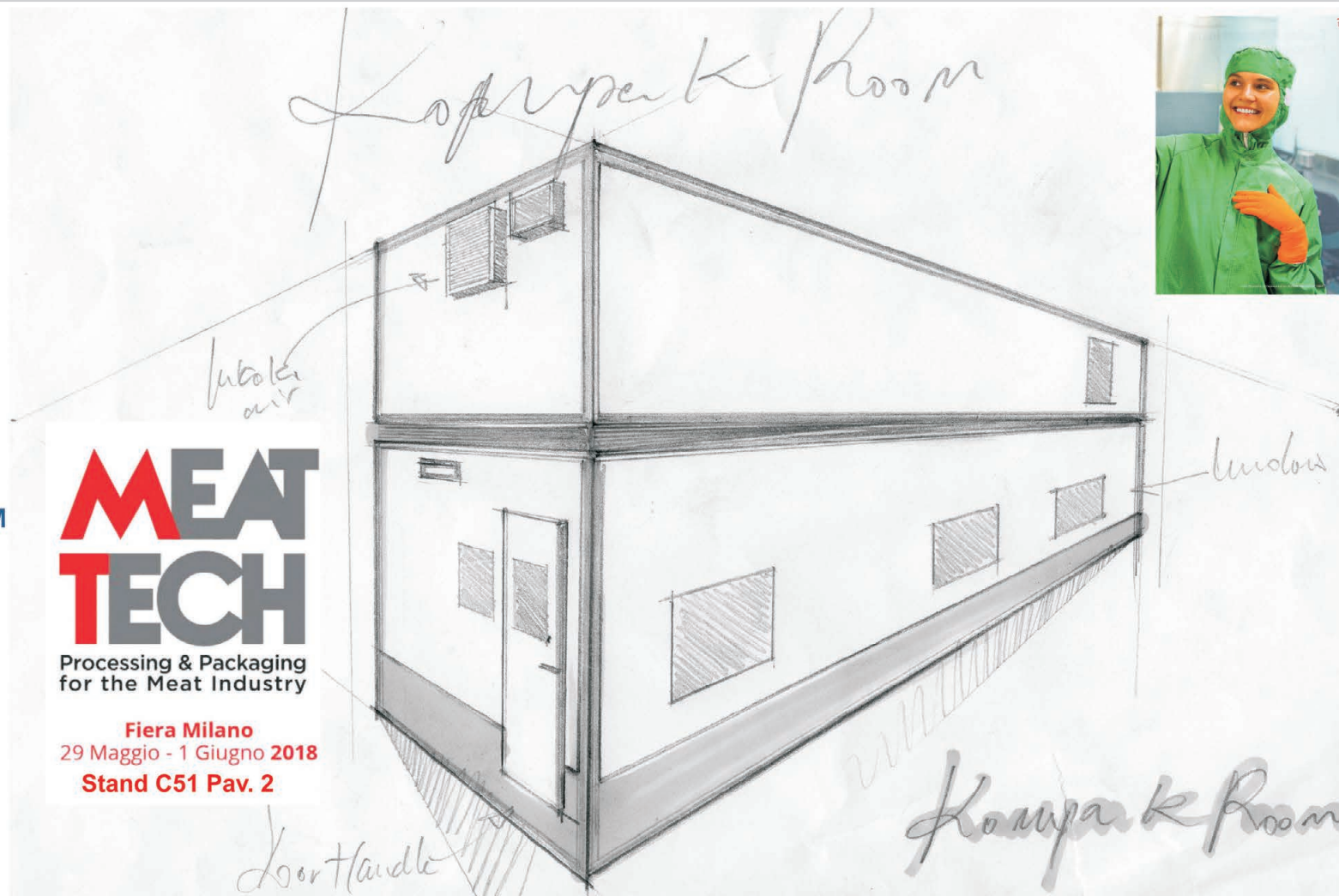
SINTECO PRODUCTS PATENTED:



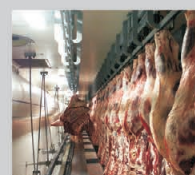
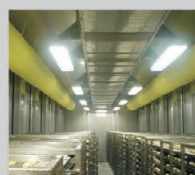
FOOD PROCESS DIVISION
CORE PASTEURIZER
SURFACE PASTEURIZER - COOKING
COOKING / COOLING PASTA LINES
SALTING

AIR CONDITIONING
AIR CONDITIONING PROCESS
SOURDOUGH ROOM PLANT
MATURING PLANTS
TUNNELS
COLD / FREEZER ROOM
SPECIAL AHU HYGIENE +++
PRE-FABRICATED CLEAN ROOM
SEMI PRE-FABRICATED CLEAN ROOM
SINTECO CLASSIFIED PROCESSING ROOM
AHU HYGIENE AND VESTIBULE
LAMINAR FLOW PLENUM
TEXTILE DUCTS
METALLIC DUCTS

FOOD UTILITIES DIVISION
ENERGY PLANTS AND PIPING
AUTOMATION SYSTEM, CONTROL PANEL
AND DEVICES
CURBS
MONOLITHIC FLOORS



CORE PASTEURIZER
SURFACE PASTEURIZER



SPECIAL AHU HYGIENE 3 STAR
FREQUENT CLEANING



HIGH CAPACITY AHU WITH VESTIBULE
AND INTEGRATED DUCTS



COOKING



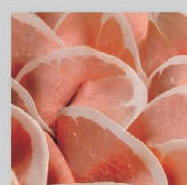
LAMINAR FLOW PLENUM



TEXTILE DUCTS



AIR CONDITIONING PROCESS



PRE-FABRICATED CLEAN ROOM

Spotlight on Caseartecnica Bartoli's cheese cutting machine Rock 20 Plus



Rock 20 Plus is an example of automatic machine of medium size, which allows to cut all types of hard and semi-hard cheese, with great flexibility for the packaging processing. Rock 20 Plus is in fact ideal for a variable production that thanks to its external scale, that allows you to program the type of cut and the amount of product desired. Its flexibility also allows to work autonomously, for small productions, and to adapt perfectly to existing lines or to other tailored machines, for greater productions. Rock 20 Plus is small and simple to handle both during the operating cycle and during the format changing. Completely made in stainless steel, its structure is solid and it fits easily to any type of cheese, from small to big ones. It is enough, in fact, to change the centering bell, the cutting blades and make the necessary adjustments, and the same machine fits perfectly to the production requested.

Caseartecnica Bartoli: riflettori puntati sulla macchina per tagliare il formaggio Rock 20 Plus

Rock 20 Plus è un esempio di macchina automatica di medie dimensioni, che permette di tagliare tutti i tipi di formaggi a pasta dura e semi dura, con grande flessibilità per il confezionamento. Rock 20 Plus è infatti ideale per una produzione variabile che, grazie alla bilancia esterna, permette di programmare il tipo di taglio e la quantità di prodotto desiderati. La sua flessibilità le permette inoltre di lavorare sia in autonomia nelle piccole produzioni, sia in linea adattandosi perfettamente a macchine esistenti o ad altre realizzate su misura, per produzioni maggiori. Di piccole dimensioni, Rock 20 Plus è semplice da gestire sia durante il ciclo di funzionamento che durante il cambio dei formati. Completamente realizzata in acciaio Inox, la sua struttura è solida e si adatta facilmente a ogni tipo di formaggio, dalle piccole alle grandi dimensioni. Basta infatti cambiare la campana di centraggio, la lama di taglio e apportare i pochi accorgimenti necessari, e la stessa macchina si adatta al tipo di produzione richiesto.

Demand for flexible packaging is growing in Europe

Flexible packaging consumption in Europe grew by 2% to around 14 billion euro in 2017, with about the same growth rates in both Western and Eastern Europe, according to a research issued by the PCI Wood Mackenzie research institute. Total annual production exceeded 15 billion euro, of which 75% was accounted from Western Europe and the remaining 25% from Eastern Europe. This region also remains the most significant exporter, with approximately 10% of its production consumed outside Europe. Forecasts expect growth to continue, with sales achieving nearly 16 billion euro in Europe and global consumption reaching 107 billion US dollars by 2022.

Cresce il mercato europeo del packaging flessibile

Nel 2017, il consumo di packaging flessibile in Europa ha registrato un incremento del 2% per un valore di circa 14 miliardi di euro, mettendo a segno gli stessi tassi di crescita sia in Europa Occidentale che Orientale. È quanto evidenzia una recente indagine promossa dall'istituto di ricerca PCI Wood Mackenzie, in cui si sottolinea che lo scorso anno la produzione complessiva ha superato il valore di 15 miliardi di euro: il 75% realizzato in Europa Occidentale e il 25% in Europa Orientale. Quest'ultima regione mostra i risultati migliori sul fronte delle esportazioni, con il 10% della produzione complessiva diretto al di fuori del territorio Ue. In base alle stime, questo trend di crescita è destinato a proseguire fino a raggiungere, nel 2022, il valore di 16 miliardi di euro in Europa e di 107 miliardi di dollari su scala mondiale.

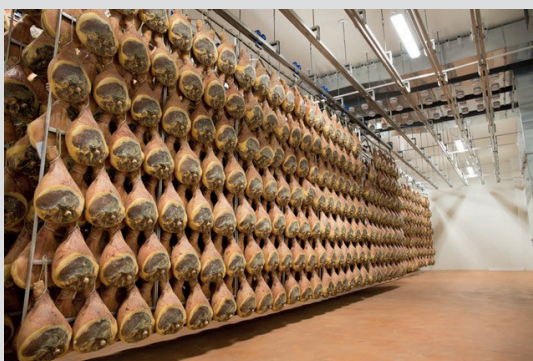
CFT acquired 51% of Packaging del Sur

The CFT Group - leading manufacturer of processing and packaging technologies - gets green light from the Italian Special Purpose Acquisition Company (SPAC) Glenalta for the acquisition of 51% of the Spanish company Packaging del Sur (Pks), for a value of 4 million euro. Last year Pks, active in the secondary packaging, generated a 6 million euro turnover, reported adjusted Ebitda of 1.25 million euro, and a net financial position of 0.5 million euro.

CFT rileva il 51% della spagnola Packaging del Sur

La Spac Glenalta ha autorizzato la società target CFT, big player nel comparto food processing e packaging, a rilevare una partecipazione del 51% della spagnola Packaging del Sur (Pks), per un valore di 4 milioni di euro. Lo scorso anno Pks, attiva nel secondary packaging, ha realizzato 6 milioni di euro di ricavi, con 1,25 milioni di ebitda 'adjusted' e una posizione netta finanziaria pari a circa 0,5 milioni di euro.

Menozzi Luigi & C. presents overhead twin-rail transport and storing systems



The twin-rail conveying system allows to improve and optimize the logistic inside the meat industry. This system accompanies the product from the beginning, that is when the raw product enters the packing plant, to the shipment of the finished product. It reduces the handcraft and allows to make best use of the available space; it is a guarantee of hygiene as required by the sanitary rules. "The high quality of these strongly built and long-lasting systems is the results of a 50 years-experience, of steady research and technological innovation," said the company in a statement. "Each project and each installation is developed according to the different needs of each product and of each customer. This system is in fact very versatile and can be utilized in the production line of each meat product, to be cooked, to be seasoned or smoked." The overhead twin-rail system may be automated with automatic forward conveyor devices or with elevators, vertical conveyors and palletizers to load and unload the product. The overhead twin-rail transport system 'Alinorm' is made of aluminum, while the version made of Aisi 304 stainless steel is named 'Alinox'.

Menozzi Luigi & C. presenta i sistemi di birotaia aerea per il trasporto e lo stoccaggio di carni e salumi

Questo sistema di trasporto in birotaia permette di migliorare e ottimizzare la logistica all'interno dei salumifici accompagnando il prodotto dal suo ingresso nel ciclo di produzione fino alla spedizione, riducendo al minimo la manodopera, sfruttando al meglio gli spazi e garantendo i massimi standard igienici richiesti dalle norme vigenti. "I 50 anni di esperienza nella produzione di questi impianti, lo studio e la ricerca ci hanno permesso di rinnovare costantemente la tecnologia e il risultato dei nostri sforzi è visibile nella qualità, nella solidità e nella longevità delle nostre installazioni", spiega l'azienda. "Ogni impianto è studiato e realizzato su misura secondo le caratteristiche del prodotto e delle esigenze del cliente. Questo sistema, infatti, può essere utilizzato nelle linee di produzione di qualsiasi prodotto di carne, da cuocere, da stagionare e da affumicare, così come per i prodotti ittici e caseari". Il sistema di trasporto aereo su birotaia può essere automatizzato con dispositivi di avanzamento automatico o con elevatori, discensori e pallettizzatori per caricare e scaricare il prodotto. Il sistema 'Alinorm' è realizzato in alluminio estruso, mentre 'Alinox' è la versione in acciaio inossidabile Aisi 304, a norme CE e USDA.

Gelmini: focus on the 'Corallo' slicing machine

Hard cheese like Parmesan, semi-hard cheese like Leerdammer, soft cheese like mozzarella, as well as frozen meat like ham are the main products of application of the 'Corallo' slicing machine by Gelmini, specialized since the 80's in the design and construction of machines and complete systems for the processing and packaging of cheese and deli meat. Automation of the process from whole cheese to shavings, suitable for different types of cheeses, product versatility from shavings to julienne cut, easy die changeover, easy sanitation procedure are probably the main features of the machine.



Gelmini: focus sulla lamellatrice modello 'Corallo'

Formaggi a pasta dura tipo Parmigiano Reggiano, formaggi a pasta semi-dura come il Leerdammer e formaggi a pasta morbida quali la mozzarella, o ancora carni congelate come il prosciutto sono i prodotti a cui è possibile applicare la lamellatrice modello 'Corallo' firmata Gelmini, specialista sin dagli anni '80 nella progettazione e realizzazione di macchine e sistemi completi per la lavorazione e il confezionamento di formaggi e salumi. Automazione della trasformazione dalla forma intera alla scaglia, idoneità a diverse tipologie di formaggio, versatilità di prodotto dalle scaglie alla julienne, facilità di cambio stampo e semplicità di igienizzazione sono alcuni dei principali punti di forza della macchina.

New partnership signed between Caffarel and Acea Pinerolese Energia for the use of sustainable sourced biomethane

Caffarel, world renowned Piedmont chocolate producer, announced that it will use the biomethane obtained from the processing of organic waste for the production of the heat used for the functioning of its production plant. Thanks to the deal signed between Acea Pinerolese Energia and the Lindt & Sprüngli Group - owner of Caffarel since 1997 - the plant will turn into a 'zero emission' production area. Acea Pinerolese Energia was the very first Italian company to produce biomethane from organic waste.



Caffarel: accordo con Acea Pinerolese Energia per produrre con biometano da fonte rinnovabile

Caffarel, noto produttore piemontese di cioccolato, ha reso noto che utilizzerà biometano ricavato dal trattamento dei rifiuti organici per la produzione del calore utilizzato per il funzionamento delle strutture produttive. Grazie all'accordo tra Acea Pinerolese Energia e il gruppo Lindt & Sprüngli - proprietario di Caffarel dal 1997 - lo stabilimento Caffarel si trasformerà quindi in un'area produttiva 'zero emission'. Acea Pinerolese Energia è stata la prima realtà in Italia a produrre biometano dal trattamento di rifiuti organici.

Unitec opens a new branch company in Australia

It is called Unitec Asia Pacific and is located in Melbourne, Australia, the new operating branch of the Italian Unitec Group, specialized in design and manufacturing of innovative technologies for fruit quality sorting. Unitec Asia Pacific is an addition to ten other Unitec operating branches in the world, all in countries and areas which have high potential for fruit and vegetables: France, Sicily, Spain, California and Washington in the United States, Chile, Argentina, South Africa, Turkey, Russia. The new operating branch was established with the objective of supporting Unitec customers from Australia and New Zealand, providing them with excellent service: fast spare parts service as well as professional and specialized assistance.

Unitec apre una nuova filiale in Australia

Si chiama Unitec Asia Pacific l'undicesima filiale estera del gruppo specializzato in tecnologie per l'ortofrutta, inaugurata di recente a Melbourne, in Australia. La nuova sede si aggiunge alle altre dieci filiali Unitec nel mondo, tutte nelle regioni e nei paesi grandi produttori di frutta e verdura come Francia, Sicilia, Spagna, stati della California e di Washington, Cile, Argentina, Sudafrica, Turchia, Russia. La filiale tecnico-commerciale fornirà consulenza e un servizio post-vendita ai propri clienti australiani e neozelandesi: pezzi di ricambio rapidamente disponibili e un servizio di supporto tecnico professionale e specializzato.

Usa Middleby acquired the Italian-based Firex

After acquiring 100% of the Modena-based Ve.Ma.C, The Middleby Corporations - leading worldwide manufacturer of equipment for the commercial foodservice, food processing, and residential kitchen industries - announced the acquisition of Firex, manufacturer of steam cooking equipment located in the province of Belluno. "Our entry into this big family will allow Firex to implement very important synergies with the various Italian and foreign units and to consolidate growth worldwide," said Francesco Pinto, Ceo of Firex, who will remain on the company Board for another five years.

Il colosso Usa Middleby rileva la bellunese Firex

Dopo l'annuncio dell'acquisizione del 100% della modenese Ve.Ma.C., The Middleby Corporation rilancia con l'operazione Firex, attiva da oltre 40 anni nella produzione di apparecchiature per la ristorazione collettiva. Firex, con sede in provincia di Belluno, ha infatti annunciato la cessione dell'intero pacchetto azionario al colosso statunitense, leader mondiale nel settore del food-service e del food-processing equipment. "L'ingresso in una famiglia più grande consentirà a Firex di porre in atto sinergie molto importanti con le diverse unità italiane e straniere e di consolidare la crescita a livello mondiale", commenta Francesco Pinto, amministratore delegato di Firex, che rimarrà nel cda dell'azienda per altri cinque anni.

Italian Cremonini Group will set up Africa's largest food processing center

Luigi Cremonini (picture), chairman and founder of the Italian food company, announced that within the next three years the group will build, in the State of Angola, Africa's largest center for the processing, storing and distribution of locally produced food. The center will occupy a 192,000 sqm surface in the metropolitan area of the capital Luanda. The whole project will be managed by Inalca, Cremonini branch company active in the former Portuguese colony since the 80's. Total investments will amount to approximately 150 million euro and it will involve Italian suppliers of technologies and know-how for the manufacturing of cutting-edge production plants dedicated to different products: meat, fish, vegetables and cereals.



Cremonini: sorgerà in Angola il più grande centro agroalimentare d'Africa

Luigi Cremonini, presidente e fondatore del gruppo alimentare italiano, ha annunciato la realizzazione del più grande centro agroalimentare in Africa, precisamente in Angola, per processare, conservare e distribuire alimenti prodotti localmente. L'operazione durerà circa tre anni e si svilupperà su una superficie di 192mila metri quadrati nell'area metropolitana della capitale Luanda. A gestire il progetto sarà Inalca, controllata angolana di Cremonini e presente nell'ex colonia portoghese fin dagli anni '80. La realizzazione del progetto prevede un investimento graduale fino a 150 milioni di euro e il coinvolgimento di Pmi italiane fornitrici di tecnologie e di specifico know-how che avranno Inalca come riferimento del pool italiano per la realizzazione di impianti di avanguardia per sviluppare le varie filiere (carne, pesce, ortofrutta e cereali).

MOVE IT OR LOSE IT

TRENDS, HURDLES, GOALS, OPPORTUNITIES. IN THIS WELL-ROUNDED SURVEY, LEADING ITALIAN MARKET PLAYERS TALK ABOUT THEIR PRESENT AND FUTURE. INNOVATION IS THE KEY WORD. INTERNATIONALIZATION A MUST. BECAUSE COMPETITIVENESS DEMANDS FLEXIBILITY AND PERSEVERANCE. AND A LOT, LOT OF PASSION.

by Federica Bartesaghi

Chi si ferma è perduto

Internazionalizzazione, ostacoli, obiettivi, opportunità. In un'inchiesta a tutto tondo, i protagonisti del comparto ci raccontano il loro presente e il loro futuro. L'innovazione è la parola d'ordine. L'internazionalizzazione un passo necessario. Perché per essere competitivi servono costanza e flessibilità. E tanta, tanta passione.

TRAVAGLINI

FABIO
RE
SALES
AND TECHNICIAN



EXPORT
SHARE
85%

**“BIG CHALLENGES
AND NEW GOALS
IN OUR FUTURE”**

“

“2017 was overall a positive year in terms of total revenue. Result of the hard work carried out, of important technological innovations, as well as a general market recovery. We are also pleased with the growth achieved on the domestic market - after years of uncertainties and slowdown - mainly due to the benefits of the National Industry Plan 4.0, that contributed to support the modernization of Italian industry. In regard to global markets, instead, they account now for around 85% of our company's total turnover. Last year we managed to achieve important results, and the Russian market will be our next big challenge. Hence, in 2018 our main goal is to further improve our international business, and to this purpose we will be exhibiting at leading trade shows like Ipack-Ima Meat-Tech in Milan, waiting for the 2019 edition of IFFA, in Frankfurt.”

”

ANTONIO BORGO & C.

STEFANO
BORGO
SALES MANAGER



EXPORT
SHARE
20%

**“THE MARKET
DEMANDS
FOR VERSATILITY
AND TAILOR MADE
SOLUTIONS”**

“

“In 2017, we experienced great satisfactions and our company posted a 20% growth over previous year. Our business strategy was to work on dedicated and tailor made solutions, able to fulfil the demand of specific market niches, starting from easy-to-manage solutions in the field of binding. As highlighted by the AS 50 and AS 100 models that, on the occasion of Anuga FoodTec, were highly appreciated by market operators due to their special features: first of all, versatility and agility. Our mission is to provide efficient and strong machines, able to grant high productivity. The outlook for 2018 is also very positive, since our main goal is to increase our presence in foreign markets, on the strength of our 30-years long experience.”

”

F.LLI CUOMO

STEFANIA
CUOMO
FOREIGN SALES
DEPARTMENT



EXPORT
SHARE
ABOUT 20%

**“WE WANT TO
DIVERSIFY OUR
OFFER TO BECOME
EVEN MORE
COMPETITIVE”**

“

“After several years of general slowdown, our global business has started growing again, thanks to the dynamism of emerging and fast growing markets like Chile and Peru. The domestic market is also showing important results, despite the Italian Government should provide more support to export-oriented companies willing to further increase their presence abroad: we are still hampered by excessive bureaucratic burdens and custom duties that impede the access to a number of countries. In addition, we are facing the fierce competition of Chinese competitors. Our goal for the forthcoming months is to work at a further diversification of our product portfolio, waiting for the next big trade show that we will attend as exhibitors: Cibus Tec 2019.”

”

GIARETTA ITALIA

ALBERTO
GIARETTA
PRESIDENT



EXPORT
SHARE
30%

**“WE WILL FOCUS
ON NEW,
INNOVATIVE
SOLUTIONS”**

“

“Last year our company achieved great results in the food sector, which determined a revenue increase both on foreign markets and in Italy, where the industry is experiencing a strong recovery. In regard to our international business, instead, we are currently strengthening our presence in several new countries and we are aimed at developing new business opportunities in markets with a high growth potential, like South America. In addition, we recently presented an updated web site, more complete and easy-to-use, and we are developing new products in flooring aimed at meeting the increasingly demanding needs of the food industry in terms of hygiene and safety.”

”

ELLER

OSWALD
ELLER
OWNER



EXPORT
SHARE
80%

**“TECHNOLOGICAL
IMPROVEMENT
IS OUR GOAL”**

“

“Last year, despite a fierce market competition, we received many new orders. Most of our revenue is generated on foreign markets, where Russia and Spain are proving to be the most dynamic countries. Italy, due to the incentives of National Plan Industry 4.0, is also showing important signs of recovery. Today, we are committed to further improve the technological level of our products, toward an even greater flexibility. In addition, we want to explore new market segments, especially for what concerns ready-to-eat meals - a strong and fast growing trend - and the fish industry, that is already showing significant results on the global marketplace.”

”

ING.A. ROSSI

FILIPPO GIOVANNINI
AREA SALES MANAGER



EXPORT
SHARE
95%

**“OUR FOREIGN
BUSINESS KEEPS
ON GROWING”**

“2017 was a very positive year, most of all because we further increased our global business. In detail, we strengthened our ‘core’ markets - namely North Africa, Turkey, Spain and Germany - and we successfully started new activities in high-potential areas like Asia. Nevertheless, in order to keep on growing abroad, we should be provided with greater support from our Government, not only during major trade shows. In this regard, in the forthcoming months we will exhibit at several events: Gulfood Manufacturing in Dubai, All4Pack in Paris, Iran Food + Bev Tec in Teheran and Cibus Tec in Parma, in 2019.”

FAVA GIORGIO AXEL

MARCELLO FAVA
OWNER



EXPORT
SHARE
10%

**“WE ARE GOING
TO WIDE OUR
PRODUCT PORTFOLIO,
INCREASINGLY 4.0”**

“2018 started off in the best way possible and with a large number of orders. Hence, we are currently looking for new collaborators. Italy remains our core business, even if the export share keeps on growing, also thanks to our participation in some of the most important international trade shows. Today, we are committed to developing a new prototype of fixed-weight portioning machines that meets all the Industry 4.0 requirements and that is arousing great interest. In addition, thanks to the incentives provided by the Italian Government, several clients decided to update and refurbish their machines.”

BOEMA

STEFANO OCCHETTI
SALES OFFICE



EXPORT
SHARE
70%

**“WORK SIDE BY
SIDE WITH
CUSTOMERS, TO
DEVELOP INNOVATIVE
SOLUTIONS”**

“Almost all of the production plants we manufacture are tailor made according to the needs of our customers and over time this allowed us to develop a huge technological know-how that we are aimed at increasing even more. Working side-by-side with the final user of a technology is indeed a continued source of inspiration and an incentive to experiment new and innovative solutions. Exports are fundamental to our companies and directed to more than 15 countries worldwide, also thanks to the presence of a production plant in Poland. Europe, both Eastern and Western, is definitely our core destination market, while new encouraging signs are coming from Asia-Pacific. In regard to international trade shows, the most important event in our agenda will be Cibus Tec 2019, in Parma.”

follow

Infinite possibilities

AT THE CENTRE OF YOUR UNIVERSE!

Endlessly unique. A whole galaxy of variety, with your success written in the stars.

All the stars of the trade
for top-level networking

All the world-class experiences
such as the World Championship
of Bakers and Confectioners
and iba.OKTOBERFEST

All the innovations from
raw materials and technologies
to the finished product

All the latest developments live
with entire production lines and
equipment for artisan businesses

iba

2018
15. – 20.09.
Munich
www.iba.de

THE WORLD'S LEADING TRADE FAIR FOR
BAKERY, CONFECTIONERY AND SNACKS

the survey

G.MONDINI

ENZO
TURLA
MARKETING



EXPORT
SHARE
ABOUT 80%

**“QUALITY
WITHOUT
COMPROMISE IS
OUR FIRST
MISSION”**

“

“Overall, 2017 was a positive year in terms of growth, and total turnover experienced a significant increase over 2016. The general economic situation has definitely contributed to this success, just like the investments made to develop new innovative solutions, that are showing a positive feedback. In the field of packaging, the new Platformer, combined with Mondini Trave, highlights our ability to provide integrated solutions that are able to achieve high productivity. A small, thus big revolution, to provide high quality, time-saving packaging solutions able to cut on wastes. In Italy, National Plan Industry 4.0 managed to finally boost the domestic industry recovery. In the global marketplace, we achieved significant growth in some key destination countries, especially in the Far East, South Korea and Australia, due to strong and long-lasting partnerships. Spain also performed very well, thanks to the activities carried out by our partner Grupalia Pack, that was exhibiting with some G.Mondini machines at Hispack 2018, in Barcelona on the past May. The outlook for 2018 is very positive, since we expect to keep on growing and further improve our quality level.”

”

MILKYLAB

CLAUDIA
MUCCI
SALES MANAGER



EXPORT
SHARE
85%

**“A STRONG
KNOW-HOW
TO DEVELOP
INNOVATIVE
TECHNOLOGIES”**

“

“For 38 years we have been developing important skills in the building of machines for the dairy industry. Both the Italian and foreign markets play a key role in our business, and we are very pleased with the work carried out in 2017, also thanks to the wide range of innovations launched. Like the new ‘String cheese line’, conceived for one of the most trending snacks worldwide, very popular among children. Our production lines enable to manufacture the ‘traditional’ version, made from milk or curd, as well as the ‘analogue’ string cheese, made from powder ingredients, like casein or starch. Our automatic production line consists of a steam cooker-stretcher, automatic moulding machine with special extruding system, cooling and pneumatic cutting system, and is arranged for CIP cleaning that guarantees a perfect sanitation. During Anuga FoodTec we received enthusiastic feedbacks and therefore we expect to achieve further growth also in 2018.”

”

SINTECO

ATTILIO MARINONI,
ADRIANO
SCHIAVOLIN,
DIEGO COLOMBO,
FRANCK ADAM
COMPANY MANAGEMENT



EXPORT
SHARE
70-80%

**“WE ARE READY
TO CATCH
THE NEW TRENDS
OF THE GLOBAL
FOOD INDUSTRY”**

“

“Italian producers of food machinery like Sinteco are committed to developing cutting-edge technologies and innovative solutions highly appreciated all over the world. Made in Italy is growing in almost all food sectors, due to its high degree of specialization, its creativity, and quality. If we consider the domestic market, last year we identified several new business opportunities, which gave us the distinct impression that Italy’s food industry is finally recovering. Our constant research and development activity, as well as our ability to predict market trends, have always allowed our company to meet increasing market demands: from raw ham seasoning to the manufacturing of vegan products, passing through vertical farm systems that can grant a low environmental impact and the highest energy savings. With regard to exports, in the last years we have achieved important results, and we are now present with our plants and machines worldwide: first of all, in the United States and Europe, but the Asian business is fast growing too. We pursue our internationalization strategy also through the participation in many international events, namely IFFA Frankfurt, Cibus Tec Parma, Anuga Foodtec Cologne, Process Expo Chicago, Agroprodmash Moscow and ProPack China.”

”

COLIGROUP - COLIMATIC

GIULIA
ANTONELLI
SALES ASSISTANT
& COMMUNICATION
COORDINATOR



EXPORT
SHARE
70%

**“TECHNOLOGICAL
INTEGRATION IS
DRIVING GROWTH”**

“

“For our company, 2017 was an extremely positive year characterized by a strong business growth, also due to a renewed trust and confidence that is pushing companies to invest. The global markets is now demanding for 100% customized solutions and utmost flexibility, which are both our company’s strong points. For this very reason, we manage to supply small companies as well as large corporations. In regard to innovation, we have developed a new integrated technologically advanced system that meets National Plan Industry 4.0’s requirements. This allowed us to strengthen even more the business relationships established with our clients. In the last 12 months, the growth experience on the Italian market was greater than the one experience on global markets, that nevertheless still represent a key business for our company. In the past months, the United States and Eastern European countries were among the most dynamic foreign markets. Other new and interesting destination markets are India and Turkey.”

”

FBR ELPO

MARTINA
CECCHI
LEGAL OFFICE



EXPORT
SHARE
90%

**“EXPORT REMAINS
OUR CORE
BUSINESS”**

“

“2017 closed on a very positive note for our company, also thanks to an important order placed by an Algerian company. We can even say that it was probably one of the best years ever, in regard to the sale of both machines and spare parts. Export, accounting today for about 90% of total turnover, is one of the company’s key assets. Europe, in particular, is a fundamental destination market for our aseptic fillers, but in recent years we opened up new interesting business opportunities also in Northern Africa. One of the most important goals set for 2018 is indeed to further increase our presence in high potential destination markets, like the US, Russia and China that, after years of slowdown, have finally started growing again. Furthermore, we are committed to launching a brand-new machine - a radio frequency sterilizer - and to developing new technologies in the field of aseptic bag in box fillers.”

”

FRIGOJOLINOX

IVANA
CERRI
SALES MANAGER



EXPORT
SHARE
18%

**“WE ARE READY
TO INCREASE OUR
GLOBAL BUSINESS”**

“Italy remains the company’s core business, but with Anuga FoodTec we have taken an important step toward internationalization, in order to further increase our presence on international markets and boost our exports. We are well aware that this is going to be a big challenge, but we truly believe in the quality and effectiveness of our machinery, able to meet the demands of those looking for customized and competitive solutions. As well as in the expertise gained over 40 years of activity. Our food plants turn raw materials into finished products, respecting tradition and providing the highest efficiency.”

SACMI

MARCO
AIOLFI
SALES DIRECTOR
BEVERAGE DIVISION



EXPORT
SHARE
90%

**“SACMI,
THE BEVERAGE
SPECIALIST”**

“95% of our total production in the food sector is dedicated to the beverage industry. In detail, we are providers of complete processing and packaging plants, especially PET solutions for liquid packaging. Glass or jar packaging, instead, still represents a market niche for our business. We are also active in the field of Form-Fill-Seal for manufacturers of dairy products and jams. Export is a core business for the Sacmi Group, accounting for about 90% of the company’s total turnover. Africa and the Middle East are among the most important destination countries, and every year we exhibit in numerous international trade shows worldwide, even if the leading event for our company is Drinktec in Munich: the perfect stage to present our latest innovations.”

VELATI

MICHELE
RIVA
EXPORT OFFICE

**“GROWTH
IS SUPPORTED
BY OUR GLOBAL
BUSINESS”**



EXPORT
SHARE
85%

“After a very positive year-end, 2018 also started on a bright note. Over the past three years, Velati has experienced a virtually uninterrupted growth trend and in the near future we expect to keep on growing, also by opening new foreign markets, primarily in Northern Europe and Japan. This is the reason why we recently hired new employees. We are satisfied with the results achieved on the domestic market - where thanks to the incentives of the National Industry Plan 4.0 we have registered some new orders - as well as on global markets, that today account for a significant 85% of the company’s turnover. Our core markets are, with no doubt, Europe and the United States, while we noticed a certain dynamism in Russia and South America. Every year we exhibit in several international trade shows all around the world, but IFFA in Frankfurt is definitely a certainty and a point of reference for us.”

end

LPR_08



Exact weight wedges automatic cutter



TXF_01

Exact weight slices automatic cutter



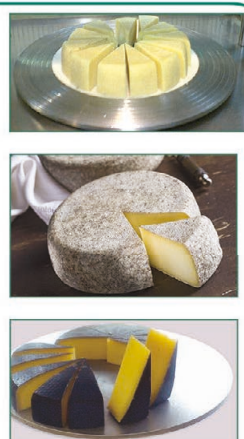
ITALY Via Case Sparse, 14 - T.Q. 28100 Novara (NO)
Phone: +39 0321 455192 - Fax: +39 0321 491651
www.facchinettinovara.it

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

LPR_02



Exact weight wedges semi-automatic cutter



ICM_01



Automatic wrapping machine



SGA_01

Automatic brushing machine



IoT pioneers

Minerva Omega Group has developed a human-machine-network relationship and has won. Three times.

According to forecasts, between 20 and 100 billion objects in the world will be connected to the network by 2020. This may be a chilling thought to some, but it is actually a natural progression of machine-to-human interaction. Household appliances, cars, vending machines, machine tools, operating machines - in short, any device or equipment will be connected to the network to exchange data and provide information without human intervention. These data will then be available for verification, analysis and processing in order to improve the relationship between humans and machines or humans and devices.

At Minerva Omega Group the importance of this vision was acknowledged immediately and, thanks to its forward-thinking management and its agreements with strategic suppliers, it has developed a start-up and become the very first food processing company to adopt the innovative system NEMoSY (Nexus Monitoring System), designed and produced by the all-Italian firm DSC Nexus.

"We are pioneers in this. We are innovative, but above all we are ready," says Minerva Omega Group. "This kind of functionality might seem too modern or technological right now, but we are certain that for some organisations, such as large-scale retail or food processing centres, this management system can meet primary requirements and optimise costs over time." In the last 3 years, the company received three important awards from the sector: in 2016 the Innovation Award at Smau; in 2017 the Smart Label Award at Host in Milan; and finally the International Foodtec Award silver medal at Anuga. "This is a major recognition from an international group of experts, which had not been won by an Italian

company since 2000. This makes us proud of our Made in Italy credentials."

What is NEMoSY?

NEMoSY (registered trademark) is a system that collects all the data, used in the management of all the machinery at our various centres or laboratories, which are analysed, compared and made legible and viewable, through tables, diagrams, text lists, either by the operator or by maintenance managers, equipment buyers, security managers, financial and management controllers. The exchange of information between operating machine and human takes place through secure connections and reliable devices (interfaces) designed specifically to enable this interaction. Put simply, Minerva Omega machines, as well as all other machines already within a point of sale or off-site laboratory, can send information with a PC, tablet, smartphone or through text/email alerts on work/operating status for effective management of predictive maintenance - for example by identifying potential faults before they occur or suggesting the replacement of worn parts before machine functionality is compromised - rather than just energy consumption, emergencies, malfunctions, downtime, operating temperature, hours worked, and so on. The data acquired is extracted, processed with algorithms and synchronised using external systems (ERP, CRM, Business Intelligence etc.) for subsequent integration into business processes. Last but not least, NEMoSY requires no great investment in servers or installations, as cloud computing services may be used. The on-premises platform may be used as an alternative, if requirements mean data cannot be sent over the internet.

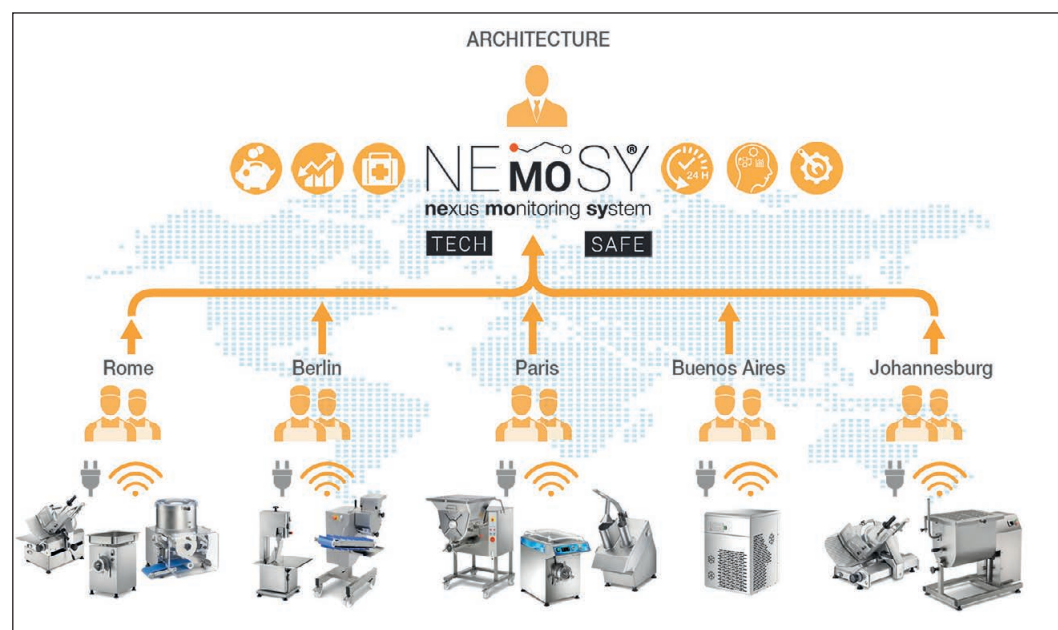
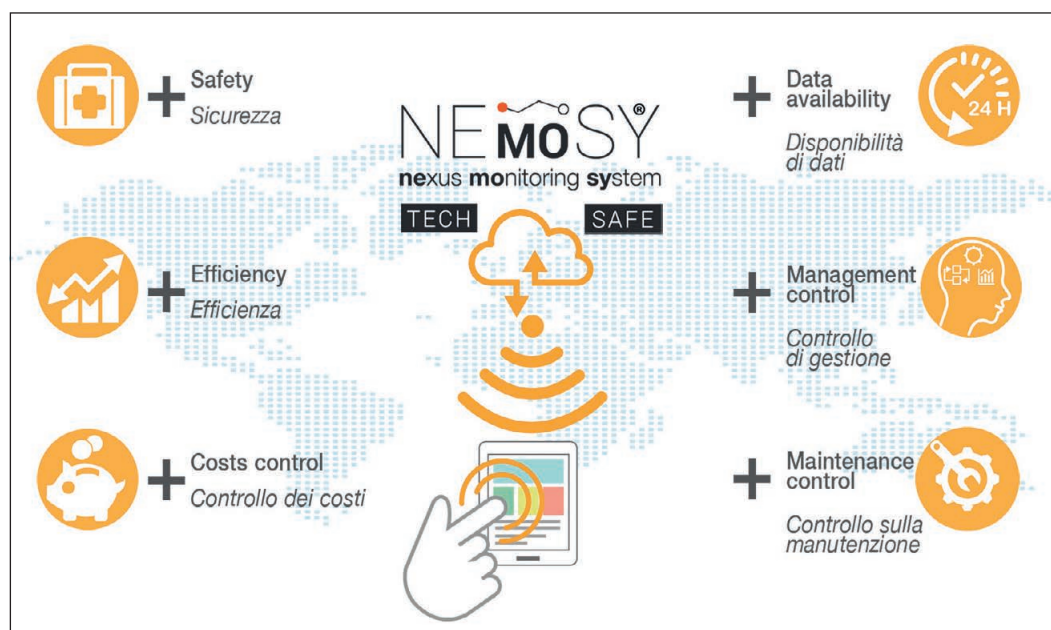


NEMOSY CONNECTIVITY OFFERS:

- lower fixed costs
- improved management of all machinery
 - notification of machine downtime
 - centralised access and controls
- medium and long term economic benefits
 - fewer calls for support
 - less downtime
 - higher productivity

Pionieri dell'Internet-of-Things

L'IoT applicato alle macchine per il settore alimentare è una realtà che Minerva Omega Group, azienda leader nella progettazione e costruzione di macchine e sistemi per l'industria alimentare, ha saputo concretizzare in modo pratico applicando una soluzione sviluppata dalla startup DSC Nexus. Un modo per proporre innovazione e aumentare il valore aggiunto delle sue macchine, prodotte con standard qualitativi elevati e con uno stile 'made in Italy' riconosciuto nel mondo. Mettere in relazione le macchine e l'uomo è il principio dell'IoT. Acquisire dati, trasformarli e renderli fruibili a sistemi di gestione centralizzati esterni per poi integrarli nei processi di business e controllo di responsabili di manutenzione, buyer di attrezzature, responsabili di sicurezza, controller finanziari e di gestione, è compito di NeMoSy.



IPACK- IMA

from page 14 to page 24

MILAN - 29 MAY - 1° JUNE 2018

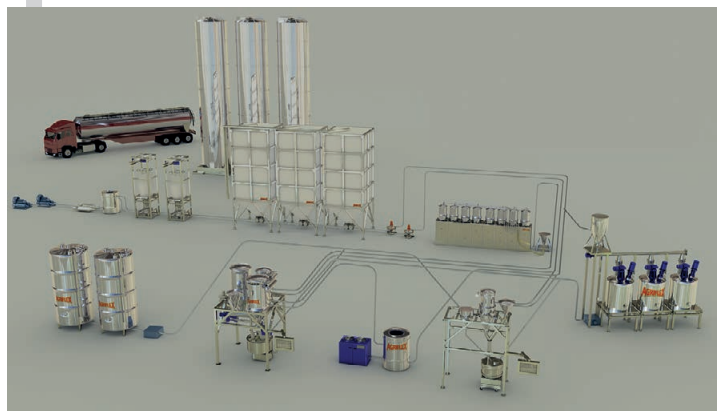
MEAT- TECH

from page 25 to page 31

**A PRODUCT PREVIEW OF THE MOST
INTERESTING TECHNOLOGICAL INNOVATIONS
DEVELOPED BY ITALIAN COMPANIES**

product preview

IPACK-IMA



AGRIFLEX
www.agriflex.it

HALL: 3
BOOTH: D 40

FLOUR COOLING SYSTEM (PATENT NR. 1401347)

Dough temperature control is a key factor in obtaining constant and ideal quality in the production of bakery. Hence, 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. The Agriflex solution offers 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.

Fields of application

Food industry, especially baked products.

UNIMAC-GHERRI
www.unimac-gherri.com

MONOBLOCK RC-5000

The new linear filling and capping monoblock RC-5000 has the maximum of flexibility and it can handle a variety of different food products. All stainless steel, is the most compact machine of Unimac-Gherri's products. Some of the machine's key features are: laminar flow cabinet to keep the working area extremely clean (absolute filter class H14); separate rooms for capping machine and filler; steam suction hood in the capping area to exhaust vapours to the outside; suitable to fill all dense and semi-dense products into glass containers to be closed with twist-off caps, with a capacity from 20 grams to 1100 grams (up to 5000 grams max with repeated pumping); filling speed with products like sauces and tomato paste at 90°C: from 5000 cph with 250cc size to 3300 cph with 1000cc size.

Fields of application

Dense and semi-dense food products: jam, marmalade, tomato paste, ketchup, meat-based or vegetable-based sauces, baby-food, pâté.



HALL: 4
BOOTH: B 05 - C 06



B & B SILO SYSTEMS
www.besilos.com

HALL: 1
BOOTH: B 63

SPHERICAL BOTTOM MICRODOSER IN SERIES

The spherical bottom microdosers allow the volumetric micro-dosage of ingredients in powder, granules and liquids, assuring high precision. They are mainly composed of stainless steel micro-silos for the containment of the ingredients and a scale fixed on a trolley, which is positioned directly under the silo screw, of the product to be unloaded. The micro-ingredient loading system is automatic/pneumatic, by means of a suction lance. Modular structure.

Fields of application

Food, chemical, pharmaceutical, cosmetic.

BETT SISTEMI
www.bettsistemi.com

COMPONENTS, SYSTEMS AND SOLUTIONS FOR FLEXIBLE AUTOMATION AND MACHINE SAFETY

To design and develop top of the range components and industrial automation systems has always been the company's mission, such as safety guards and systems, conveyors, machine frames, size changeover units and lean production solutions. The excellent business reputation, its extensive know-how and the in-house design and manufacturing facilities allow the company to promptly satisfy the customers' requirements, delivering both individual components and kits. These come assembled as customised solutions by Bett Service, which provides tailor-made service and consultancy.

Fields of application

Packaging and bottling industry.

HALL: 4
BOOTH: B 45



BRAMBATI
www.brambati.it

HALL: 1
BOOTH: D 89

SEMOLINA CONTROL SIEVING FOR MIXERS FEEDING

Very accurate sieving with direct removal of impurities. Machines manufactured with materials certified for contact with food, suitable for assembly in II and 3D classified areas.

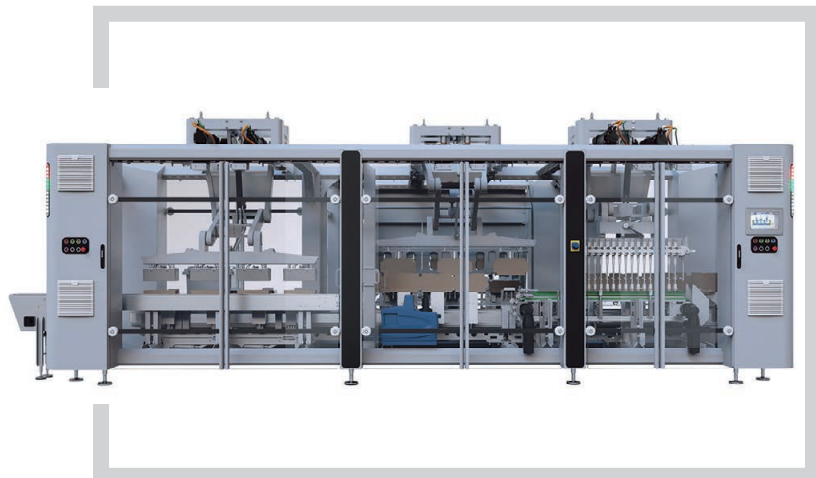
Fields of application

Pasta, bakery, confectionery industry.

CAMA GROUP
www.camagroup.com

HALL: 5
BOOTH: A 09 - B 10

BREAK-THROUGH GENERATION (BTG) SYSTEMS



The company's latest technological innovations are part of their full range of Break-Through Generation (BTG) systems. These new standards mark a milestone in research & development in hygiene, ergonomics, safety and ease of use and include: fast format changes, energy saving engineering, optimization of floorspace and of operating times; 'future-proof', intelligent and interactive systems, with a view to Industry 4.0, developed in years of R&D, recognized worldwide; optional features of predictive maintenance and continuous monitoring of packaging lines, by means of augmented reality solutions and dedicated apps ('Line Supervisor CamaApp').

Fields of application

Automation in secondary packaging.

CONFITECH
www.confitech.it

HALL: 1
BOOTH: A 01

CHOCOLATE COATING MACHINE



Confitech Belt Coating Machines RCN are designed to replace traditional pan coating process. Three models are available having a volumetric capacity of 150, 300 and 500 litres respectively. Finished batch size depends on the type of centres and coating ratio. In case of almonds, finished batches equal approx. 120, 280 and 450 kg. The standard version is mainly composed of a modular, variable speed, food grade, polypropylene belt, an integrated dripping/spraying system and a refrigerated air conveying system. Typical centres - such as almonds, hazelnuts, dried fruits, coffee beans and alike - are manually loaded onto the belt and the recipe-driven automatic cycle is initiated by the operator. Other coating masses such as flavoured chocolate, chocolate-like masses and yoghurt can be used. Belt speed, chocolate pump speed, dripping and drying time, refrigerated air flow are all stored as recipe data which can be edited, retrieved and modified at any time. For light and small centres - such as corn balls, seeds or puffed rice - an enhanced spraying bar is also available to reduce the amount of coating mass and minimize drying time.

Fields of application

Deagée, chocolate coated dried fruits, malted milk balls.

BIZERBA
www.bizerba.com/it

HALL: 14
BOOTH: A 01 - B 02

FSL-PRO S FILLING SYSTEM



The semi-automatic, flexible all-round filling system FSL-PRO S ensures product quality by to-the-gram weighing, safe packaging even of flammable, foaming or corrosive liquids and through gentle dosing. This compact unit is ideally suitable for minimal space. You will benefit from reduced downtimes: products and units can be changed quickly and easily. The FSL-PRO S is also available as an Ex model for zones 1 and 2, and just like them it meets Atex guidelines. No need to remove the filling valve for efficient and thorough cleaning of the system. You save work steps and time. Ideal for frequent product changes. The filling system can be easily run by an operator and allows parallel working: optional expansions let you perform capping and labeling of your products during filling.

Fields of application

Food, paints and varnishes, chemicals, petrochemicals and pharmaceutical products, construction materials.

follow

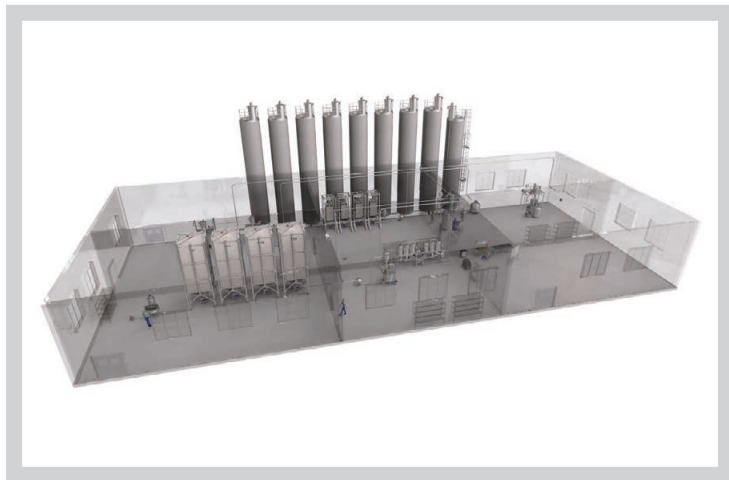


SINGLE AND IN LINE MACHINES FOR THE CHEESE CUTTING

Caseartecnica
Bartoli srl



www.caseartecnicabartoli.it - Via Quintino Sella, 21/A - PARMA (IT) - T. +39 0521 982381



CEPI

www.cepisilos.com

GLOBOSILOS

Globosilos are Cepi's stainless steel, modular outdoor silos, suitable for all powders including abrasive ones. They are entirely in-house manufactured in a dedicated tower, where they are welded together in such a way that their inner surface is completely smooth to avoid the formation of residue. Vibrating cone or fluidized bed grant complete extraction of product by the first in first out principal, and multiple extractions are carried out through multiline distributor. They are safe, reliable and functional, equipped with safety devices to prevent overpressure. Globosilos are provided with bursting disk, dust recovery filters, level sensors and/or weighing on cells with weight control in real time. Locked door and inspection hatch included.

Fields of application

Confectionery, bakery, pizza, pasta, chemical, pharmaceutical, pet food.

HALL: 3

BOOTH: D 50

CARTOTECNICA CREATIVA

www.cartoindustria.it

FLOOR AND COUNTER DISPLAYS

Cartotecnica Creativa's floor and counter displays and communication systems to be placed inside the stores can be made of both paper and plexiglass. Countless solutions have already been developed, and a team of designers is ready to study brand-new, tailor-made projects.

Fields of application

Trade, industry, service companies.

HALL: 3

BOOTH: A 24



HALL: 4

BOOTH: C 32



CASONE

www.casone.it

PLASTIC PACKAGING FOR FOOD

Casone, established in 1973, produces and sells plastic packaging manufactured with polypropylene suitable for food contact. More than 90 buckets - from 0,125 litres to 60 litres of content - are available in conical, oval, cylindrical and rectangular shape. The buckets and lids can be white, transparent or colored and can be customized with high definition drawings thanks to the in-mould labelling. To extend the shelf life of the products packed and to protect them from oxygen, humidity and UV rays, Casone designs and manufactures packaging equipped with EVOH/alluminium barrier effect.

Fields of application

Food, pet food, pharmaceuticals.

CAVANNA SPA

www.cavanna.com

CARTEASY

Sturdy structure, excellent ergonomics, maximum modular construction simplicity and maximum flexibility. Accessibility to the operator panel easy to interpret. Input speed up to 120 ppm.

Fields of application

Robotic unit suitable for filling American boxes with products coming from flowpack packaging machines or portfolio packers.

HALL: 1

BOOTH: C 12 - D 13



HALL: 1

BOOTH: C 66



CARLE&MONTANARI-OPM

www.cm-opm.it

PACKAGING MACHINE SMARTCELL

The innovative SmartCell packager is designed to streamline size changeover management. This cell consists of independent, complementary modules for fully automatic case forming and bundle preparation/insertion. The first module - which prepares and forms the case - features fully automated size changeover. On the second module two pairs of conveyor belts and an equal number of fast pickers prepare the bundle. The last module is equipped with a two-axis robot that picks the bundle when it is ready for insertion into the case; again, it features fully automated size changeover, controlled directly via the operator interface.

Fields of application

Chocolate, bakery, food and non-food.

EMILOS
www.emilos.it

HALL: 1
BOOTH: A 78

VIBRATING SCREEN MOD. CRS



The CRS is a special vibrating screen, purposely thought for the food/pharmaceutical sector, that represents the top of the Emilos range. It is available in diameters 600, 800, 900, 1200, 1500 and 1800mm. Its particular rounded monolithic shape leaves no room to stagnation areas and makes cleaning easier; the filtering screen is very close to the vibrating motor as to get stronger and precise screening, and to work round the clock both with 1400rpm/min that to 3000rpm/min. This vibrating screen can also be built with remarkably low height so that it can be installed below the existing plants.

Fields of application

Food, and not only.

RICCIARELLI
www.ricciarellispa.it

HALL: 1
BOOTH: C 60 - D 57

RICCIARELLI VS150



Vertical packer at high-speed continuous motion for the production of bags formed from a reel of backed or co-extruded film; machine with a hot bar or constant heat sealing system; sealing jaws and film feed powered by brushless motors. Some key features are: reel support with pneumatic expansion shaft; reel unwinding by motorized axis at a controlled speed; automatic running of the film end with blocking of it through aspiration on work plan for a rapid joining. Ultrasonic sensor for checking reel diameter and alert reel running low. Photocell of reel end to read an alluminate adhesive tape or on request a coloured tape (for alluminate film).

Fields of application

Pasta, rice, dried fruit, biscuits, candies, dried vegetables, chocolates, food goods in general.

ITASYSTEM
www.itasystem.com

HALL: 4
BOOTH: D 54-3

MACHINE MOD. QB130 FOR PRINTING VARIABLE DATA



Inviolable labeling of sausages, without the presence of metal and without waste. Thanks to the new Machine Mod. QB130 for printing variable data, according to the Reg. UE 1169/11, Lillosgillo can be pre-printed on both sides on customer request with any graphical design, such as company logos, product information in any language, and barcodes. Material: stainless steel. Ultrasounds welding. Size: 585X1135X1300mm. Weight: 110kg. Air: 6 bar. CE certified.

Fields of application

Meats and sausages.

follow

SKYBRIDGE

THE BEST WAY TO REACH
YOUR OBJECTIVE

SKYBRIDGE QC DEPARTMENT

SELECTION OF RAW MATERIALS
QUALITY AND FUNCTIONALITY CONTROL
CERTIFICATION AND TRACEABILITY

Raw materials and finished products are carefully analysed by our QC department according to the International Standards to offer the Customer safety and reliability using our products.

SKYBRIDGE R&D DEPARTMENT

APPLIED RESEARCH
PILOT PLANT

Our Research & Development Department studies and analyses the most recent market trends in order to offer the best solutions and innovative products, according to the Customer's need.

SKYBRIDGE X-FLAVOUR DEPARTMENT

FLAVOURS LAB

Thanks to our expertise, our creativity, analytical equipment and different technologies we create tailor made solutions and flavours.

SKYBRIDGE TECH DEPARTMENT

TECHNICAL ASSISTANCE
PRODUCTION SET-UP
CHECK RESULTS

Our Technical Staff will support you in all phases of the project, with also an after-sales service, directly in Your Company.

29/05 - 1/06
Milan,
Rho Fiera Milano
Stand B02-C01
Pav. 02

**MEAT
TECH**
Processing & Packaging
for the Meat Industry

Skybridge is the exclusive Fratelli Pagani program that supports you in the creation of Tailor Made solutions. Four steps, starting from the study of the market (Italian and International) to the creation of innovative products. From quality control to the assistance of our Staff in all phases of the project, with the aim to build a long-term partnership. This is Skybridge: an innovative program that makes the product you've always imagined real.

TAILOR MADE SOLUTIONS
FOR YOUR PRODUCTS
www.fratellipagani.it

**Fratelli
Pagani**

SKYBRIDGE

product preview

IPACK-IMA



SACCARDO ARTURO FIGLI
www.saccardo.com

HALL: 5
BOOTH: A 81 - B 94

AUTOMATIC VACUUM PACKING MACHINE AS38/1500

High performance automatic belt type vacuum packing machine. The adopted structure, movements and pneumatic settings allow the optimization of cycle times, guaranteeing a high hourly production and a stable and good packs presentation. Suitable to be integrated in the production line using 1 or 2 operators or combined with automatic loaders. Complete customization and adaptability to different products. Easily adjustable sealing to pack any type of food bag, thermo-shrinking or not. Easy and fast hygienization and maintenance. Simple and intuitive color touch screen command unit. Connection (wi-fi also) availability to the company network to monitor machine status, productivity and diagnostic functions.

Fields of application

Large volume industrial sized units of fresh red meat, processed meat and cheese.

PFM - PACKAGING MACHINERY
www.pfm.it

SCIROCCO COMBI

The PFM Scirocco is a servo controlled horizontal flow wrapper that produces hermetically sealed pillow packs from a reel of heat seal wrapping material. The machine is equipped with a double sealing unit, which can be automatically interchanged to suit the required type of packaging. The PFM Scirocco Combi is able to produce standard 3-sides seals pillow bags as well as recloseable packs, with zip or reclosable label (PFM Patented Pocket-Bag). Formats can be quickly and easily changed depending on the pack format which is required.

Fields of application

Food and non-food.

HALL: 5
BOOTH: A 05 - B 06



ROBOQBO
www.roboqbo.com

HALL: 5
BOOTH: A 25

QBO

Roboqbo produces Qbo, a versatile working system able to cook, cool down, concentrate, refine and vacuum-process any food product in various food sectors. Now available in its 4th generation with a large 10.1" touchscreen display as well as an easy-to-use interface with advanced control functions of the production process and sanitation. Made of Inox Aisi 316L.

Fields of application

Canning, dairy, gastronomy, pastry, ice cream.

MINI MOTOR
www.minimotor.com

SS SERIES

Stainless steel brushless servomotor, AMSS series complies with Ehedg guidelines on hygiene. 4-pole sinusoidal brushless motor, closed form in stainless steel with smooth finish. Rotor with NdFeB magnets. Thermal cutoff. Class H insulation winding. IP69K protection in compliance with IEC/EN 60529 standards. 2-Pole resolver feedback. Roller bearings with reduced backlash and special grease for high temperatures. Key features: protection IP69K; high temperature cleaning; brushless servomotor; 2 types of reducer: gear unit with stainless steel screw / coaxial planetary gear unit.

Fields of application

Food and beverage, pharma.

HALL: 5
BOOTH: B 46



SELMI
www.selmi-group.it

HALL: 3
BOOTH: B 09

ONESHOT TUTTUNO AND TUNNEL SPIN500

Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate moulds, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located behind the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head. Tunnel for moulds with vertical spirals: the essential properties of this machine are the compact dimensions, functionality and high production yields.

Fields of application

Production chocolate medium-large laboratory.



ITALIAN **HEART** OF VACUUM PACKING MACHINE

rastudio.it

NOW YOU CAN REALLY CHOOSE

*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.

 **Saccardo**
CONFEZIONATRICI SOTTOVUOTO
VACUUM PACKING MACHINES



tecnofidta
Buenos Aires, Argentina | 18-21 September 2018

36016 Thiene (VI) Italy - Via del Lavoro, 15 Z.I. - Tel. +39 0445 380021 - Fax +39 0445 366775
info@saccardo.com - **www.saccardo.com**

product preview

IPACK-IMA



COMI PAK ENGINEERING

www.comipak.com

HALL: 5
STAND: B 24

AUTOMATIC CLIPPING MACHINE FOR CLOSING BAGS MODEL A480PLM

The automatic clipping machine model A480PLM ensures precision and high capacity. It can be fed by any kind of automatic vertical form fill and seal or flow-pack machines, based on the kind of product. It is suitable for closing bags containing bulk food from bakery to pasta. It's a hi-energy-efficiency machine, thanks to the elimination of all the pneumatic components and thanks to the use of high performance 'brushless' motors.

Fields of application

Suitable for closing bags containing bakery products as well as pasta.

ERIMAKI SNC DI CECILIA JANNI & C.

www.erimaki.it

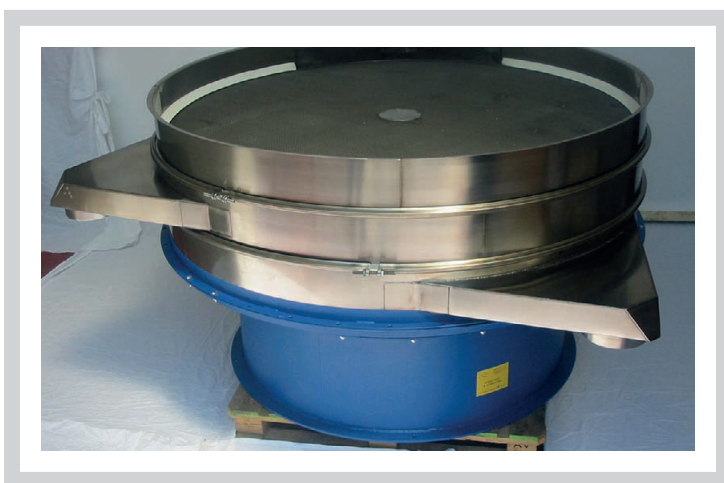
HALL: 7
BOOTH: B 76

CIRCULAR VIBRATING SCREEN

Thanks to the simple adjustment of counterweights on the motor axis and to the three-dimensional vibration they generate, the circular vibrating screens allow to sieve, classify, dedust and filter a very wide range of products, achieving good results even with fine products. The vibrating motion of the screen runs both horizontally and vertically and can be adjusted in both directions. The distinguishing feature of the Erimaki vibrating screen is the possibility to easily and quickly alter the vibrating movement and, as a consequence, the behavior of the material to be sieved. On each vibrating screen you can install from 1 to 4 separation stages, thus getting from 2 to 5 product fractions.

Fields of application

Solid and liquid materials.



VIMACOR

www.vimacor.it

HALL: 6
BOOTH: B 35 - C 36

L-SEALERS WITH TUNNEL, SHRINKING SLEEVE WRAPPERS, SKIN-PACK WRAPPERS

Vimacor designs and manufactures 100% made in Italy packaging and wrapping solutions, also custom-made, at the best price/quality ratio.

Fields of application

Pharma, food, beverage, automotive and more.

FIREX

www.firex.it

HALL: 1
BOOTH: B 69

CUCIMAX

Versatility, multifunction pressure braising pan, pressure cooking, ETC software - saving multiphase programs and process data - as well as automatic mixer are some of the machine's best features. Capacity goes from 30 to 310 liters. There is the possibility to have the pressure version from 130 to 310 liters. Electric versions gas or steam (8 bar).

Fields of application

Pressure cooking.



FABBRI GROUP

www.gruppofabbri.com

XPEED

The XPEED brand identifies a line of compact tray-sealers covered by multiple patents, characterized by ease of use, easy maintenance and cleaning, excellent integration in the customer system via TCP/IP server and valuable innovations in power, consumption, flexibility, format change. The patented tray transport system handles packs with the same base and different heights, automatically guaranteeing perfect positioning in the mold. Format change average time: 10 min. Made of stainless steel, they are suitable for vacuum/gas applications, gas flushing, skin, eco-gas, inside/outside cut, protruding product, easy opening, printed film, only sealing. They manage all trays and films suitable for tray-sealing. Other innovations on show: Automac 55 Più and Top Lid new release; Biobased Star Film.

Fields of application

Tray-sealing.

IPACK-IMA • HALL: 14
BOOTH: C 13 - D 10
INTEGRATED WRAPPERS

MEAT-TECH • HALL: 2
BOOTH: A 30 - B 31
ALL MACHINES, FILMS

IPACK-MAT • HALL: 14
BOOTH: A 31
FILMS



ILPRA
www.ilpra.com

HALL: 1
BOOTH: A 44 - B 39

TRAYSEALER MACHINE MODEL FOODPACK M11

Foodpack M11 is a fully automated in-line packaging machine designed for high production volumes. It offers a 1.100 mm wide sealing area and can perform operations such as sealing only, vacuum and modified atmosphere packaging (MAP) and skin sealing. Due to its innovative design, Foodpack M11, which is equipped with an electromechanical E-Mec motion system to reduce power consumption and increase productivity, can also be easily integrated into an automated production line. Moreover, it can be customized to fulfil specific production requirements. This model is designed to meet the industry 4.0 requirements.

Fields of application

Meat, dairy, vegetable, fish, ready meals.

IMA GROUP
www.ima.it

FLEX CUP

At Ipack-Ima 2018, visitors will have a chance to discover the latest development in the food and dairy industry: Flex Cup, the new format flexible, indexing, filling and sealing platform for pre-formed cups. Modular in design with stainless construction and servo operations allows for flexibility with filling stations, pre fill and post fill for wet or dry ingredients; chainless solution for the cup transportation enables format flexibility and precision index positioning throughout the machine.

Fields of application

Food and dairy.

HALL: 5
BOOTH: B 11 - C 14



IPS
www.ipstech.it

HALL: 7
BOOTH: D 09

HORIZONTAL PACKAGING MACHINES (FLOW-PACK)

IPS designs and builds horizontal packaging machines combined with customized loading systems, weighing and control devices both for the food (bread and dairy, pasta, fruit and vegetables, biscuits, meats, cheese, ready meals, fresh and frozen food) and non-food industry. IPS creates two main types of flow-pack machines: rotary jaws flow-pack machines and box motion flow-pack machines. Each type can be manufactured with a film roll from the top or a film roll from the bottom (depending on the product size) and every model is available in three versions. In addition to stand-alone machines, IPS builds complete custom-made lines in collaboration with other Italian manufacturers.

Fields of application

Food & non-food industry.

CEIA
www.ceia.net

THS/MS21 SERIES

Ultra-high sensitivity to all magnetic and non-magnetic metals, including stainless steel. Multi-spectrum technology for extreme compensation of the product effect. High immunity to environmental interference. AISI 316L stainless steel construction to IP66 and IP69K protection levels. Control panels listed according to UL 508A and CSA-C22.2 No. 14-05. Automatic learning & tracking of product effect. 500 product data memories, selectable by local programming or network software. 10,000 storable events. High-contrast graphical Oled display. Local programming: 16 keys, 3 with double function. Quick access key for fast programming of user parameters.

Fields of application

Food, pharmaceutical.

HALL: 5
BOOTH: A 33



MAPEI
www.mapei.it

HALL: 4
BOOTH: B 36

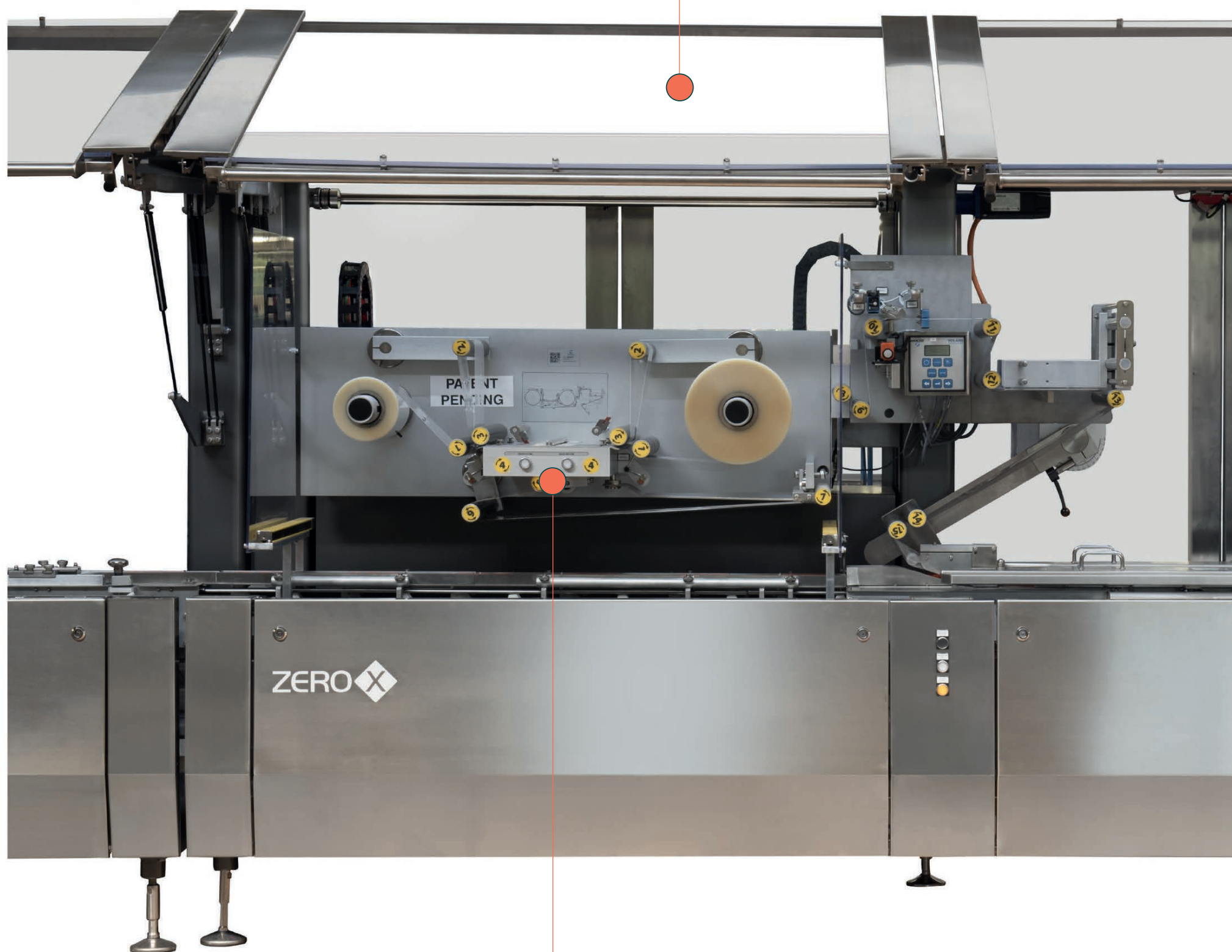
MAPEFLOOR CPU HD

Polyurethane-cement based system, with high chemical and mechanical resistance, for antiskid industrial floor coatings, thickness from 6 to 9 mm. Complies with standards applied in foodstuff sector. Strong antiskid effect; high resistance to thermal shocks and high chemical resistance to acids, alkalis, oils, fats, salt solutions, hydrocarbons; suitable system for heavy traffic thanks to its high mechanical and wear resistances.

Fields of application

Chemical and pharmaceutical industries, foodstuff industries, dairy industries, wineries, breweries and beverage industries in general, bottling plants and sugar processing.

Come to visit
us at Ipack Ima
HALL 1 / STAND
C12-D13



The real innovation of the **ZeroX** is in the reel holder, where we have reached a high-level design and an unprecedented functionality with the guided film insertion. The reel holder has two positions: 1) Working position. In this case all the frame is at an ideal height to allow the operators intervene easily in the folding box or in the sealing wheels areas. 2) Automatic reel splicing position. In this case, the frame is raised up 200 mm by means of a pushbutton to allow the operators change the reels and prepare the automatic splicing. Once the operation is done, always thru pushbutton, the frame returns down to its working position.

PI.CO. LOADER AND ZEROX WRAPPING MACHINE

www.cavanna.com

ZeroX is an innovative flowpack machine where the position of the electrical cabinet gives an impressive reduced footprint, keeping the accessibility for maintenance both from the operator and non-operator side. In this way we could also allow for a good visual field for the operators, even in case of several wrappers.

The system is servodriven and designed to be included in high productivity lines 24/7. Undoubtedly, great attention has been given to the design not only to facilitate cleaning and changeovers but also to achieve a pleasant working condition for the operators. Finally, monitor and keyboard are easily accessible for quick data entry and prompt reading of packaging machine working conditions.



PI.CO. loader it's a system able to receive products and wrap them either in piles or in slugs, an all in one wrapping module. The changeover is simple and can be done in about 10 minutes. What are the advantages to use a system with these features? All in one: the products entering the **PI.CO loader** are always handled flat, which means that we can accept thickness variations unacceptable for the traditional systems like vertical magazines to put products on piles. If we think of the thickness variability of a sandwich biscuit or a wire-cut, there is no doubt that the benefits provided by this system are absolutely unquestionable and no other competitor has come up with similar system.

product preview

IPACK-IMA

HALL: 3
BOOTH: D 20

COMEK
www.comek.it

OMNYA EVO

Vertical packaging machine with double mode of operation: continuous and intermittent. Designed and created with a stainless steel 'Open Frame', without any outline or zones of deposit to ease the cleaning procedures. It also allows a high accessibility for maintenance, quick release without tools for format change, replacement of film belts and reel change. The horizontal sealing unit with box motion system combined with sealing bars with a special execution allows high packaging performance even with difficult heat-sealable packaging materials.

Fields of application

Diary, convenience food, fresh vegetables, frozen foods.



STOMMPY
www.stommpy.it/en

STOMMPY PEDESTRIAN HANDRAIL

Stommpy pedestrian handrail is the ideal solution to highlight pedestrian walkways: the product segregates the pedestrian area and hinders the entrance of transiting vehicles, thereby safeguarding the workers in the area and thus increasing workplace safety. In detail, it is a product that complies with current international and national standards relating to: protection from moving vehicles, segregation of passageways, fall-arrest barriers, and barriers for machinery access zone with a risk of falling. Due to its compact structure and minimal space occupied, it perfectly fits into any environment. Version with Led light kit is also available.

Fields of application

Industry, including food & beverage.

HALL: 10
BOOTH: A 36 - B 35



ROTOPACK
www.rotopacksrl.com

EASY

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.

Fields of application

Any food industry (meat, fresh pasta, cheese etc.).



HALL: 5
BOOTH: D 01

BONFIGLIOLI
www.bonfiglioli.com/en/

MOTION CONTROL

Bonfiglioli's new ranges of motion control solutions for BMC, BMV, BMX and related BMotion and BView configuration software packages are a natural complement to the extensive range of industrial motion control solutions for high dynamics and precision applications. BMC Series combine high performance with compact design. It is the optimum solution for CPU demanding and large applications. BMC let you enter into Motion Control functionality in connection with servo amplifiers of the ANG series. It allows for easy programming of axis groups and complex path control applications.

Fields of application

Packaging.

HALL: 1
BOOTH: B 53



product preview

MEAT-TECH

M.A.V. ENGINEERING
www.mavmeroni.it

HALL: 2
BOOTH: D 01 - 02

T.G.M. 400



Built completely in stainless steel and non-toxic materials. Inverter-driven motors, possibility to select the type of knot: single - double - triple. Four wheels for mobility, protected electrical parts IP65, acids proof. Suitable for use in humid or wet places, washable by high-pressure washer.

Fields of application
Fresh meat binding.

LINEA FLESH
www.lineaflesh.com

HALL: 2
BOOTH: D 57

STAINLESS STEEL DISPENSERS FOR DISPOSABLE PRODUCTS



Disposable products are readily usable thanks to Linea Flesh's stainless steel dispensers. Housing made from AISI 304 stainless steel, featuring front opening for inserting the items and holes in the back for the wall mounting. They are: coat-kit dispenser, cap dispenser, single glove dispenser, double glove dispenser, accessories dispenser, maxi glove and face mask dispenser, roll apron dispenser, shoe cover dispenser, multifunctional accessories dispenser.

Fields of application
Food industry and clean rooms.

RETIFICIO NASSI
www.retificionassi.com

HALL: 2
BOOTH: C 60

EVOTEX ELASTIC NETS

Nets for seasoning, boiling and roasting. High quality, BRC packaging certified, entirely made in Italy.

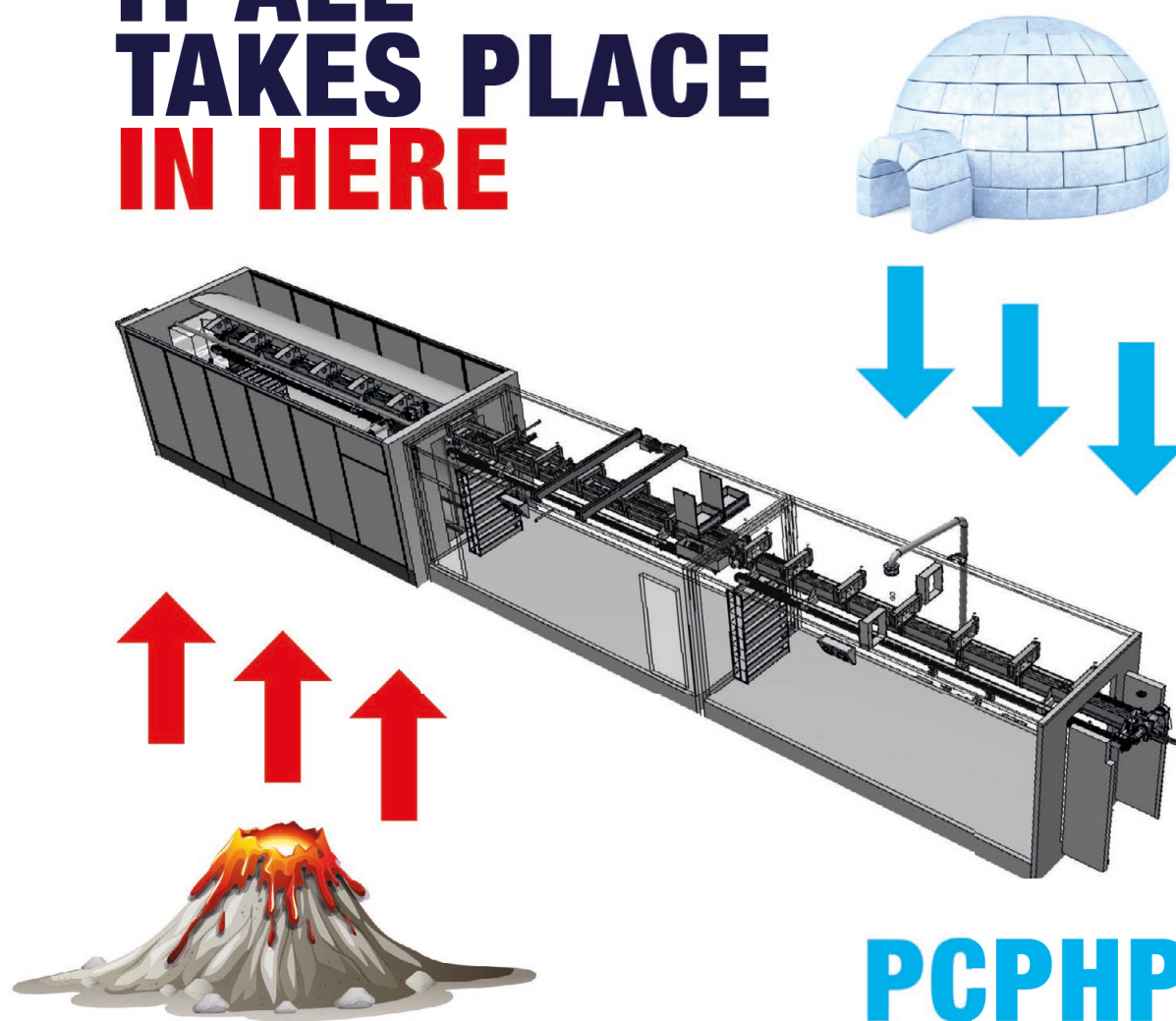
Fields of application
Meat processors, dairy industry.



follow

PASTEURIZATION
COOKING UNDER COUNTERPRESSURE
QUICK COOLING

IT ALL TAKES PLACE IN HERE



PCPHP
SUPERPASTEURIZER WITH COUNTERPRESSURE

-50%
production processing time

-70%
energy consumption

12 MONTHS
shelf life (depending on product type)



WWW.VERINOX.IT

via della Fricca 37
38049 Altopiano della Vigolana - Trento - Italy
+39 0461 845500 - info@verinox.it

VERINOX
FOOD INDUSTRY SOLUTIONS

product preview

MEAT-TECH



SLAYER BLADES

www.slayerblades.it

HALL: 2
BOOTH: A 54

VORTEX WFC-V360 PRODUCED BY WATANABE FOODMACH CO.

Vortex WFC-V360 allows to maintain an exceptional operating efficiency and maximum slicing precision even working with products at lower temperatures. The machine is able to cut from ~140 up to ~380 slices per minute, according to the required slice thickness (from 0,5 up to 30 mm). The cutting parameters are easily programmable from a touch-screen panel. Vortex WFC-V360 guarantees a minimum waste, allowing a minimum programmable thickness from 20 mm to 30, 40 mm or any other thickness, without the need of any accessory.

Fields of application

Frozen meat slicing: bovine, ovine, pork.

EUROPRODOTTI

www.europrodotti.it

HALL: 2
BOOTH: C 30

EUROAROMA BRASATO

The word 'brasa', in Piedmontese dialect, means 'hot coals' and hints to the method originally used for cooking this dish. A pot containing the meat was placed in the middle of the coal and cooked very slowly. This broke down the collagen in the meat, making it uniquely tender. The flavor of this specialty is cleverly captured in Euroaroma Brasato, which makes reference to the tasty, history-rich and flavorsome dish its very name. The mouth-watering effect is immediate and indisputable. The product can be used in different portions to achieve variable degrees of flavor and smell. Delicious results are guaranteed every time.

Fields of application

Cured meat and salami products.



PANNELLI TERMICI

www.pannellitermici.it

HALL: 2
BOOTH: B 46

PANELS SANDWICH THERMODULAR

The company's professionalism and 40-year experience in the field led to the creation of products of the highest quality and durability. Characterized by easy cleaning and exceptional versatility. Key features: extruded polystyrene insulation with closed cells; cortex suitable for aggressive and food environments; high fire performance.

Fields of application

Clean rooms and food environments with controlled temperature.

FRATELLI PAGANI

www.fratellipagani.it

HALL: 2
BOOTH: B 02 - C 01

NEW FLAVOURS

The range is made of several natural aromas. Aroma 52125, Aroma 52128 and Aroma 52129 are compound aromas, with notes of meat and spices. Aroma Lq. Sangiovinio 43089 gives fruity, woody and slightly acidic notes typical of wine. The selection also includes Aroma 52117, of fresh and green walnut with astringent aftertaste typical of fruit; Wild Fennel Seeds Aroma 45085; White Truffle Aroma 60032; and Flavour for Cooked Ham 47037, which gives a sweet aromatic profile typical of cooked meat and persistent perfume.

Fields of application

Meat companies.



ORVED

www.orved.it

HALL: 2
BOOTH: C 38

EVOX 31 HI-LINE

Combining Italian design, innovation and technology comes Evox 31 Hi-line. Compact, very fast and essential, it presents a touch panel and 5 exclusive 'Chef' programs to marinate, create infusions and much more quickly and automatically, without supervision. Robust, reliable and built with high-quality materials, it represents all the experience and tradition of the Orved brand. Thanks to the Evox 31 Hi-Line's 3 exclusive sealing levels it's vacuum packing made easy and with the 5 exclusive Chef programs you can prepare your own products and create delicious recipes with Sous-Vide cooking.

Fields of application

Vacuum packaging machine.

COLIGROUP - COLIMATIC

www.colimatic.it

HALL: 2
BOOTH: B 17

THERMOFORMING PACKAGING LINE THERA

The Thera thermoforming packaging line includes all the best of Colimatic technology: high productivity capacity, savings on material consumption, reliability and safety on sealing quality. The patented integrated production management software named L.I.S.A. is a real assistant, which presents unique features for the work order management, spare parts warehouse and preventive maintenance. In addition, the remote assistance service takes on futuristic features thanks to the combination with highly technological devices.

Fields of application

Any kind of fresh or seasoned foodstuff, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed. In MAP, shrink or skin packaging.



TECNO BRIANZA BREVETTI
www.tecnobrianza.it

HORIZONTAL LINE TBN-01

Tecno Brianza has been operating in the meat processing sector for over 30 years, boasting a consolidated tradition and know-how. The company's primary goal is to provide its customers with expertise and guarantees on everything that has been done so far and, at the same time, to implement the service and the attention paid to their needs. "Consulting is the key word that distinguishes Tecno Brianza, a word that contains years of work and experience in the production rooms, and a relationship of trust and cooperation with the customer that allows Tecno Brianza to innovate and stay abreast of the continuous evolution of the market," said the company in a statement.

Indeed, in order to meet the demands of its customers, Tecno Brianza has patented the TBN-01, a horizontal automatic line of high production to tie cured meats into net in continuous (bresaola, coppa, speck, hams). TBN-01 allows to tie, both with elastic string and with natural hemp twine, ground meats or anatomic pieces of dimensions ranging from a diameter of 80 to 180 mm. The system is totally automatic, from the entry of the product to be tied, to the net's closing phase using clip,

up to final product's hanging. Net is suitably constructed according to the type of product to be tied.

TBN-01 is equipped with a PLC, assisted by photocells not only able to automatically manage all the following phases, but also to notice and report any problems during the work process. Moreover, the possibility of a Wi-fi or Ethernet connection allows both the remote connection between the company and the customer at any time, and the extrapolation of data in Excel format for connection to the company production software.

Tecno Brianza opera nel settore della lavorazione delle carni da più di 30 anni, vantando una tradizione e un know-how consolidati. L'obiettivo primario è da sempre quello di offrire al cliente garanzie elevate su tutto ciò che è stato realizzato e, allo stesso tempo, implementare ulteriormente il servizio e l'attenzione alle esigenze dell'utente finale. Ed è proprio dalle esigenze produttive di alcuni clienti che Tecno Brianza ha brevettato la TBN-01: una linea automatica orizzontale ad alta produzione per la legatura di salumi in rete in continuo (bresaola, coppe, speck, prosciutti).

La TBN-01 permette di legare, sia con spago elastico sia con spago di canapa naturale, i salumi sia macinati che in pezzi anatomici, di dimensioni che variano da

un diametro di 80 a 180 mm. L'impianto è totalmente automatico, dall'inserimento del prodotto per la fase di legatura, alla fase di chiusura mediante clippatura della rete, opportunamente costruita in base alla tipologia del prodotto da confezionare, fino all'appendimento del prodotto stesso.

La TBN-01 è dotata di PLC coadiuvato da fotocellule in grado non solo di gestire automaticamente tutte le fasi seguenti, ma anche di rilevare e segnalare eventuali problematiche durante la lavorazione. Inoltre, offre la possibilità di collegamento Wi-fi o via Ethernet e permette sia la connessione remota tra l'azienda e il cliente, sia l'estrapolazione dei dati in formato Excel per collegamento al software di produzione aziendale.



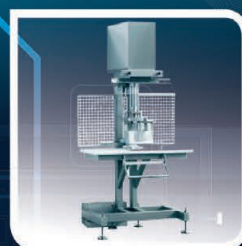
TBN-01
meets all the
requirements
of Industry 4.0.
La TBN-01 è conforme
a tutte le caratteristiche
di idoneità richieste
dall'Industria 4.0.

follow



Machinery and Technology for Meat Processing

www.menozzi.com
info@menozzi.com
+39 0522 35471





SINTECO IMPIANTI

www.sinteco.com

HALL: 2
BOOTH: C 51

CLEAN ROOM 'KOMPAK ROOMS SBKR'

Fully prefabricated sterile processing system for slicing and packing. Incomparable productivity for delicatessen products with sensitive shelf life. Absolute air filtration of the environment in class ISO 5 and ISO 7. Control of temperature, humidity, overpressure. Reduction of the time for washing and drying of the plant. High performing system of air treatment, by dehumidification desiccant wheel with silicagel. Innovative construction system: modular, integrated, compact, high quality. Monolithic panels without joints, choice of floors among the most durable and washable. Transportable clean rooms equipped with all the utilities for immediate use, 'turn-key'.

Fields of application

Food, medical, veterinary, pharmaceutical sectors.

IOZZELLI MEAT PROCESSING MACHINES

www.iozzelli.it

HALL: 2
BOOTH: B 64

VARIABLE SPEED BOWL CUTTERS KC 50, K 80, K 120 AND K 200

Sealed bottom machines featuring a rounded and rational design, easy to use thanks to their 7" touch screen control board, which clearly allows to check all machine operations: variable speed knives shaft (from 1000 to 4000 rpm), bowl turns, processing time temperature. All machines are equipped with slow mixing speed in both direction of rotation and electronic knives lid lifting. A hygienic labyrinth prevents the product from entering the shaft bearings. K 80, K 120 and K 200 are also equipped with an essential automation, which allows to set machine stop by time, bowl turns number, product temperature. K 200 can also be equipped with a hydraulic loader for 200-litre trolleys.

Fields of application

Meat processing, pasta filling, convenience food, delicatessen, vegetables processing.



PULSAR INDUSTRY

www.pulsar-industry.it

HALL: 2
BOOTH: C 20

SALAMI HANGING AND SEASONING

For salami and ham seasoning, Pulsar Industry presents a modular solution to create a bagging, hanging and loading unit formation line. It features a level of automation tailored upon customer's requirements. Out of the bagging machine, either a fully automatic system or, as an alternative, a facilitator that enables the operator to handle very heavy units, operates to form every single bar. An automatic device arranges layers consisting of various bars, according to their size. The layers are picked by an anthropomorphous robot or by an aisle crane that fills the racks. A stainless steel shuttle collects the racks and weighs them by means of its weighing cell. In the end the shuttle transfers the racks into the seasoning cells. The system includes the control parameter management of the cells and the final handling, assisted by the stainless steel shuttles and anthropomorphous robots or aisle cranes, toward packaging or slicing lines. This fully integrated system enables monitoring the daily weight loss in the cells thanks to the shuttles' automatically weighing every loading unit, thus providing the most complete product seasoning and quality levels.

Fields of application

Cured pork meat factory.

RISCO

www.risco.it

HALL: 2
BOOTH: B 14 - C 17

RS 260 - RS 261

New automatic series of compact linking systems designed for industrial production of sausages filled in natural, collagen or artificial casings. The two models, RS 260 and RS 261 are suitable for the automatic production of fresh, cooked or cured sausages, with uniform weight and length. The lines consist of a new generation Risco continuous vacuum filler, the linking unit with single pipe (RS 260) or with revolver with two filling tubes (RS 261) and, in addition, a module for hanging or separating the meat product. On the RS 260, the linking unit guarantees maximum efficiency thanks to the automatic release movement of the filling tube at the end of the casing. This mechanism allows fast loading of the new stick. The RS 261, on the other hand, features a double-pipe linking system that ensures a continuous, uninterrupted process.

Fields of application

Industrial linking systems for production of cooked or cured sausages.



RISCO SYSTEM RS 260



INOX MECCANICA

www.inoxmeccanica.it

HALL: 2
BOOTH: B 47

NEW AUTOMATIC TYING MACHINE TM 200 V

This new model of tying machine allows different tying solutions, if the machine is set with continuous tying is possible to triple the productivity compared to the set of tying with single knot. It's dedicated to products consisting of one or more sausages or pieces of meat rolled together or overlapped such as roasts, porchetta and so on. The inlet loading system of the product is designed with inclined conveyor belts set up a cradle able to carry any cut of meat or sausages without any problem. In addition to the new model TM 200 V we also produce model TM 200 S for tying of sausages already packed into casing such as mortadelle, pork neck, belly-bacon, loaves of meat, and so on. It can tie products with a minimum diameter of 60 mm up to a maximum of 200 mm approx. It is possible to supply a special version of the machine to tie products with a maximum diameter of 400 mm.

Fields of application

Sausages, roasts tying.

COLUSSI ERMES
www.colussiermes.com

HALL: 2
BOOTH: A 23 - B 26

RACK WASHER WITH CENTRIFUGAL TECHNOLOGY



This innovative centrifugal system optimises washing results to the utmost with minimum energy consumptions in a machine that takes up significantly less space than the norm. Its slow rotational movement combined with the revolutionary Colussi Ermes system determine perfectly hygienic results with racks and utensils that are clean all over. The machine is available in the stand-alone or robotized, in-line version to wash, sanitise and dry racks, pans, pallets and any utensils on the rack. This special wash system features minimal noise, water recovery and flexibility.

Fields of application

Meat, dairy, confectionery, fruit & vegetables, poultry and fishery, pharmaceutical, hospital, logistics and automotive sectors.

MINERVA OMEGA GROUP
www.minervaomegagroup.it

HALL: 2
BOOTH: C 05

AUTOMATIC MEATBALL FORMING LINE

A real robot for the automatic production of meat balls, that can be composed of different ingredients. The patty former machine at the top of the line processes the minced meat, in order to obtain cylindrical patties with pre-established diameter. This patty former machine is connected in line with the meat ball forming machine, which rounds the cylindrical patties and produces the meat balls. This combination allows to obtain up to 8.000 meatballs/hour. Made of stainless steel, CE certified, easy and fast to clean, this machine can be equipped with Nemosy innovative technology that allows to monitor and manage remotely the machine and transfer to a web platform several data or information useful for production, safety, maintenance and assistance.



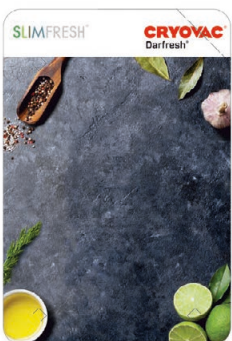
Fields of application

Ready meals, refectories, communities, food processing centers, small scale industries.

GB BERNUCCI
www.gbbernucchi.com

HALL: 2
BOOTH: A 10/12 - B9/11

SLIMFRESH CARDBOARD



A new packaging solution from G.Mondini, Sealed Air and GB Bernucci, set to revolutionize the food presentation in the protein market. Slimfresh utilizes Cryovac Darfresh films and technologies from Sealed Air, applied on GB Bernucci's cardboard to create an appealing vacuum skin pack. The pack provides an oxygen barrier and has a Cryovac Darfresh easy opening feature that allows total recycle of its components. 70% less plastic, and 100% recycle.

Fields of application

Food packaging.

Why?

DOES PACKAGING MAKE THE DIFFERENCE

Ideabril®

- It guarantees hygiene thanks to the heat sealing
- It holds back liquids and smell
- It keeps the same temperature for one hour
- It is suitable for storage in the refrigerator and in the freezer
- It is suitable for contact with food but it can be used also as a maxi-bag

Good packaging enhances the quality of the food perceived by the consumer, thus boosting sales and it is the most effective advertising medium for your brand.



www.esseoguatto.it



follow



CHIMAB
www.chimab.it

HALL: 2
BOOTH: B 35

PERFORMER CHEF BASE

Performer Chef Base product range is based on authentic kitchen made stocks, obtained from real meat, fish and vegetables, without additives or preservatives. Performer Chef Base are highly concentrated, they mix straight into recipe in established quantities. Labeled as natural flavours or natural extracts, they are perfect in every formulation.

Fields of application

Natural aromatic solutions for soups, sauces, ready meals and savoury preparations

S.T.A. SOCIETÀ TRATTAMENTO ACQUE
www.stacque.com

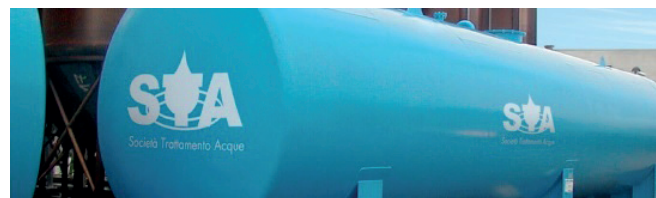
HALL: 2
BOOTH: C 56

STA.MBR.COMPACT MODEL

The compact purification plants STA.MBR.COMPACT model are supplied to customers as integrated compact units, namely already equipped with the instrumentation, hydraulic and electrical connections needed for their correct functioning. Thanks to the MBR (Membrane Bio Reactor) technology, these plants allow to maximize purification performances and to halve the space required in comparison to conventional biological treatment plants.

Fields of destination:

This type of plant is designed for companies having limited space at their disposal for a purification plant, as well as limited-volume or compact drains.



STALAM
www.stalam.com

HALL: 2
BOOTH: A 02 - B 01 (AT GHERRI MEAT TECHNOLOGY)

RADIO FREQUENCY IN-LINE RAPID DEFROSTING

The drawbacks of the conventional thawing methods can be avoided, thanks to the ability of the Radio Frequency technology to rapidly generate heat volumetrically within the product. The heating process is uniform and controlled, resulting in a significant reduction of drip losses and bacterial growth, thus preserving all sensorial, chemical or physical properties. The defrosting is achieved in minutes rather than hours/days even for large product blocks and, if necessary, directly inside the packaging.

Fields of application

Defrosting of meat, fish, dairy products, fruit and vegetable industry.



ITALIANPACK
www.italianpack.com

HALL: 2
BOOTH: A 18

PERSEUS

Perseus automatic is a compact thermosealing machine with the possibility of integration of many optionals like automatic denesters, dosers, aligners, lid applier and markers. The same mold can be used for sealing, MAP and skin package. This innovative vacuum system guarantees up to 7.5 cycles skin, 10 cycles in map with gas savings option.

Fields of application

Food industry, meat packaging, fish, crustaceans, vegetable, fruit, ready meals.



VELATI
www.velati.com

HALL: 2
BOOTH: B 10 - C09

TSYSTEM

TSystem is a remote assistance software service through video aimed at easily support personnel operations in the field. The use of TSystem allows Velati to handle any problem quickly and to reduce customers' assistance costs. By easily activating a direct video, the Velati experts can assist customers directly from their location. During the interaction between Velati experts and the customer, the service allows you to make photos, record videos, read a barcode, share any window of Velati expert's PC with the user's device and therefore PDF, Excel, Web, CAD and others.

Fields of application

Maintenance of Velati machines and plants.

GAP
www.gapfoil.com

HALL: 2
BOOTH: B 56

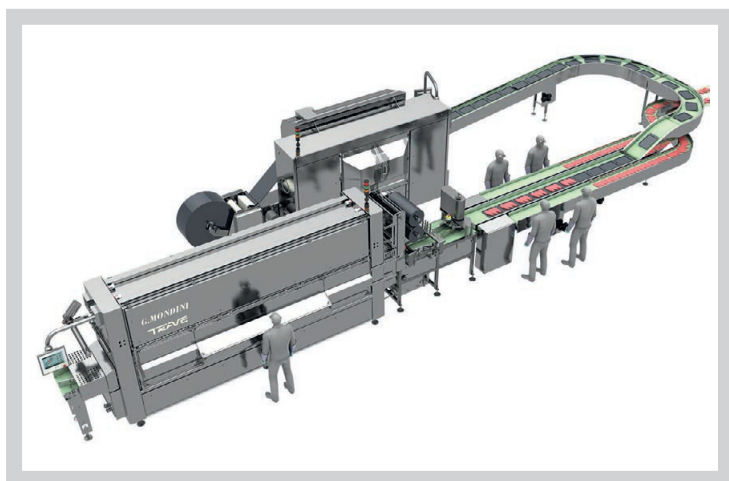
SHRINK BAGS AND FILMS

GAP is an Italian producer of shrink bags and films used to pack fresh products like processed meat, meat, cheese, fish. The plastic materials used are 'chlorine free' with high barrier quality and performance in order to guarantee a long shelf life to packed food products. Key features: heat shrinkable barrier bag, extraordinary transparency and skin effect, high mechanical characteristic and resistance to perforation, produced with multilayer material which guarantee a high oxygen barrier and to CO2, high sealing resistance.

Fields of application

Food packaging.





G.MONDINI
www.gmondini.com

HALL: 2
BOOTH: C 10 - D 13

TRAVE + PLATFORMER

Combining the Mondini Trave with the Mondini Platformer, the packaging line becomes what could be defined as a 'thermosealer', giving the best of both worlds: thermoforming and tray sealing. A unique system which will allow customers to drive down their final pack cost, embracing a unique differentiation and tiering capability. Key features: base tray waste of just 2%; simple and fast tray format change over; in-line and on-demand feeding; quick reel change over; the line is designed in such a way that the product can be filled either automatically or using skilled staff, whether using trays made in line or pre-made.

Fields of application

Food packaging: forming trays on demand, in line, from a reel.

TRAVAGLINI
www.travaglini.it

HALL: 2
BOOTH: B 20 - C 19 - B 30

CLEAN ROOMS

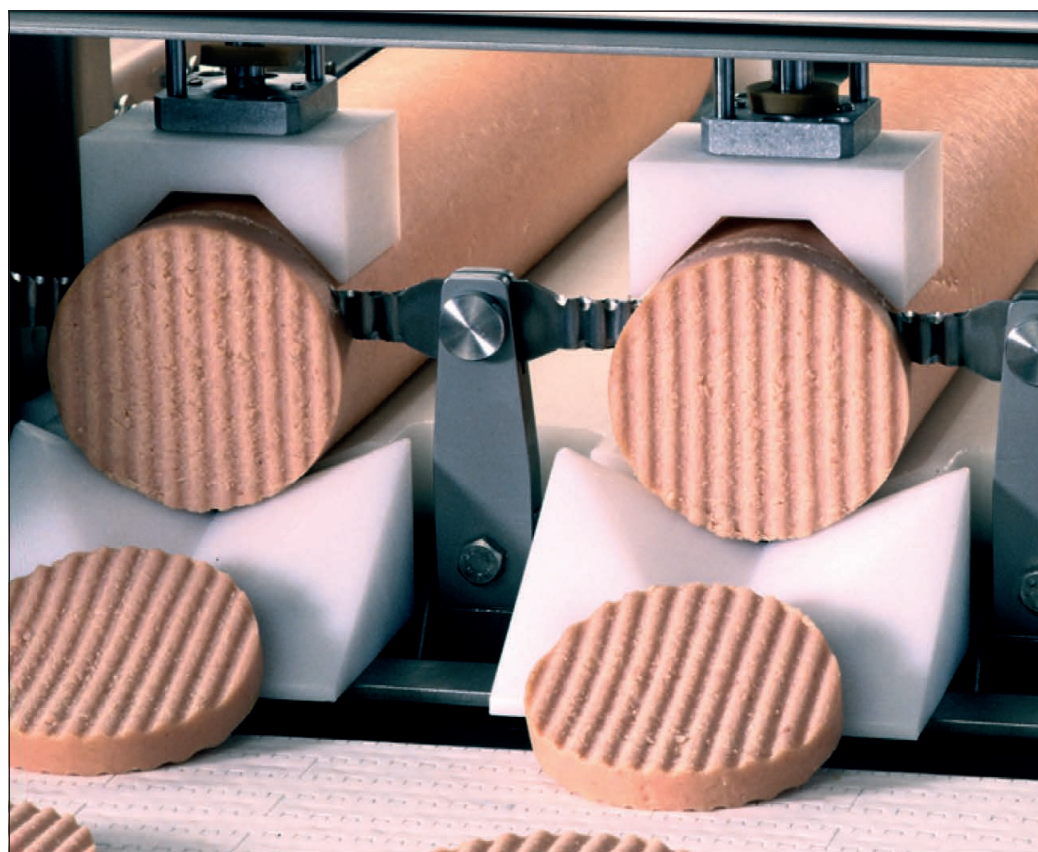
Since 1950, Travaglini has been a worldwide leader in the manufacturing of equipment for the production of sausages, hams and dairy products. The company is a recognized and a qualified supplier of advanced conditioning and air treatment systems and clean rooms. Thanks to its knowledge and experience, Travaglini is able to design and produce advanced equipment and to supply the necessary know-how and assistance to answer customers' production needs with adequate solutions. A clean room is a room in which the concentration of airborne particles is controlled. These rooms are built for minimizing the introduction, generation, and retention of pollutant particles, since the contamination of products due to dust, mold, and airborne particles reduces the quality and the shelf-life of the products themselves.

Fields of application:

Food industry.



end



FIXED WEIGHT PORTIONING

The portioning machines have vision systems that virtually re-create the product to be portioned and that determine the cut section in function of the relation between weight and volume to have the best precision. The machines respect the allowances settled by the law for fixed weight products selling both in transversal cut and in cubes cut. They make a high quality cut independently from the product types, it doesn't matter if it's soft or matured. The automatic models increase the functional efficiency, they reduce fatigue, repetitive movements and they limit at the minimum the contamination of the product.

FAVA GIORGIO AXEL

Via Cerati 19/A - Parma - Italy - tel. +39 0521 293734 - info@favagiorgioaxel.com - www.favagiorgioaxel.net

Macchine e impianti
per l'industria alimentare

**MACHINES
AND PLANTS
FOR FOOD
INDUSTRY**

IBA

The 'Realm' of Bakery

The world's leading trade show for manufacturers of baked goods, sweets and snacks will take place in Munich on 15-20 September.

TECH4FOOD
N.4
WILL BE ON
DISTRIBUTION
AT IBA 2018



Iba, the world's number one event for bakery, confectionery and snacks, is going to take place next September from 15th until 20th at Fairground Munich. "The interest shown by national and international companies is huge. Apart from a few remaining spaces, iba is already fully booked," said Dieter Dohr, Ceo and President of GHM Gesellschaft für Handwerksmessen mbH, on the past April. "At iba 2018, innovations and concepts will play a central role for all sized companies in the areas of manufacturing processes, the out-of-house market, energy efficiency, automation, hygiene, digitisation at the point of sale, and in production, shop fitting, packaging and logistics." So far, more than 1,100 exhibitors

from over 50 countries are expected, waiting for all the players in the industry: from artisan and wholesale bakeries to industrial solutions, as well as restaurateurs, retailers, hotel specialists and caterers. Three years ago, in 2015, the trade show welcomed 77,814 visitors from 167 countries.

For the first time, iba is combining innovations and solutions for snack and beverage concepts for baking traders with 'iba.TO GO!' in Hall B3. There, the entire process chain of snacks is presented - from ingredients and preparation, through to sustainable packaging solutions to logistics and shop design, rounded off with many workshops and displays.

www.iba.de

AGROPROD MASH

N°1 Event to Grow in the Russian Market

Industry professionals are ready to meet up at the country's largest event for suppliers of technologies and machinery for the f&b industry.

The 23rd edition of Russia's leading international exhibition for equipment, technologies, raw materials and ingredients for the food processing industry will take place in Moscow next October, from 8th until 12th. Technological solutions for different sectors of the food processing industry will be on stage. In 2017, the number of exhibitors (808) and total exhibition surface (61,712 sqm) posted a 10% increase over 2016. Total attendance exceeded 24,000 visitors from 84 regions of Russia and 65 countries; 92% of them were industry professionals.

Today, Russia imports around

80% of the machinery used for industrial production. Italian exports have grown from 161 million euro in 2016 to 202 million last year, and its market share passed from 10.4 to 13.2%. Hence, Italy is the third largest supplying country after the Netherlands and Germany. As of today, according to the ITA- Italian Trade Agency's Office in Moscow, the agri-food sectors showing the strongest growth potential are dairy products as well as fruit and vegetables. In regard to packaging machinery, instead, with a 27.3% market share Italy occupies second place in the global suppliers' rank.

www.agroprod-mash-expo.ru/en

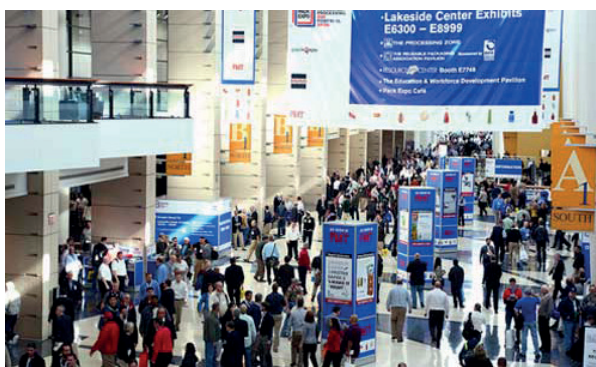


PACK EXPO

Spotlight on Packaging

The latest technological trends will be on stage in Chicago from 14 to 17 October.

2,500 leading industry suppliers and 50,000 packaging professionals will meet at Chicago's McCormick Place for the 2018 edition of Pack Expo International and Healthcare Packaging Expo, on October 14-17. Produced by PMMI, The Association for Packaging and Processing Technologies, these co-located shows feature over 1.2 million net square feet of exhibit space, attract visitors from more than 125 countries and have become the biggest gathering of packaging suppliers and manufacturers of goods



in North America.

"As consumer demands for convenience, flexibility and personalization grow, the packaging industry continues to design solutions to meet these expectations," says Laura Thompson, senior director of expositions, PMMI. "Pack Expo International and Healthcare Packaging Expo bring these innovations to life and provide an opportunity to see new developments in action."

www.packexpointernational.com

Coming soon: Iba, Agroprod-mash e Pack Expo 2018

Nella seconda parte del 2018 torna l'appuntamento con tre kermesse strategiche per il comparto delle tecnologie alimentari. La prima in ordine cronologico è Iba, fiera di riferimento

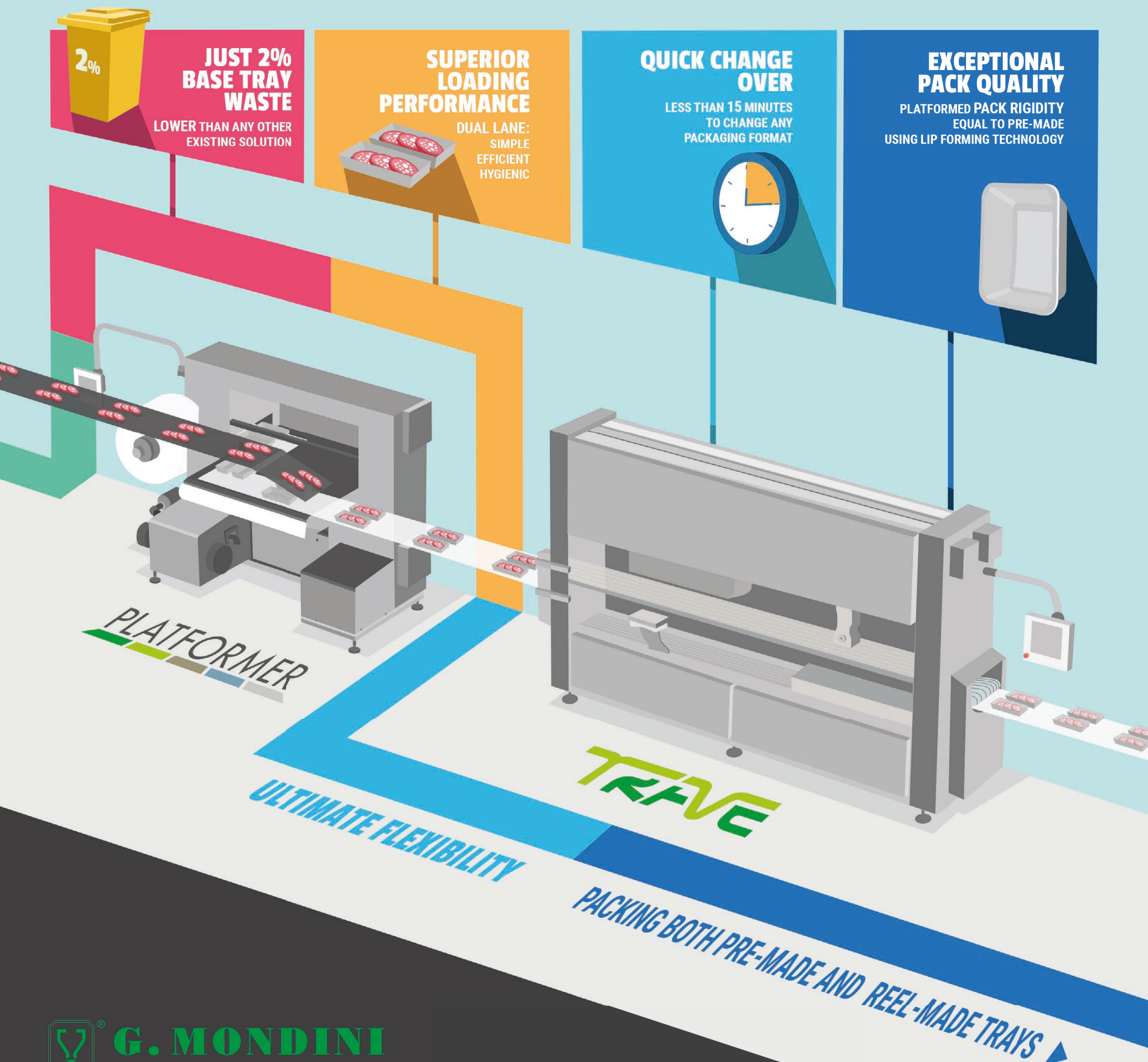
per i produttori di macchine e soluzioni per l'industria dei panificati, dei dolci e degli snack, in scena a Monaco dal 15 al 20 settembre. Si prosegue, dall'8 al 12 ottobre, con la 23esima

edizione di Agroprod-mash a Mosca, evento strategico per i produttori mondiali di tecnologie di processo e confezionamento che desiderano avviare o approfondire il proprio bu-

siness in Russia e nei paesi limitrofi. Sempre a ottobre (14-17), torna l'appuntamento con Pack Expo Chicago, evento numero uno negli States per gli specialisti del packaging.

NEW ERA *for* FORM FILL SEAL

NO COMPROMISES, JUST BENEFITS



G. MONDINI

DOSATRICI - CONFEZIONATRICI AUTOMATICHE

Via Brescia, 5/7 | 25033 Cologno (BS) Italy
Tel. +39 030 705600 | Fax +39 030 7056250
info@gmondini.com
www.gmondini.com

**MEAT
TECH**

HALL 2
STAND C10-D13

Fiera Milano
29 May - 1° June 2018

Paper packaging: a bright future

Established in 1985 as a voluntary association of paper manufacturing companies, in 1998 Comieco became the Italian National Consortium for the Recovery and Recycling of Cellulose-based Packaging. 3,300 companies - among paper manufacturers, importers of paper and paperboard packaging, recycling companies - belong to the Consortium, whose final goal is to meet the collection target by promoting the recovery and recycle of paperboard and paper, as well as conduct a continuous activity of research and development aimed at reducing the environmental impact of the entire supply chain. "According to the EU directive 94/62/EC, the recovery target for cellulose-based waste was set at 60% by 2008. A goal that we reached and exceeded, achieving one of the highest EU percentages: 80%," said Eliana Farotto, R&D responsible for Comieco. "The new European action plan for Circular Economy, approved on the past April, sets the new target at 85% by 2030. Thus, we only have to take a small step forward."

Can you give us some facts and figures about the Consortium activity?

Overall, we talk about more than 12 million tonnes of packaging materials, of which 4.8 million tonnes of paper and paperboard. Significant volumes, much higher than those generated by plastic waste that, nevertheless, is considered by the public as the one and only problem for environmental pollution. Thus, we have a big responsibility that entails a fundamental educational theme: prevention. Which means the creation of a widespread culture of recycle, addressed to companies and citizens alike.

A meaningful and ambitious goal. How will you reach it?

One of the latest initiatives we launched is a competition called 'Bando Invenzioni' and aimed at valuing the research activities carried out by companies and Universities, especially when they turn into concrete and measurable projects. Another key element, if we want to meet the 'Sustainable Development Goals' set by the United Nations, is of course the creation of new patents.

What is the food sector asking to the paper industry?

Food is, with no doubt, one of the sectors most interested by topics like sustainability and recycle. Companies and consumers alike have understood that cellulose-based packaging - like paper and paperboard - can play a key role in this regard. Result of a more and more widespread knowledge of the damages caused by an irresponsible use of some kinds of plastic. In many cases, however, demands push against the limits imposed by reality.

What do you mean?

Paper and paperboard offer huge possibilities, but they can't completely substitute some features unique of plastic. One example? Today, both companies and consumers prefer transparent trays or plastic window bags that allow you to see what's inside the pack. This, of course, can't be achieved with a paper pack. Another clear limit is represented by the impermeability and the barrier effect granted by plastic packaging. With a paper or paperboard pack, you could achieve this result

Advantages and drawbacks of cellulose-based solutions in an interview with Eliana Farotto, R&D responsible for Comieco. Focus on sustainability, innovation and new sales channels. _____

by Federica Bartesaghi

Comieco: la carta vincente

Il consorzio, che riunisce 3.300 aziende italiane tra cartiere, scatolifici, cartotecniche ma anche piattaforme di lavorazione e macero, è da sempre impegnato nel promuovere la raccolta differenziata di carta e cartone, così come portare avanti una continua ricerca sui

materiali e sulle soluzioni che possono contribuire a ridurre l'impatto ambientale della filiera. Anche a fronte delle sfide imposte dai nuovi player di mercato, in primis food delivery ed e-commerce. Ne abbiamo parlato con Eliana Farotto, responsabile r&d di Comieco.

Eliana Farotto



only through specific treatments that would compromise its complete recyclability. Hence, the real question that consumers should ask themselves is: what is really useful and what, instead, could be sacrificed?

Which are the most recent and innovative cellulose-based packaging solutions launched on the market?

Definitely, the 'active' corrugated paperboard patented by Bestack. A highly innovative product, enhanced with a concentrated solution of natural essential oils that counter perishability of fruit and

vegetables, extending products' shelf life. Another important innovation was announced on the past days by Tetra Pak, that is working on a new paper-based straw that could replace the small plastic straws that are used with small drinks cartons. If we think of how easily straws can be lost and how dangerous they are if not disposed properly, we also understand why this project is so important. Then, of course, there is the world of research and development connected with modern sales channels. First of all, food delivery.

What is the role played in this industry by paper packaging?

Food delivery is, without any doubt, the sector where paper and paperboard play a central role. Just think of the historic cardboard pizza box: million on pieces are collected every year. With the arrival of new players like Deliveroo and Foodora, market requests have changed and we witnessed the birth of plenty of new, poorly performing packaging solutions. The work we are carrying out in this regard is first of all the study of new materials, more easily recognizable and recyclable by final users.

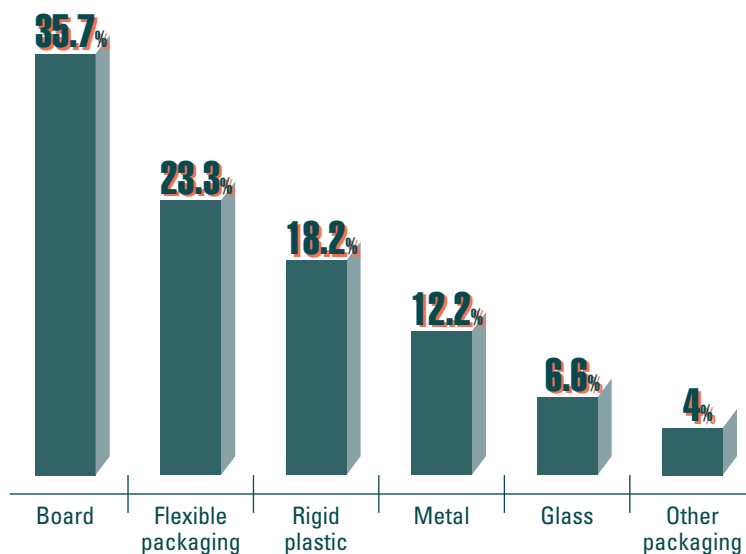
In a few days, Ipack-Ima, the international packaging trade show, will open its doors in Milan. What do you expect and what will be your role in this event?

The goal of our Consortium will be, once again, to promote materials' sustainability and recyclability. Only a few years ago, sustainable packaging solutions were, on average, not beautiful nor competitive in price. Today, on the contrary, you can't talk about new machinery or packaging without mentioning themes related to sustainability. To a certain degree, then, we can say that our 'educational' goal has been achieved. During Ipack-Ima very important topics will be discussed. First of all, that of packaging for the e-commerce: the real challenge that our industry will face in the future. Last year total revenue generated by 'physical goods' exceeded by far those generated with the sale of services, like travels or insurances. And the collection of this huge amount of material - once concentrated outside the stores - now must be carried out door-to-door. What we can do is trying to anticipate those trends and provide our partners with clear and accurate guidelines, in order to be prepared.

**PAPER AND BOARD PACKAGING
GLOBAL MARKET OVERVIEW**

Paper and paperboard will continue to play a vital role in the evolving global packaging market, according to a research from Smithers Pira. Board and paperboard (corrugated, folding carton stock and liquid paperboard) accounted for 35.7% of world packaging consumption in 2016, followed by flexible packaging (plastic, paper and foil) with 23.3%, rigid plastic packaging with 18.2% and metal with 12.2%. Pulp and paper is represented in the two largest packaging material segments - board and flexibles - in 2017.

The steady demand for packaging in retail outlets contrasts with that in the e-commerce segment. The value of packaging demand into this sales channel was 28 billion dollars in 2017, and will more than double by 2023. Over 75% of this is for corrugated formats, causing a surge in demand for fanfold for fit to packing applications, new designs for returnability, and lighter weight flutings that minimise the size of postal shipments.



Source: Smithers Pira

SLAYER BLADES S.R.L.



**PRODUCTION OF
BLADES FOR SLICING
MACHINES:**

- DOMESTIC
- PROFESSIONAL
- INDUSTRIAL
- RIPPLE



**MEAT
TECH**
Processing & Packaging
for the Meat Industry
Fiera Milano - Milan, Italy
May 29 - June 1 2018
Hall 2 Booth A54

Headquarter and Spares Warehouse
Via Milano, 37 - 21040 Oggiona S. Stefano (VA) ITALY Tel.: +39 0331 739004

Production Site
Via La Ciliegia - 28060 Casalbeltrame (NO) ITALY Tel.: +39 0321 838675



Follow our news:






Heading to China



ITA
ITALIAN TRADE AGENCY
ICE - AGENZIA
Amedeo Scarpa

Challenges and opportunities for Italian producers of f&b processing and packaging machinery. We talked with Amedeo Scarpa, director of the ITA office in Beijing.

by Federica Bartesaghi

Chinese demand for food and beverage processing and packaging machinery is growing, just like the competitiveness of local manufacturers, supported by State initiatives aimed at enhancing the development of the local industry. Nevertheless, the business growth potential for foreign companies in such a wide and varied market remains huge, as long as they manage to overcome a series of obstacles: from bureaucratic burdens to the search for reliable partners, from cultural differences to the issue of custom duties. Many Italian companies, in the years ahead, are willing to capture a share of this markets. And to do so, they will need the support and advice of real experts.

“According to the latest data issued by Fodjix, leading Chinese platform for producers of food processing and packaging machinery, this sector is experiencing a strong growth in the country. Such increase is connected with the ‘Made in China 2025’ plan for the robotization of processes, as well as with a widespread increase in market demand. Today, more than 4,000 Chinese companies produce about 3,500 different kinds of food & beverage machinery,” said Amedeo Scarpa, director of the ITA office in Beijing and coordinator of the ITA network in China and Mongolia. “Currently, despite some technical requirements may lead Chinese f&b manufacturers to choose local technological solutions, the demand for foreign sourced products is still very high in China.”

Overall, Italy occupies fourth place in the rank of leading supplying countries - after Japan, South Korea and the Netherlands - with a 9.61% market share on total Chinese imports of food machinery, up by 5.3 percentage points over 2016, for a total value exceeding 7.5 billion dollars (source: China Customs). “If we consider the whole food & beverage sector, the business linked with food safety is definitely experiencing the strongest growth nowadays: a value added for China’s 13th Five-Year Plans,” explained the director. “Without pretending to be exhaustive, the sectors that today are investing more in f&b technologies are probably that of milk processing and storage (the so called ‘white revolution’), but also fruit and juices and - as we registered in the past months - olives processing as well as packaging and bottling technologies, of course complying with international safety standards.”

CHINA - TOTAL IMPORTS OF MACHINERY FOR INDUSTRIAL FOOD PRODUCTION MLN US DOLLARS (JANUARY - DECEMBER)							
Rank - Country top 21				% Share			% Change
	2015	2016	2017	2015	2016	2017	- 17/16 -
-- World --	89,4401	81,433629	78,242296	100	100	100	-3.92
1 Japan	25,687479	15,499021	19,582567	28.72	19.03	25.03	26.35
2 Korea, South	3,701204	11,367897	9,7003	4.14	13.96	12.4	-14.67
3 Netherlands	1,369831	2,554799	8,813621	1.53	3.14	11.27	244.98
4 Italy	7,562132	7,150276	7,517042	8.46	8.78	9.61	5.13
5 Germany	9,181391	8,837375	6,803363	10.27	10.85	8.7	-23.02
6 Taiwan	10,849784	6,25507	4,496238	12.13	7.68	5.75	-28.12
7 United States	7,769642	9,143507	4,266253	8.69	11.23	5.45	-53.34
8 Turkey	0,011655	0,047542	3,679507	0.01	0.06	4.7	7639.49
9 Switzerland	2,052554	1,68784	3,114984	2.3	2.07	3.98	84.55
10 Denmark	1,102919	4,204335	2,461207	1.23	5.16	3.15	-41.46
11 France	1,437306	0,539937	1,74533	1.61	0.66	2.23	223.25
12 United Kingdom	6,328909	2,955427	1,515845	7.08	3.63	1.94	-48.71
13 Austria	0,934303	0,369751	0,953248	1.05	0.45	1.22	157.81
14 Spain	4,554188	0,522508	0,652859	5.09	0.64	0.83	24.95
15 Indonesia	0,037454	0,032937	0,478617	0.04	0.04	0.61	1353.13
16 Poland	0,336561	1,069845	0,386939	0.38	1.31	0.5	-63.83
17 Canada	0,02464	0,020051	0,296151	0.03	0.03	0.38	1376.99
18 Iceland	0,103135	0,885986	0,28494	0.12	1.09	0.36	-67.84
19 India	0,187064	0	0,252589	0.21	0	0.32	0
20 Philippines	0,939415	1,085221	0,197374	1.05	1.33	0.25	-81.81
21 China	0,1306	1,784024	0,185133	0.15	2.19	0.24	-89.62

Source: China Customs

La Cina nel mirino

Cresce, in Cina, la domanda di macchine e tecnologie per il processing e packaging alimentare. Così come cresce la competitività dei produttori locali - oltre 4mila aziende per più di 3.500 diverse tipologie di macchinari prodotti - sostenuti da iniziative governative tese a promuovere lo sviluppo dell'industria cinese. Nonostante ciò, il potenziale di crescita per le aziende straniere, in un mercato così vasto, resta enorme. L'Italia si posiziona al quarto posto - dopo Giappone, Corea del Sud e Paesi Bassi - con una market share del 9,61% sul totale dell'import cinese di food mechinery. Ne abbiamo parlato con Amedeo Scarpa, direttore dell'ufficio Ice di Pechino e coordinatore della rete uffici Ice in Cina e Mongolia.

CUSTOM DUTIES

HS Code	Category of products	Most advantageous condition (%)	Normal	Rate of value added tax (VAT)	Unit of measurement
84.38	Machinery, not specified or included else-where in this Chapter, for the industrial preparation or manufacture of food or drink, other than machinery for the extraction or preparation of animal or fixed vegetable fats or oils:				
8438.1000	Bakery machinery and machinery for the manufacture of macaroni, spaghetti or similar products	7	30	17	One piece
8438.1000 10	Bakery production lines	7	30	17	One piece/kg
8438.1000 90	Machines for producing and processing macaroni and noodles (including processing machine of similar products)	7	30	17	One piece/kg
8438.2000	Machinery for the manufacture of confectionery, cocoa or chocolate	8	30	17	One piece/kg
8438.3000	Machinery for sugar manufacture	10	30	17	One piece/kg
8438.4000	Brewery machinery	7	30	17	One piece/kg
8438.5000	Machinery for the preparation of meat or poultry	7	30	17	One piece/kg
8438.6000	Machinery for the preparation of fruits, nuts or vegetables	10	30	17	One piece/kg
8438.8000	Other machinery	8.5	30	17	One piece/kg
8438.9000	Parts	5	30	17	kg

(* Source: 'Customs Import and Export Tariff of the People's Republic of China' 2018)

LEADING CHINESE TRADE SHOWS

CHINA FOODTECH

en.chinafoodtech.com.cn
Biennial trade show, the latest edition was held in November 2017.

AFT - ASIA FOOD TECH / SIAL CHINA / CHINA PACKTECH & FOODTECH
www.sialchina.com; en.packtech-foodtech.com.cn; www.asiafoodtech.com
Next edition: May 16-18 2018, Shanghai.

IFE - INTERNATIONAL FOOD EXHIBITION
www.ifechina.com
Next edition: June 28-30 2018, Guangzhou.

PROPAK CHINA
www.propakchina.com/en
Next edition: July 11-13 2018, Shanghai.

COUNTRY FACT SHEET

ITALIAN EXPORTS TO CHINA OF F&B PROCESSING MACHINERY

Value: 28,379,701 million dollars (2017),
+41.03% over 2016
Market share: 1.80%
China occupies 13th place
in the rank of Italy's leading destination markets.

ITALIAN EXPORTS TO CHINA OF F&B PACKAGING MACHINERY

Value: 144,170,272 million dollars (2017),
+31.11% over 2016
Market share: 4.27%
China occupies 5th place
in the rank of Italy's leading destination markets.



(*Source: GTA - Global Trade Atlas)



MINERVA[®]
OMEGA
GROUP

Since 1945
MADE IN ITALY



MEAT MIXERS AND SAUSAGE FILLERS

THE PERFECT COMBINATION!



NEMOSY
nexus monitoring system



All Minerva Omega Group machines can be "smart" thanks to **NEMOSY** (NEXus MOnitoring SYstem), an innovative technology for monitoring and managing the whole machine inventory remotely from a web platform. Application designed for end-users, safety officers (**SAFE**), persons in charge of maintenance and assistance (**TECH**) and many more. **IoT** (Internet of Things) is already a reality for our machines.



www.minervaomegagroup.com
laminerva@laminerva.it

Viticulture goes smart

One new digital solution out of six is dedicated to vineyards. Predictive and intelligent sensors are the most widespread tools. The future of the industry will be shaped by new technologies. The cases of Tenuta Santa Scolastica, Res Uvae and Berlucchi.

by Piero Aprile

A more efficient use of anti-parasitic agents, a higher quality level of final products and a significant cut in production costs, as well as a more informed and effective approach to sustainable organic farming methods. These are just some of the benefits highlighted in a study conducted by the Smart AgriFood Observatory of Politecnico Milan and the Rise Laboratory of the Brescia University. The result of the monitoring and - in some cases - the direct application of new technologies by some renowned Italian wine producers. A sector that, according to the authors of the study, still shows big potential for growth with regard to the adoption of cutting-edge technologies, starting from the most widespread: mapping software, managing information systems, tools for data acquisition and elaboration, IoT sensors.

If we consider the technological tools used to 4.0 farming in Italy, the Observatory has identified more than 220 solutions applied by over 70 companies. Most of them can be used in a wide range of activities, while 16% is strictly connected with wine making. A sector that, nevertheless, is still expected to make a decisive step forward with regard to technological investments, especially if compared with very dynamic sectors like fruit and vegetable production, interested by 14% of the



startups considered. "Wine-making is, of course, one of the sectors where 4.0 farming solutions can reach their greatest potential in order to improve efficiency and efficacy of production and, as a consequence, the quality level of final products," said Andrea Bacchetti, director of the Observatory.

Of the three companies considered in the study - Tenuta Santa Scolastica, Res Uvae and Berlucchi - the first one is a small winery located on the hills surrounding Reggio Emilia,

where it has three hectares planted with Pinot Noir. The winery has implemented a vineyard monitoring solution aimed at preventing the formation of pathogens and vine diseases. Some sensors installed in the vineyards collect the data that are afterward processed by specific algorithms suggesting the proper moment for anti-parasite treatments. The result? A higher quality of the final product.

Res Uvae, instead, is located in the province of Piacenza and has 16

hectares of vineyard. The winery has applied a 'decision support system' that provided the agronomist with useful information for the sustainable management of the vineyard, thanks to the elaboration of environmental data collected through advanced mathematical models. The result? A reduction in field treatments resulting in a big time and money saving: about 300 euro per hectare every year.

Finally, Berlucchi, one of the most renowned Italian sparkling wine brands: 550 vine hectares, for about 800 plots, divided between company-owned vineyards and those managed by associated farmers. Here, the innovation path toward precision agriculture has started in the 2000s, due to a project launched by the Franciacorta Protection Consortium.

Afterward, the company started using vigor maps and tested one of the first prototypes of variable-rate fertilizer spreader. As a consequence, it managed to achieve significant advantages both in terms of total production - connected with a reduced waste of resources and fertilizers - and of greater homogeneity of vineyards and grapes harvested.

Three successful examples showing what the future of the sector could be, and how viticulture could become smarter.

Il vino diventa intelligente

Un minore impiego di antiparassitari, una migliore qualità del prodotto finito a fronte di un ridimensionamento dei costi di produzione e un approccio più consapevole e maturo nell'intraprendere produzioni biologiche e sostenibili. Sono alcuni dei benefici rilevati da uno studio compiuto nell'ambito dell'Osservatorio Smart AgriFood curato dal Politecnico di Milano e dal Laboratorio Rise dell'università degli studi di Brescia e frutto del monitoraggio di alcuni casi di applicazione diretta di nuove tecnologie da parte di alcune aziende del settore vitivinicolo italiano: Tenuta Santa Scolastica, Res Uvae e Berlucchi.





Marco Griguolo,
Depur Padana Acque



Gianfranco Villanova,
Permac



Marco Ghia,
Alfatek



Sergio Guttero and Erika Ricci,
Cmp



Vanessa Rora,
Corno Pallets



Cristian Sani,
Raytec Vision



From left: Matteo Barozzi, Alessandro
Candiani and Alessandro Tonelli, Dnaphone



From left: Francesca Agnetti,
Esther Crocioni, Piero Moggi,
Max Rizzi and Luana Rossi,
Vetro Due - VD Glass



From left: Matteo Zambon
and Roberto Testagrossa, Enoveneta



From left: Giorgio Pillan
and Fabio Raffaello, Zambelli



Gabriella Strazzari,
Strazzari



Sanna Partanen,
Albatrans



Giada Marra,
Oma



Cristian Beghetto and Laura Fior,
Pava Resine

Innovation on stage at Enolitech

It ended on the past 18th April the 2018 edition of the trade show dedicated to technologies and services applied to wine and olive oil growing as well as cellar techniques. Held alongside with Vinitaly, in Verona.

Since 1998, Enolitech has been an important landmark for producers and operators in the wine and olive oil sectors. Held alongside Vinitaly, Italy's annual wine and spirits trade show, it highlights work tools as well as new ideas and trends in the sector. Protocols for wine-growing and precision agriculture developed with

the European Space Agency, patented anti-tampering and anti-counterfeiting systems for bottles, graders capable of eliminating all rotten grapes one by one even if they are the same colour as healthy ones. These were some of the most important innovations on show at Enolitech 2018 (15-18 April, Verona).



**DIRECT MANUFACTURERS
OF BULK-HANDLING SYSTEMS**





**BOOTH D50
HALL 3**

**FULLY AUTOMATED AND CUSTOMIZED
TURNKEY SYSTEMS**

PROCESS ANALYSIS
MECHANICAL AND SOFTWARE DESIGN
PRODUCTION AND INSTALLATION
START-UP AND SERVICE

www.cepisilos.com



cepisilos

Chronicle of a success foretold

1,657 exhibitors and over 50,000 trade visitors attended the 2018 edition of the n.1 event for suppliers of F&B technologies. On the past March in Cologne.

by Federica Bartesaghi

Anuga FoodTec keeps on growing. After registering a growth in exhibition space and a two-digit increase in the number of exhibitors (+13%) in the run-up to the event, the 2018 edition - on the past March in Cologne - also achieved a significant rise in the number of visitors, that exceeded 50,000 (about +11%). The trade show further increased its level of internationality too: visitors from 152 countries impressively underpin its position as the leading international supplier fair for the food and beverage industry.

"The concept of Anuga FoodTec is unique and successful," said Katharina C. Hamma, Chief Operating Officer of Koelnmesse GmbH. "The renewed growth across all key figures clearly underlines this. This year's increased number of visitors was above all attributable to the rise in the number of trade visitors from abroad. We were particularly able to register significant growth from the countries China, Italy, Korea, Poland, Russia and South America. The huge interest from the international guests and the high quality of the visitors shows us that the alignment and concept of Anuga FoodTec do justice to the demands of the trade fair participants."

Great satisfaction for the positive outcome of the event was also expressed by Italian exhibitors that, as usual, played a key role during the four-day event. The quality of Italian machinery and the uniqueness of its technological solutions is widely recognized all over the world. The next edition is scheduled for 2021. And be sure that it going to be another great success.



Cronaca di un successo annunciato

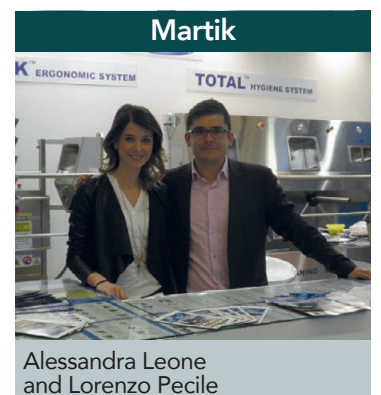
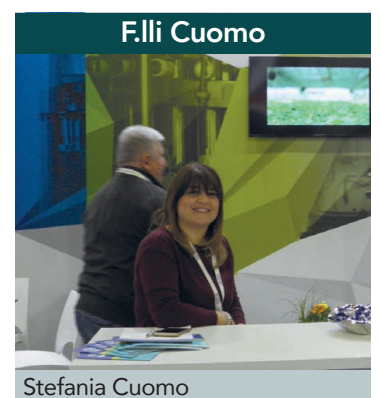
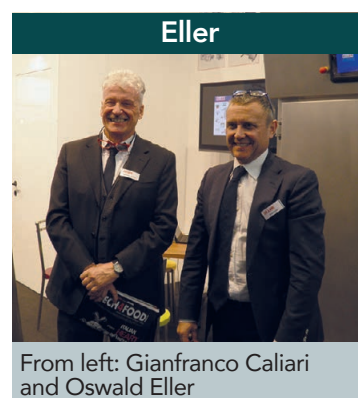
Si è chiusa il 23 marzo l'edizione 2018 di Anuga FoodTec, piattaforma internazionale di business e innovazione per l'industria alimentare. Protagonisti, alla fiera di Colonia, tutti i player della filiera produttiva: dalle tecnologie di processo e confezionamento all'automazione, passando per l'elaborazione dati e l'ingredienteistica, fino agli impianti di movimentazione, trasporto, stoccaggio e logistica. Soddisfazione è stata condivisa anche dagli espositori italiani presenti in fiera che, come di consueto, hanno svolto un ruolo di primo piano. L'appuntamento, ora, è per il 2021. E siamo pronti a scommettere che sarà ancora una volta da record.

COMING SOON



ANUTEC BRAZIL - Curitiba, 7-9 August 2018
ANUTEC INDIA - Mumbai, 27-29 September 2018
PROSWEETS - Cologne, 27-30 January 2019

The next ANUGA FOODTEC
will take place from 23 to 26 March 2021



Megadyne



Laura Ghezzi

Menozzi Luigi & C.



Filippo and Antonia Menozzi

Milkylab



Claudia Mucci

Minerva Omega Group



Greta Ghedini

Navatta Group



Jonathan Palo Pintado

Newtec Labelling



Cristian Pippa

O.M.I.P.



Francesco Pannullo

Officine di Cartigliano



Giuseppe Battaglia

P.E. Labellers



Ivano Rubano

Pannelli Termici



Gianni Andreoli

Pietribiasi



Mario and Daniela Boscoscuro

Pigo



Raytec Vision



Caterina Periccioli

Reda



Nicola Borzillo

Risco



Rita Dal Maso

Robino & Galandrino



Robopac



Enrico Aureli

Roboqbo



Sacmi



Sipack



Alessio Gobbi

Soc. Coop. Bilanciai



Sordi



From left: Cristina and Francesca Sordi, with Roberto Menardo

Stalam



Michele Bicego

Standard Tech Impianti



Tecnolat



Carmine Mari

Tecnopool



Michele De Toni

TMCI Padovan



Stefania Petterle

Travaglini



From left: Roberto Travaglini and Fabio Re

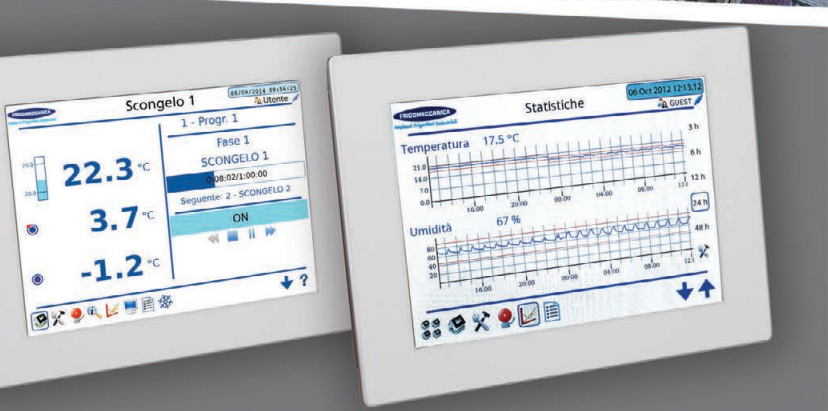
Velati



Michele Riva

Zudek





RESEARCH, EXPERIENCE AND RELIABILITY SINCE 1962
WE OPERATE WORLDWIDE

FRIGOMECCANICA

Industrial Refrigeration Systems

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

SELF-ADJUSTING CONDENSATION

ENTHALPY AIR RENEWAL

SUB-COOLING

CONDENSATION HEAT RECOVERY SYSTEM

AMMONIA AND CARBON DIOXIDE REFRIGERATION SYSTEMS



Discover our
technology energy
saving systems



Service



FOODTECH
BARCELONA

BARCELONA - SPAIN
8-11 MAY 2018
HALL 4, D-428

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



STUDIO GOTTI

RESEARCH, EXPERIENCE AND RELIABILITY SINCE 1962
WE OPERATE WORLDWIDE

FRIGOMECCANICA

Industrial Refrigeration Systems

www.frigomeccanica.it

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

