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INSPIRING INNOVATION IN FOOD TECHNOLOGIES



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INSPIRING INNOVATION IN FOOD TECHNOLOGIES



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swine market

China is getting closer



Signed a protocol for the export of Italian pork meat to the Asian country. Where the African swine fever virus is wiping out entire herds. Determining a strong increase in demands. Risks and opportunities for business operators.

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Cfia 2019

What a pleasant surprise



The French trade show devoted to food technologies turned out to be a strategic business hub for business operators. Big satisfaction was reported by the Italian companies exhibiting in Rennes, 12-14 March.

on pages 40 and 41

markets & data

Keep an eye on Pakistan

Younger generations are setting the country's new food trends, increasingly focused on ready-to-eat and online ordering. The fastest-growing sectors, in terms of output, are poultry, edible oils and dairy. The findings of a survey commissioned by ITA and Cibus Tec.

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product preview



It's time for Iffa

Leading Italian food-tech companies present their latest product innovations at the no. 1 global event for the meat industry. From 4 to 9 May 2019 in Frankfurt am Main, Germany.

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the interview

"We need to ride, and not undergo, the change"



Strategies and growth targets. Constraints and obstacles to the internationalization of Italian food technology producers. Interview with Andrea Salati Chiodini, newly elected president of Assofoodtec.

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export

France, a see-sawing market

Imports of food processing machines are increasing, yet those of packaging equipment are slowing down. Nonetheless, with a value of 174 million euro, Italy remains the country's n.1 supplier.

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the company

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Risco: partner in your success

Continuous technological improvement, a 50 year-long experience, and a strong international network are the reasons behind the company's intensive growth.





“The Tiramisù effect”: Italy goes on

By Riccardo Colletti

What you don't expect: Italy gives the pace and acts as an engine of growth despite it has a long way to recover. What are we talking about? The Bloomberg Agency's elaborations on Eurostat data related to industrial production in the first two months of 2019. A survey that shows a portrait of Italy far less negative than people would expect, considering the gloomy outlooks issued by the EU institutions.

Data related to the European Union on the past February show a 0.2% decrease in the Eurozone with respect to the previous month. Data related to EU-28, instead, have remained unchanged. Other indicators show that, if we talk about industrial production, the most significant growth rates were registered by Poland (+1.7%), Bulgaria (+1.5%) and Hungary (+1%). Italian industrial production in February shows a 0.8% increase over previous month, and a 0.9% increase over previous year.

And here comes the Bloomberg Agency, which highlights how the positive data registered in January and February (respectively +1.9% and +0.8%) turn the Italian industry into the engine of Eurozone's industrial production in the first quarter of 2019. Bloomberg's elaborations on Eurostat data related to the first two months of the year take into account the weight of every country on total production and assume that a similar result will be achieved also in March. In so much that Italy ranks first, with a 35.7% contribution, followed by France (32.2%) and Spain (18%). Germany posted the worst performance (-21), with industrial production down by 0.8% in January and up by 0.7% in February.

In January 2019, Italian industrial production was in line with the positive average registered by the whole euro area (+1.4%, revised upwards to +1.9%) while in February the +0.8% achieved by Rome is definitely higher than the average (-0.2%). Italian production figures bode well for an exit from the recession, according to Bloomberg analysts, although much still has to be done in order to recover the ground lost over the last decade. Hence, despite the recent recovery, Italian industrial production remains 17 percentage points lower than the 2007 pre-crisis levels, while Germany still remains above 7%.

Let's not claim victory or believe it's all rosy. The Old Continent - and even more so the so-called 'Eurozone' - is going through a difficult transition: namely the European elections, the Brexit issue, the political tensions within the countries that lead the EU. These are not side-matters, all on the contrary.

Anyway, using the words chosen by the Bloomberg Agency, this “Tiramisù Effect” should be supported and enhanced. Both in regard to the domestic demand - in consumption and manufacturing alike, which implies the use of dedicated machines and equipment - and the international demand. Food production - and food technologies alike - are an Italian excellence. We know how to make food, and how to make the tools used for making food as well. At Iffa 2019, around 100 Italian companies will show off the best of the Italian production, once again called to make the difference.

“Effetto Tiramisù”: è l'Italia che va

Quello che non ti aspetti. L'Italia che fa l'andatura, a fungere in qualche modo da traino, pur avendo tanta strada da recuperare. Ma di cosa stiamo parlando? Dell'analisi stilata dall'Agenzia Bloomberg che ha rielaborato i dati Eurostat relativi alla produzione industriale nel primo bimestre 2019. Uno studio che stampa del nostro Paese un'immagine decisamente meno opaca di certe cronache o dichiarazioni che spesso e volentieri piovono da Bruxelles e dintorni.

I numeri sul Vecchio Continente nello scorso febbraio hanno manifestato, rispetto al mese precedente, un calo dello 0,2% nella Zona Euro, mentre sono rimasti invariati nella cosiddetta Ue-28. Altri indicatori rivelano che, sempre in ordine alla produzione industriale, i rialzi più importanti si sono registrati in Polonia (+1,7%), Bulgaria (+1,5%) e Ungheria (+1%). Il dato della produzione industriale per l'Italia a febbraio, rispetto al mese precedente, è di 0,8%, mentre è di 0,9% rispetto allo stesso mese dell'anno precedente.

Qui scende in campo l'Agenzia Bloomberg. Che fa notare come con i dati positivi registrati a gennaio e febbraio (rispettivamente +1,9 e +0,8%), l'indu-

stria italiana si candida a sorpresa a fare da locomotiva che traina l'aumento della produzione industriale dell'Eurozona nel primo trimestre del 2019. Bloomberg ha rielaborato i dati Eurostat sui primi due mesi dell'anno tenendo conto del peso di ogni Paese sulla produzione totale dell'area e ipotizzando un trascinamento anche su marzo, tanto che il Bel Paese risulta primo con un contributo del 35,7%, seguito da Francia (32,2%) e Spagna (18%). Maglia nera la Germania, con un contributo negativo del 21%: la produzione industriale tedesca a gennaio è scesa dello 0,8%, a febbraio è salita dello 0,7%.

La produzione industriale italiana a gennaio è stata in linea con una media positiva per tutta l'area euro (+1,4% appena rivisto al rialzo a +1,9%) mentre a febbraio il +0,8% messo a segno da Roma è molto migliore della media che fotografa un calo dello 0,2%. Il rimbalzo della produzione dell'Italia fa ben sperare per un'uscita dalla recessione, scrivono gli analisti di Bloomberg, benché rimanga ancora fare molto per recuperare il terreno perso nell'ultimo decennio. In effetti, nonostante la recente ripresa, la produzione industriale italiana rimane inferiore del

17% rispetto al picco pre-crisi del 2007, mentre la Germania rimane ancora sopra del 7%.

Ora: non è il caso di cantare vittoria o di lasciarsi andare a facili illusioni. Il Vecchio Continente e ancora più la cosiddetta Eurozona sta attraversando un passaggio non facile: le elezioni europee, la questione Brexit, le tensioni politiche all'interno dei Paesi che guidano l'Unione Europea non sono soltanto di contorno. Anzi.

Tuttavia, per dirla sempre con l'Agenzia Bloomberg, questo “Effetto Tiramisù” va sostenuto e alimentato. Sia relativamente alla domanda interna - tanto sul versante dei consumi quanto su quello manifatturiero, che vuol dire produrre e dotarsi anche di macchine e apparecchiature per farlo - sia sul versante dei mercati internazionali. L'agroalimentare, e di pari passo il meccano-alimentare dell'Italia sono assolute eccellenze. Siamo molto bravi e stimati sia nella produzione del cibo, sia in materia di creazione di attrezzature. All'Iffa 2019 di Francoforte, quasi un centinaio di aziende italiane metteranno in mostra il meglio della tecnologia Made in Italy, che una volta di più è chiamata a fare la differenza.

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JPack presents the innovative Overskin technology for 'oversize' products

Active in the design and manufacturing of food thermosealing machines, JPack presents, on the occasion of Iffa 2019 (Hall 11.1, Booth D25), the new semi-automatic thermosealing machine TSS126-Overskin for the sealing of protruding products up to 4 cm from the edge of the tray. A technology suitable for many different food products, able to grant the highest safety and flexibility. Based in the province of Bergamo, in Lombardy, JPack can boast a wide range of thermosealing machines that can meet the different needs of professional catering, the Horeca sector and the agri-food industry. From the small counter machines to the semi-automatic and automatic models, especially conceived for Map and skin technology. Focused on the development of packaging solutions since



its foundation, in the late '70s, thanks to continuous investments in research and development and to the skills gained through 40 years of experience, JPack has turned into a world-renowned brand. Today, around 70% of the company turnover is generated on global markets.

JPack presenta l'innovativa tecnologia Overskin per prodotti 'oversize'

Specializzata nella progettazione e realizzazione di macchine per il confezionamento alimentare, JPack presenta, in occasione di Iffa 2019 (Pad 11.1, Stand D25), la nuova termosigillatrice semi-automatica modello TSS126-Overskin per la sigillatura di prodotti oversize, ovvero che eccedono fino a 4 cm dal bordo della vaschetta. Una tecnologia adatta a svariate applicazioni in ambito alimentare, che garantisce la massima sicurezza e flessibilità. JPack, con sede nella provincia di Bergamo, vanta una gamma di soluzioni ideali per ogni settore e applicazione: dalle macchine da banco ai modelli semi-automatici e automatici pesanti per la tecnologia Map e skin. Punto di riferimento per piccole e medie aziende alimentari, la ristorazione professionale, il settore Horeca e l'industria agroalimentare, JPack realizza all'estero il 70% del fatturato aziendale. Focalizzata sulle tecnologie applicate al packaging sin dalla sua fondazione, negli anni '70, i continui investimenti in ricerca e sviluppo e le competenze sviluppate in 40 anni di esperienza hanno contribuito a rendere JPack un marchio riconosciuto a livello mondiale.

13% of Italian companies are interested in Industry 4.0

Only 13% of the Italian companies decided to take advantage of the incentives offered by national plan Industry 4.0, established by the government in order to encourage the digitalization of the Italian industrial sector, especially the SMEs. The remaining 87% claims that they want to remain "traditional" companies, according to an article published by *Italia Oggi*, based on an explanatory report of the Decreto Crescita. In detail, the



paper highlights that 8.4% of the Italian companies use at least one of the enabling technologies, whereas 4.7% of the companies, although they are not currently involved, have planned specific investments in the following three years.

Industria 4.0 interessa al 13% delle imprese italiane

Solo il 13% delle imprese italiane ha scelto di avvalersi delle agevolazioni messe a disposizione dal piano nazionale Industria 4.0, istituito dal governo per incentivare la digitalizzazione del tessuto industriale del Bel Paese, con un particolare riferimento alle Pmi. Il restante 87%, infatti, dichiara di voler restare tra le imprese cosiddette "tradizionali". È quanto riporta un articolo pubblicato da *Italia Oggi*, sulla base di una relazione illustrativa del Decreto Crescita. In dettaglio, dal documento emerge che l'8,4% delle imprese italiane utilizza almeno una delle tecnologie abilitanti, mentre il 4,7% delle imprese, anche se non coinvolte attualmente, ha in programma investimenti specifici per i prossimi tre anni.

Food-technologies: ITA Agency and Ipack-Ima promote b2b meetings between Italian companies and Mexican buyers

The ITA Agency chose Ipack-Ima (Fiera Milano, 4-7 May 2021) as partner for the organization of meetings between Italian manufacturers of processing and packaging solutions and selected foreign buyers. The first event, that will take place from 21 to 23 May 2019, will focus on Mexico and will be divided in two different moments. 21 and 22 May: visit to some manufacturers selected by Ice according to the instructions received by the buyers. 23 May: one-day event at Palazzo delle Stelline in Milan, where the market survey "Mexico: market study of packaging and wrapping machines for food products" will be presented, followed by one-to-one meetings according to a previously organized agenda.



Tecnologie alimentari: l'Ice Agenzia e Ipack-Ima promuovono incontri b2b tra aziende italiane e buyer messicani

L'Ice Agenzia sceglie Ipack-Ima (Fiera Milano, 4-7 maggio 2021) come partner per l'organizzazione di incontri tra produttori italiani di soluzioni per il processo e il confezionamento e buyer stranieri da loro selezionati. Il primo evento, che si terrà dal 21 al 23 maggio 2019, avrà come focus il Messico e si articolerà in due diversi momenti. Il 21 e il 22 maggio: tour dei buyer ospitati presso alcune realtà produttive selezionate da Ice sulla base delle indicazioni ricevute dai buyer. Il 23 maggio: giornata evento presso Palazzo delle Stelline a Milano, dove sarà presentata l'indagine di mercato "Messico: studio di mercato su macchine per l'imballaggio e il confezionamento di prodotti alimentari". A seguire, meeting one-to-one seguendo un'agenda precedentemente definita.

Imbal Line presents its own-brand new line of wrapping machines

Imbal Line, historic company of wrapping and packaging based near Brescia, debuts as manufacturer of its own-brand wrapping machines. The new line will be presented to entrepreneurs and journalists on Thursday 23rd May in the headquarters of Calcinato (Brescia province). The line ranges from taping machines, to strapping machines, to wrapping machines "which can be up to 30% more affordable than competitors, thanks to a new technology used during the building process", said the company in a press release. "We ensure safe and sturdy systems", highlights the owner, Giuseppe Bolletti, "with pieces that are easy to find and a software made by Imbal Line that will ensure the proper functioning and the constant customer service".



Imbal Line presenta la nuova linea di macchine per il confezionamento a marchio proprio

Imbal Line, storica azienda bresciana di imballaggio e confezionamento, debutta come produttrice di macchine per il confezionamento a marchio proprio. La nuova linea sarà presentata a imprenditori e giornalisti giovedì 23 maggio nella sede di Calcinato (Bs). La gamma si compone di nastatrici, reggiatrici e confezionatrici "che possono anche essere più convenienti fino al 30% in meno rispetto ai concorrenti, grazie a una nuova tecnologia utilizzata nella fase costruttiva", spiega l'azienda in un comunicato. "Assicuriamo sistemi sicuri e robusti", sottolinea il titolare, Giuseppe Bolletti, "con componenti facili da reperire e un software di proprietà di Imbal Line per assicurare il corretto funzionamento e la continuità del servizio al cliente".

Cepi: the importance of fermentation in bakery

Adding fermentation to food processes is becoming a must for bread or similar products such as pizza. Fermentation increases the shelf life and fragrance of all kinds of bread (rye, wheat and multigrain), making the dough more elastic and reducing - if not removing - the need to use improvers. Fermented bread smells and tastes better and is easier to digest.

With more than 100 industrial installations worldwide, Cepi has developed a deep knowledge of the materials involved and of all aspects of the process. "Our technology is diversified (including bread re-work dissolvers as well as fermenters, yeast melters) and leads to a healthier, more aromatic and longer lasting product that fully preserves the characteristics of the raw materials", said the company from Forlì, Romagna. "We provide solutions for liquid sponge, rye and wheat sourdough and pre-dough, optimised for the needs of each plant to the end of achieving a higher quality of produce while saving space, manpower, additives and yeast."

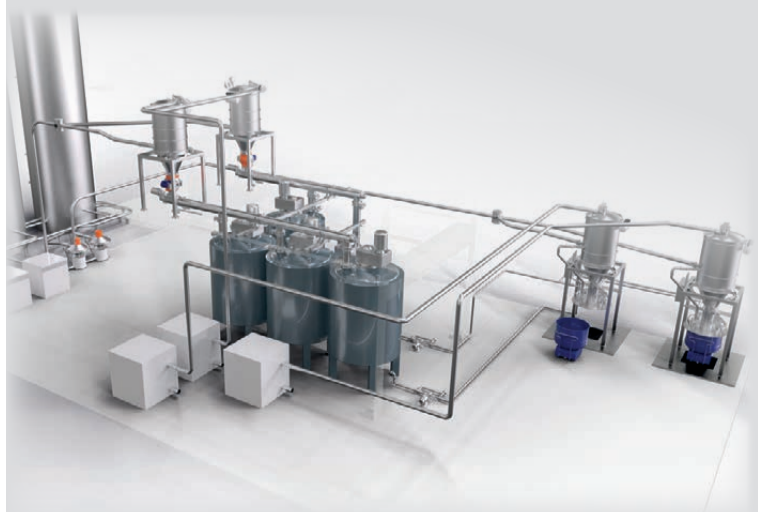
Fermenters are paired with a highly specialized integrated automation system that can handle very large productions while keeping the microorganisms in the dough in the best working conditions through the accurate management of dosing times and temperatures.

Cepi: l'importanza della fermentazione nel bakery

L'aggiunta di un processo di fermentazione sta diventando un must per i produttori di pane o prodotti simili, come la pizza. La fermentazione aumenta la conservabilità e la fragranza di ogni tipo di pane (pane di segale, frumento e multicereali), rendendo la pasta più elastica e riducendo - o addirittura abbattendo - l'uso di miglioratori. Il pane fermentato ha odore e sapore migliori ed è più digeribile.

Con più di 100 installazioni industriali in tutto il mondo, Cepi ha sviluppato una profonda conoscenza dei materiali e di tutti gli aspetti del processo. "La nostra tecnologia è diversificata (con fermentatori, tank scioglitori di lievito e frantumatori) e produce un pane sano, più aromatico e di maggior durata, che preserva appieno le caratteristiche degli ingredienti", spiega l'azienda di Forlì. "Le soluzioni che offriamo per lievito madre da farina di segale o frumento, madre liquida e poolish (biga liquida) sono ottimizzate per ogni impianto al fine di ottenere un prodotto di qualità superiore risparmiando spazi, manodopera, additivi e lievito".

Ai fermentatori Cepi è abbinato un sistema di automazione integrata altamente specializzato, in grado di gestire grosse produzioni mantenendo i microorganismi nell'impasto nelle migliori condizioni di lavorazione attraverso il controllo dei tempi di dosaggio e delle temperature.



Ilpra takes over 80% of Veripack



Ilpra, Italian producer of packaging machines, acquired 80% of Veripack, manufacturer of thermoforming machines for the food industry and the medical sector based in Cislago, province of Varese (Lombardy), by the Ivaxia company. The operation is part of the growth strategy and internationalization process announced by Ilpra during the IPO. In this case, the growth target is primarily the Indian market, where Veripack has a strong positioning. To date, Ilpra boasts more than 16,000 solutions installed, 190 employees and a large network of agents in four countries (Italy, UK, Hong Kong and United Arab Emirates). "We are very pleased with this operation," said Maurizio Bertocco, president and CEO of Ilpra. "On the one hand, the acquisition of Veripack allows our company to integrate advanced complementary and highly performing technologies, expanding the range of products offered also to bigger machines and in the medical sector. On the other hand, we will take advantage on important synergies as regards distribution: the brand is in fact well-positioned in the Indian market, a geographical area not yet covered by our Group, but with a high potential for development".

Ilpra acquisisce l'80% di Veripack

Ilpra, specialista italiano del confezionamento, rende nota l'acquisizione dell'80% di Veripack, noto produttore di macchine termoformatrici per il settore alimentare e medicale con sede a Cislago, in provincia di Varese (Lombardia), dalla società Ivaxia. L'operazione rientra nel percorso di crescita e sviluppo annunciato da Ilpra in sede di Ipo, anche sul fronte internazionale. In questo caso, l'obiettivo di crescita è rivolto in primis al mercato indiano, dove Veripack ha un posizionamento consolidato. Ad oggi, Ilpra vanta più di 16mila soluzioni installate, 190 dipendenti e una vasta rete di venditori presenti in quattro paesi (Italia, Uk, Hong Kong ed Emirati Arabi Uniti). "Siamo estremamente soddisfatti dell'operazione", commenta Maurizio Bertocco, presidente e Ad di Ilpra. "L'acquisizione di Veripack ci permette, da un lato, di integrare avanzate tecnologie complementari e particolarmente performanti, ampliando la gamma di prodotti offerti anche su macchine di maggiori dimensioni e nel settore medicale e, dall'altro, di sfruttare importanti sinergie a livello distributivo. Il marchio è infatti ben radicato sul mercato indiano, area geografica ad oggi non ancora presidiata dal nostro Gruppo, che presenta un elevato potenziale".

ProFood Tech: the 2019 edition of the North American trade show ends with great success



The second edition of ProFood Tech, on stage on the past 26-28 March at McCormick Place, Chicago, closes with record figures. The biennial trade show, produced in collaboration by PMMI (Association for Packaging and Processing Technology), Koelnmesse and the International Dairy Foods Association (IDFA), addresses professional operators in the food and beverage industries. It was attended by 414 world exhibitors and more than 5,000 attendees. "I have to admit that we expected such a result, since Koelnmesse's experience in the food technology sector and the quality of a market like the United States could only lead to a successful outcome," said Thomas Rosolia, CEO of Koelnmesse Italia. The analysis of the rate of internationality is also impressive both with regard to exhibitors (this year companies from 24 countries attended the fair, against the 12 of the previous edition) and visitors, who arrived to Chicago from 78 countries. ProFood Tech returns to McCormick Place in 2021, from 23 to 25 February.

ProFood Tech: termina con successo l'edizione 2019 della rassegna nordamericana

Si chiude con numeri in crescita la seconda edizione di ProFood Tech, in scena presso il McCormick Place di Chicago dal 26 al 28 marzo scorso. La rassegna, con cadenza biennale, è organizzata da Koelnmesse in collaborazione con PMMI (Association for Packaging and Processing Technology) e IDFA (International Association of Dairy Industry). Rivolta agli operatori dell'industria alimentare e delle bevande, la manifestazione ha visto la partecipazione di 414 espositori da tutto il mondo e più di 5mila visitatori professionali. "Devo ammettere che ci attendavamo questo risultato: l'esperienza di Koelnmesse nel settore delle tecnologie alimentari e la qualità di un mercato come quello statunitense non potevano che portare a una nuova storia di successo", commenta Thomas Rosolia, amministratore delegato di Koelnmesse Italia. Significativa l'analisi del tasso di internazionalità, cresciuto sia per quanto concerne gli espositori (quest'anno erano presenti in fiera aziende da 24 Paesi, contro i dodici della edizione precedente) che i visitatori, giunti a Chicago da ben 78 Paesi. La terza edizione è in programma dal 23 al 25 febbraio 2021.

Packaging for e-commerce: Grifal gets the certification from Amazon

Grifal, Italian tech-company which operates in the market of eco-friendly packing, is now a member of the Amazon packaging support and supplier network (Apass), which is made of 31 international selected companies. In order to gain this recognition, which turns Grifal into a relevant partner for companies operating in the e-commerce, in the past February Grifal attended a training course organized by Amazon at its Customer packaging experience lab (Cpex) in Seattle. Grifal is now the only Italian company that has been included in the network; since it is able to take all the tests imposed by Amazon standards – especially the test protocol Ista 6-Amaزون.com – thanks to its Ista certified laboratory: the only one in Italy that has been licensed to the execution of 20 test protocol.

Packaging per l'e-commerce:

Grifal ottiene la certificazione di Amazon

Grifal, azienda tecnologica italiana che opera nel mercato del packaging industriale sostenibile, è ora membro dell'Amazon packaging support and supplier network (Apass), rete composta da 31 realtà internazionali selezionate. Per ottenere questo riconoscimento, che fa di Grifal un partner di riferimento per le aziende che lavorano nell'e-commerce, Grifal ha partecipato a inizio febbraio al corso di formazione organizzato da Amazon presso il suo Customer packaging experience lab (Cpex) di Seattle. Grifal è ad oggi l'unica azienda italiana ad essere stata inserita nella rete. È infatti in grado di effettuare tutti i test previsti dagli standard Amazon – in particolare il protocollo di prova Ista 6-Amaزون.com – grazie al proprio laboratorio certificato Ista: l'unico in Italia a essere abilitato all'esecuzione di 20 protocolli di prova.



Mettler Toledo inspection technologies at the service of the dairy industry

Mettler Toledo, leader in the production of precision instruments for laboratory and industry, maintains its role of key partner for the food-industry. The confirmation comes from France, where the well-known dairy company Ferme des Peupliers has chosen the new dual-beam x-ray inspection system of Mettler Toledo in order to guarantee the integrity of yoghurt and milk-based desserts, whose production amounts to 12 million cups per

year. The challenging factor was finding an inspection technology able to reveal contaminant agents, such as shards of glass and metal, without using a common metal detector, that would be useless because of the humidity of the product, the density of the glass cup and the aluminium seal. The dual-beam x-ray X3730 system of



Mettler Toledo improves the detection sensitivity, by examining every glass jar twice, from two different perspectives, in a unique process. The hidden spots are minimized and it is possible to reveal the contaminant agents in every position, even on the bottom of the jar. The system, which is also able to verify the filling level of yoghurt, can check 150 cups of 125 g per minute or 120 cups of 180 g per minute.

La tecnologia di ispezione Mettler Toledo al servizio del lattiero caseario

Mettler Toledo, leader nella produzione di strumenti di precisione per il laboratorio e l'industria, si conferma partner strategico per il settore alimentare. La conferma arriva dalla Francia, dove la nota azienda lattiero casearia Ferme des Peupliers ha scelto il nuovo sistema di ispezione a raggi-X a doppio raggio diviso di Mettler Toledo per garantire l'integrità di yogurt e dessert a base di latte, di cui ne produce 12 milioni di vasetti l'anno. La sfida era trovare una soluzione di ispezione in grado di rivelare i contaminanti, come frammenti di vetro e di metallo, senza la possibilità di utilizzare un normale rivelatore di metalli a causa dell'umidità del prodotto, della densità della confezione in vetro e dell'uso di sigilli in alluminio. Il sistema X3730 a doppio raggio diviso di Mettler Toledo aumenta la sensibilità di rivelazione esaminando ogni contenitore di vetro due volte, da due angolazioni diverse, in un unico passaggio. Le zone nascoste sono ridotte al minimo ed è possibile rivelare i contaminanti fisici in ogni posizione, anche sul fondo del contenitore. Il sistema, che permette di controllare anche il livello di riempimento dello yogurt, è in grado di controllare 150 contenitori da 125 g al minuto o 120 contenitori da 180 g al minuto.

EU Directive banning disposable plastics by 2021 has been approved

The vote of the European Parliament has definitively approved the directive that, by 2021, will significantly reduce the use of plastic by banning 10 of the most littered products on the European beaches, including plates, glasses, cutlery, straws, food packaging and Styrofoam cups. The directive, presented by the European Commission one year ago, was passed in Strasbourg with 560 votes in favour and only 35 against and also dictates recycling goals, reinforcement of the responsibility of manufacturer in the waste collection and disposal and labels providing information about the environmental impact of some categories of products, such as balloons and wet wipes. Moreover, the directive resolved to collect 90% of the plastic bottles by 2029.



Approvata la direttiva Ue che mette al bando la plastica usa e getta dal 2021

Con il voto dell'Europarlamento è stata approvata in via definitiva la direttiva che, a partire dal 2021, ridurrà drasticamente l'uso della plastica con la messa al bando dei 10 prodotti più abbandonati sulle spiagge europee, tra cui piatti, bicchieri, posate, cannucce, contenitori per alimenti e tazze in polistirolo espanso. La direttiva, presentata dalla Commissione Ue circa un anno fa, è passata a Strasburgo con 560 voti a favore e solo 35 contrari, e prevede anche obiettivi di riciclo, rafforzamento della responsabilità dei produttori nella raccolta e smaltimento dei rifiuti ed etichette con informazioni sull'impatto ambientale di alcune categorie di prodotti, come palloncini e salviette umidificate. La direttiva, inoltre, fissa un obiettivo del 90% di raccolta delle bottiglie di plastica entro il 2029.

Epta takes over the American Kysor Warren for 49 million dollars

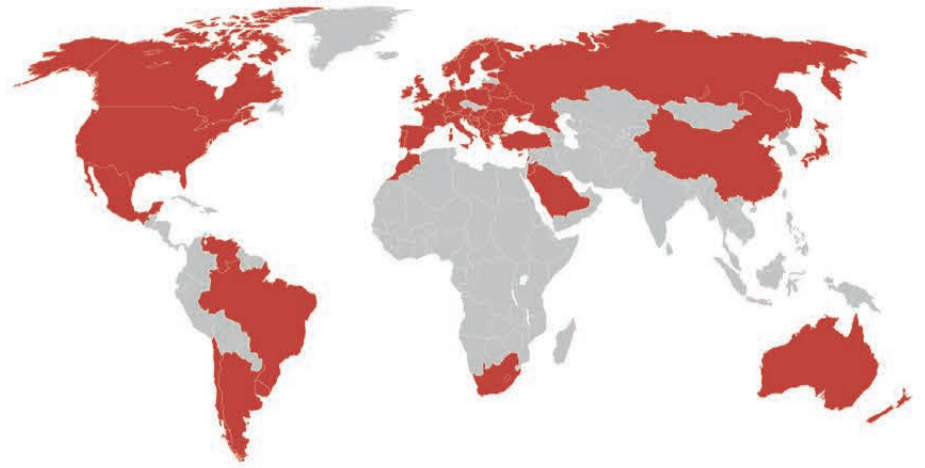
Epta, multinational company specialized in commercial refrigeration, has disclosed the takeover of Kysor Warren, third largest American manufacturer of refrigerated display cases and systems for a value of 49 million dollars. The operation, whose closing has already been perfected, will lead to the creation of a newco: Kysor Warren Epta US Corp. represents a milestone for the Group", says Marco Nocivelli, president and Ceo of Epta (picture). "We accepted the challenge and we are ready to enter in a highly competitive and innovative geographic area with such a significant value that is North and Latin America, which is now worth by itself more than a third of the global cooling market".



Epta acquisisce la statunitense Kysor Warren per 49 milioni di dollari

Epta, gruppo multinazionale specializzato nella refrigerazione commerciale, ha reso nota l'acquisizione di Kysor Warren, terzo maggior produttore statunitense di vetrine refrigerate e impianti per la refrigerazione commerciale, per un valore di 49 milioni di dollari. L'operazione, il cui closing è già stato perfezionato, porterà alla nascita di una nuova società: Kysor Warren Epta US Corp. "La costituzione di Kysor Warren Epta US Corp rappresenta una pietra miliare per il Gruppo", commenta Marco Nocivelli, presidente e Ad di Epta. "Abbiamo accettato la sfida e siamo pronti a entrare in un'area geografica altamente competitiva, innovativa e dai numeri significativi come quella del Nord e Centro America, che attualmente vale, da sola, oltre un terzo del mercato della refrigerazione mondiale".

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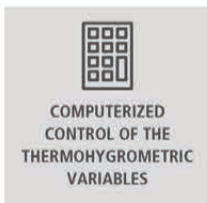
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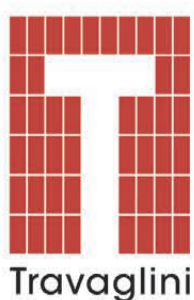
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China is getting closer

Signed a protocol for the export of Italian pork meat to the Asian country.
Where the African swine fever virus is wiping out entire herds.
Determining a strong increase in demands. Risks and opportunities for business operators.

by Federico Robbe

29 memorandum of understanding have been signed between the Italian and Chinese government as part of the 'Silk Way' project, during Chinese President Xi Jinping's visit to Rome, on the past 21-23 March. Energy, ports, 'Panda bonds', technological innovation, promotion of made in Italy, export of citrus fruits, bovine seeds and frozen pork meat were some of the sector most affected by the deals. The latter, in particular, has been the protagonist of a 15-year negotiation that interested many Italian institutions, including Assica, the Italian Association of meat and cured meat producers.

"I am proud to announce this extraordinary result for our country, that Assica has contributed to achieving. We have been pursuing it with determination and perseverance for over 15 years, supporting our institutions in a long and difficult negotiation with the Chinese authorities," said Nicola Levoni, president of Assica. "My thanks go to all those who have worked hard and together for so many years, convinced that all of the Italian pork products deserved to enter the big Chinese market, so far reserved for raw hams and cooked products."

In order to become operative, the Italian Health Minister will now establish - in collaboration with General Administration of Customs of the People's Republic of China - the autho-

rization procedures for the slaughtering facilities and the sanitary certificate that will allow our meats to enter China's borders.

The n.1 market for EU pork meat

The opening of the Chinese market to our exports could generate, in a first stage, a 50 million euro turnover for companies operating in the sector. In 2018, China ranked first among the leading destination markets for pork meat, accounting for 34.4% of total EU exports. Japan, with an 11.6% market share, occupies the second place. If we take a look at the composition of EU pork exports to China, we observe that refrigerated or frozen pork accounts for 47.3% of total exports; meat products for 0.1%; offal 51.5%; fat and lard 1.1%. The European countries that export the most to China are Germany, Spain, Denmark, the Netherlands, France and Ireland.

As for Italian products, raw hams seasoned for at least 313 days are allowed for export since 2007, and cooked products like mortadella or cooked ham since 2013. Nevertheless, at the moment Italy detains a very limited market share, mainly due to the difficulties determined by two completely different culinary traditions and by huge bureaucratic burdens. "The limitations previously set to the range of exportable goods have severely disadvantaged our country," said Nicola Levoni. "The next goal, as soon as the first shipment of Italian frozen pork meat en-

ters China, is to resume the negotiations for the export authorization of all Italian deli meat products."

The swine fever epidemic is spreading

If on the one hand, the Chinese market opens up new business opportunities for our export, on the other hand, there is a big challenge to face, namely the African swine fever. A virus with no cure, deadly to animals but harmless to humans, which is creating big problems in China, the world's largest consumer of pork meat: more than 430 million pigs are bred in China, 56% of the entire global heritage (Teseo by Clal data). A Reuters' investigation helped to shed light on the matter, portraying a much troublesome scenario. Hence, the estimates issued by Chinese authorities are accused of being 'influenced' by local administrations, which have the task of keeping the situation under control and to refund the farmers who are forced to kill the animals: 1,200 yuan (158 euros) each. In order to avoid the payment of such refund, local administrators often 'forget' to communicate the new outbreaks. The investigation mentions the companies that have applied for a refund and have waited a long time before receiving it. Official data show a 16% decrease in the spread of the epidemic, but the reality is probably quite different, with a heavy decrease in the production of pork meat in 2019.

EU EXPORTS TO CHINA IN 2018

34.3% OF EU PORK MEAT EXPORTS

- Frozen or refrigerated pork meats: 47.3% of the total
- Meat-based products: 0.1%
- Offal: 51.5%
- Fat and lard: 1.1%

ITALIAN CURED MEATS THAT CAN BE EXPORTED TO CHINA

RAW HAMS SEASONED 313 DAYS

-
COOKED HAMS

-
MORTADELLA

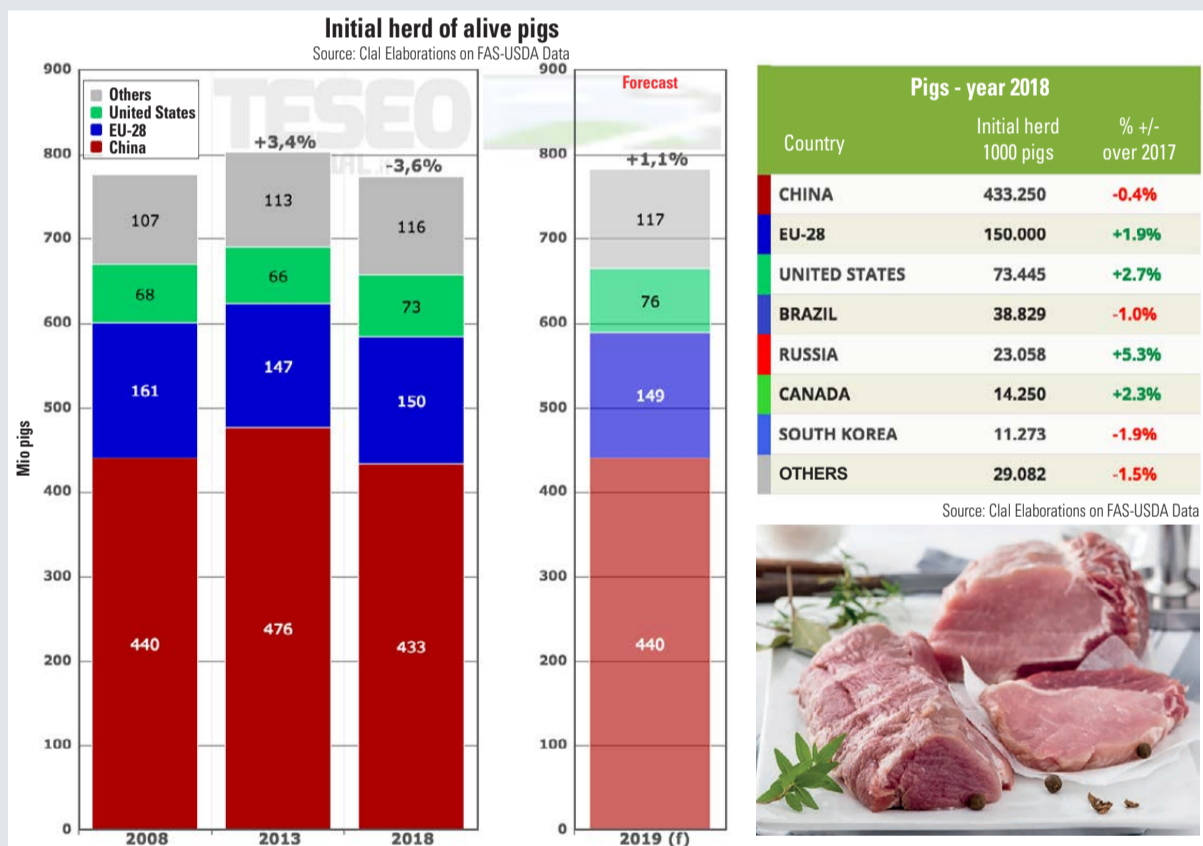
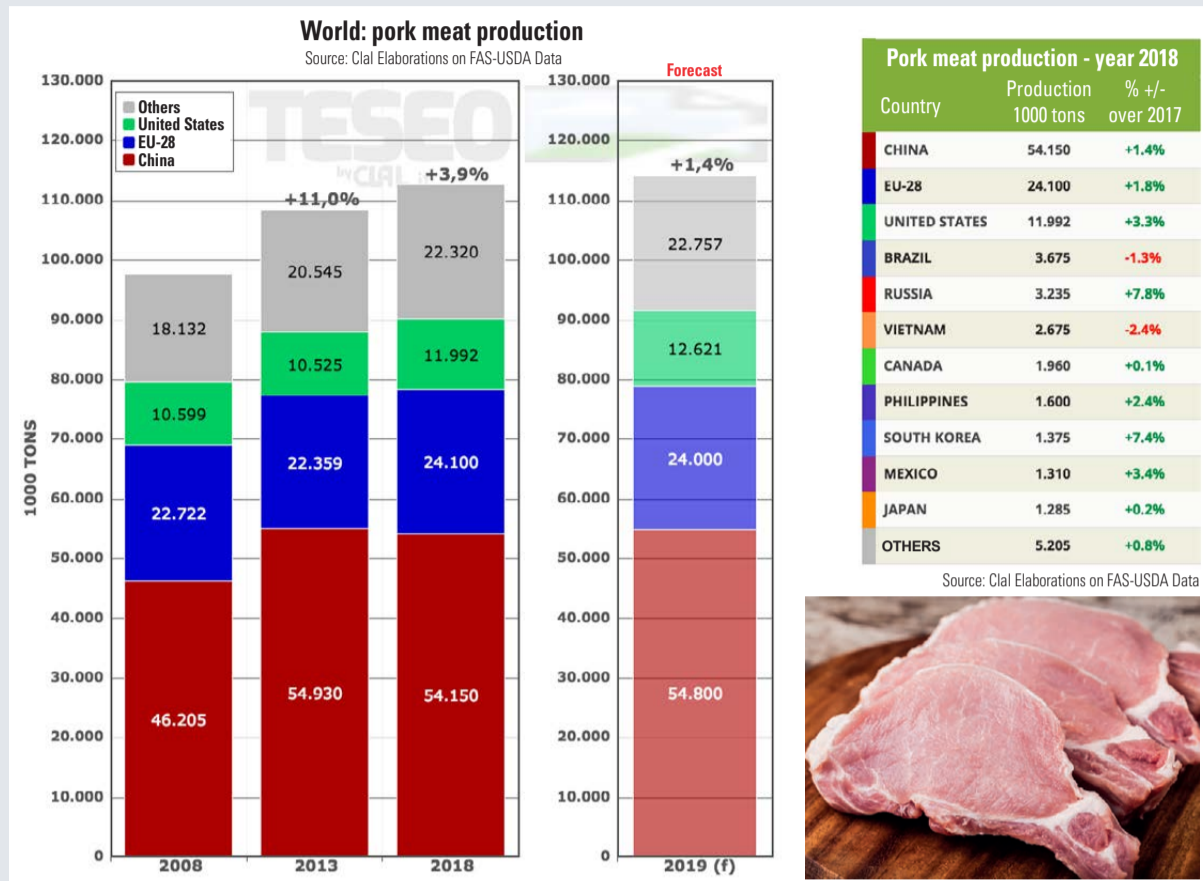


The peak of Chinese demand and the decrease in EU stocks

The spread of the epidemic is leading to an unprecedented lack of raw materials, which leads to difficulties in supplies. At the base of this lack, there is the significant increase in Chinese demand, due to the above-mentioned rapid spread of the virus and the continuous decrease in the number of animals reared in the country, down by over 80 million animals. All this has gone hand in hand with the decline in the number of European pigs, due to the low prices and the growing investments made by farms to meet animal wellbeing standards. As a result, the number of animals slaughtered in Europe is determining a constant decrease in stocks, and stocks in refrigerators have reached the minimum levels. Moreover, we are facing an increase in costs for companies in different sectors, including transport, logistics, packaging, energy, insurance. Given the significant numbers of the swine fever issue, the scenario is not expected to change in the short term. With heavy consequences also for Italian producers.

La Cina è vicina

Sono 29 gli accordi siglati tra il governo italiano e cinese nell'ambito del progetto Via della seta. Tra cui quello relativo all'export di carne suina dall'Italia. L'intesa è stata protagonista di una trattativa diplomatica durata oltre un quindicennio, che ha visto in prima linea numerosi enti italiani, tra cui Assica. Un aggiornamento sullo stato dell'arte del mercato suinicolo cinese, dove il virus della Peste suina africana sta decimando gli allevamenti determinando un aumento della domanda. Le opportunità e i rischi per il settore.



Source: Teseo by Clal

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“We need to ride, and not undergo, the change”

Strategies and growth targets. Constraints and obstacles to the internationalization of Italian food technology producers. Interview with Andrea Salati Chiodini, newly elected president of Assofoodtec.



Andrea Salati Chiodini

“Dobbiamo cavalcare, e non subire, il cambiamento”

Le strategie e gli obiettivi di crescita. Le criticità e gli ostacoli all'internazionalizzazione per i produttori di food technologies. Intervista ad Andrea Salati Chiodini, neopresidente di Assofoodtec. Titolare, con i fratelli, della Minerva Omega Group, specializzata nella produzione di macchine e soluzioni per il processo e il confezionamento alimentare.

by Federica Bartesaghi

Born in Bologna in 1962, Andrea Salati Chiodini was elected, on the past March 12th, new president of Assofoodtec, the Italian Association of manufacturers of machinery and equipment for food production, processing and preservation. Owner, together with his siblings, of the Bologna-based Minerva Omega Group: specialized producer of a wide range of machinery and solutions for food processing and packaging. In addition, since 2012 Andrea Salati Chiodini has been at the head of Assofoodtec's slicers and grinders division. Simple, yet strategic the goals set by the new president, starting from playing a more prominent role in the national and international sector's framework, and improve the association's communications skills, in order to better explain the real value and competitiveness of Italian technologies worldwide.

Which was the trend experienced by the macro-sector 'Technologies and equipment for food production' in 2018?

Last year, the sector experience a value increase in production with respect to 2017, despite the slowdown registered in the last quarter of 2018. In 2019 production is expected to remain in a positive territory, yet the business has started experiencing a slight decrease, mainly due to the global economic situation.

Are our exports also going to experience a decline?

In the near future, exports will be almost certainly slowed down by the negative economic trend that is affecting the Eurozone. The greatest concern, in my opinion, will be once again Brexit: many forecasts have been made, but we will understand its real effects only in the end.

Let's talk more in detail about the global scenario: which are, according to you, the most dynamic markets and which are, instead, the more troublesome?

The United States, thanks to the great performance achieved in the last few years, have been definitely one of the most attractive markets in 2018 for almost all product categories. This is the case also for some European countries, starting from Poland, that posted tremen-

dous growth in the import from Italy of production plants for the processing of fruit and vegetable, as well as confectionery goods. For producers of espresso coffee machines, instead, besides the US and Germany it is worth mentioning also the South Korean market.

Which sectors achieved the best growth rates, overall?

That of espresso coffee machines, I would say, together with the machines and plants for the confectionery industry, and machines and plants for pasta making and extruders.

You talked about the need to build a stronger "credibility of Italy" to support our exports. Why is this synergy so important in the field of food technologies?

A stronger synergy between companies and institutions, joining forces to face the challenges posed by global markets, could be extremely useful to develop new and more efficient regulation for the proper use of our machines. Rules that would not penalize Italian companies compared to foreign companies, often more likely to adapt their technologies to other country's safety rules, in order to preserve and enhance the quality of Italian food specialties. Not by chance, our motto is: "Great technologies for great food."

What could Assofoodtec do, to this end?

Assofoodtec actively participates in institutional committees and boards of Maeci (Ministry of Foreign Affairs) and Mise (Ministry of Economic Development). The goal, for the next two years, is to further strengthen our presence at national and international regulatory committees, in order to put the accent on the most urgent issues within the sector. Last year, Italian producers of food technologies and machines belonging to Assofoodtec generated 5 billion euro in revenue. 66% from exports.

Let's move back to the domestic market. What do you think about the new incentives provided by National Plan Industry 4.0?

Any incentive aimed at improving productivity is always welcome. Of course, the largely debated

theme of investing in people that handle the machines, as well as complex processes, and give life to projects unthinkable until just a few years ago, is becoming increasingly important, also in regard to Industry 4.0. We must necessarily ride the change, because undergo it would mean to be cut out of the market. The industrial revolution connected with the development of interconnectivity at all levels represents a unique opportunity for our companies, which can increase the competitive advantage shared by all Italian manufacturing companies. The real challenge we are facing now is the ability to manage the volume of data that companies are starting to gather, even if they still don't know what to do with it. In this case, human beings can be a key element to create added value to the new value represented by such data. I believe that any policy focused on increasing employment

must take into account the current and future needs of companies, otherwise, the risk is to create new unemployment rather than jobs.

Do you think that the measures designed to support the industry are enough or something more could be done by our government?

The greatest attention must be paid to the development of technical schools and institutes. To keep on growing, our companies need specialized technicians able to meet modern market needs. It happens too often that companies must cancel orders because they cannot guarantee the delivery time requested by the customer. In particular, in our industry we see that young people, who have graduated from technical institutes, prefer to work at the supermarket checkout rather than in the companies that produce those technologies that

make that supermarket an excellence. To me and to my colleagues it is very frustrating, because they don't realize the huge opportunity they are losing: to build a professionalism that in the years ahead will be increasingly precious and sought after. While supermarket checkouts have already started to be replaced by the automated ones...

What are going to be your first interventions as new president of Assofoodtec?

Increase our participation in institutional committees on an Italian and European level, but also improve our communication in order to better promote and enhance Italian companies. Another key goal will be to support the internationalization process of our companies, through initiatives that go beyond the simple participation in trade shows, and highlight the

great quality of our technologies. Especially this year, when we celebrate the 500th anniversary of the death of Leonardo da Vinci, the very first engineer (mechanical but not only) in the modern sense of the term. For instance, Anima/Assofoodtec food technologies will be included in the 'Week of Italian cuisine in the world': a series of events promoted by Maeci in all of the Italian embassies, aimed at spreading the knowledge of our country starting from its culinary tradition. The inclusion of food technologies wants to highlight that the goodness of a food product stems from the ability to create a food industry. And this can be achieved only through the best technologies and thanks to the attention and creativity typical of Italy, and that allow us to guarantee the goodness and organoleptic qualities of food, the freshness and intensity of flavors.



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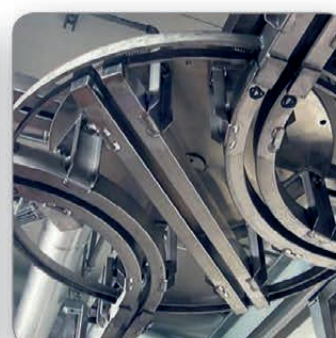
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Risco: partner in your success



Continuous technological improvement, a 50 year-long experience, and a strong international network are the reasons behind the company's intensive growth.

by Federica Bartesaghi

Reference name for the supply of complete systems and machines for the food industry, especially for meat processing, Risco has been operating in the sector for 50 years. Based in Thiene, in the province of Vicenza (Veneto), the company has earned a leading position in world markets, joining a family tradition to an advanced and efficient management, projecting as a pioneer in finding new solutions, new processes, new markets and new successes.

"Thanks to the results achieved, the mechanical precision, the technological quality of Risco products and to the continuous development and the constant improvement of our worldwide network, the name Risco is recognized as synonym of excellence and reliability", said the company.

Today, Risco operates in more than 60 world countries through a widespread network of exclusive distributors, direct sales branches and representative offices that allow to spread the group's mission, giving value to its philosophy and know-how.

The technological offer

Risco production includes a wide range of sausage vacuum fillers, total vacuum fillers for filling ham and whole muscle, dry sausages, salami and mortadella products, high speed minced meat lines and sausage linkers, meat

preparation lines such as grinders and paddle mixers, forming lines for classic and home-style burgers, balls and dumplings (meat, fish or vegetarian products) depositing and co-extrusion systems, tying machines and a complete range of Risco accessories specifically designed for the food industry.

"Risco products are the result of careful research to help our customers of the small, medium and large food industry to develop new solutions in terms of production and finished product", explained the company. "The evolution of Risco and the continuous growth in years are not just a boast, but a tangible proof of its adaptability to the markets and to the needs of the customer."

Risco: partner del vostro successo

Punto di riferimento per la fornitura di sistemi completi e macchine per l'industria alimentare, in particolare per la lavorazione della carne, in oltre 50 anni di storia Risco si è conquistata una posizione di leadership nei mercati mondiali, unendo una tradizione familiare a una gestione avanzata ed efficiente. L'azienda è oggi presente in oltre 60 paesi del mondo attraverso una rete capillare di distributori esclusivi, filiali dirette di vendita e uffici di rappresentanza che consentono di diffondere la missione del gruppo, valorizzando la sua filosofia e il suo know-how.

HAMBURGER FORMING UNIT TVM 140 N

The line is made by a new generation Risco vacuum filler and one forming unit model TVM 140 N. The forming takes place on an interchangeable forming plate and a pneumatically activated release device that discharges the portions into a transport conveyor belt. The final product is compact and perfect in shape. Highest accuracy of weight and shape, wide flexibility between multiple types of dough, easy cleaning and sanitization. Maximum diameter of the product: 105 mm; thickness of the hamburger: 6-30 mm; output: up to 45 ppm.



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Ipack-Ima and Meat-Tech: horizon 2021



Rossano Bozzi,
ceo of Ipack-Ima srl

Save the date for the next edition of the trade shows, at Fiera Milano on May 4-7. The focus is set on internationalization and on the strategic role played by food within the industry.

by Federica Bartesaghi



Bigger, more international, with more visitors. Ipack-Ima disclosed the dates for 2021 - Fiera Milano, 4-7 May - and announced an amazing edition. In 2018, the Milan-based trade show and the simultaneous fair Meat-Tech ended with record-breaking numbers: 74,091 visitors and 1,503 exhibitors, the latter experiencing a double-digit growth rate. Results achieved also thanks to a unique format, based on the presence of five events dedicated to instrumental mechanics: besides Ipack-Ima and Meat-Tech, Plast, Print4all and Intralogistica Italia. A project called 'The Innovation Alliance' that in 2021 will occupy 17 pavilions - almost the entire surface of the Rho fairground - to provide visitors with a sort of 'ideal' industrial line, with a one-of-a-kind technological potential on offer.

"Ipack-Ima represents the excellence in processing and packaging, on a 360-degree, also thanks to the strategic partnership with Ucima, the Italian Packaging Machinery Manufacturers' Association," said Rossano Bozzi, newly elected Ceo of Ipack-Ima Srl. "One of the trade show's best features is the positive synergy that creates between the eight interconnected 'business communities' that make up the fair." The technological solutions for the manufacturing industry will be the undisputed protagonists: from food processing and packaging machines and equipment - for pasta, bakery, milling, confectionary, fresh & convenience and liquid food - to non-food technologies and solutions for the cosmetic, chemical, pharmaceutical, personal care and durable goods industries. The offer is completed by packaging and wrapping materials, as well as cross-technologies like labelling, coding & tracking and end-of-line solutions.

"A rich program of seminars and workshops, dedicated to some of the most actual market topics - namely digital and smart manufacturing, design thinking, human-machine interface, mass customization and circular economy - will be discussed during the trade show," said the ceo. "Let's not forget, of course, one of the most strategic markets for processing and packaging technology developers: the e-commerce. To this purpose, the very first edition of E-Pack Tech, a new event dedicated to technologies and packaging materials for e-commerce, will take place in Shanghai on the 23-26 October 2019 within CeMAT Asia, leading Chinese event dedicated to internal handling, technological automation, transport and logistics systems."

Internationalization: foot down on the accelerator

The number of foreign visitors who took part in the 2018 edition was twice and a half the number achieved three years earlier, in 2015. Indeed, international operators account for 27% of the total visitors welcomed from 146 countries. Europe, with a 68% share of international visitors (mainly from Germany, Switzerland, France, Spain, and Eastern Europe), was the first area of origin. Asia ranked second, with 17% of foreign visitors (especially from the Middle East, China, India, Turkey and the Russian Federation). 7% came from Latin America, and 6% from Africa (especially from the Maghreb).

"One of the most important goals we have set ourselves for the 2021 edition is to further boost the internationalization process, first of all in regard to visitors. At the same time, we are committed to increasing also the number of foreign companies attending the event, in order to trigger a virtuous cycle that will allow us to consolidate the positioning of Ipack-Ima and Meat-Tech as points of reference on the global scenario," said the ceo. "Milan, capital of business and design, with excellent services and an efficient transport network, will help us in this growth path."

MEAT-TECH



Ingredients, complete lines, intelligent and flexible solutions, materials suitable to all needs, in full compliance with safety and hygiene standards, with special attention to product traceability throughout the supply chain. This and much more will be at the core of Meat-Tech 2021, reference trade show for professionals in the meat processing sector that has become a strategic business hub for the whole supply chain. The third edition will provide with an even more complete offer, that gathers the best processing and packaging technologies: from abatement systems to solutions dedicated to meat-based ready meals, passing through packaging solutions.

Great attention will be devoted to companies operating in the refrigeration industry, also in dedicated areas: Meat + Cold Chain Solution and Meat & More. Furthermore, to keep pace with market demands, the 2021 edition will focus largely on industry 4.0: the most cutting-edge technological solutions dedicated to the entire supply chain will be showcased, paying special attention to the new consumer needs. And precisely to comply with modern lifestyles, more and more space will be dedicated to complete solutions for complex products and food specialties, as well as ready-to-eat meals, including pre-sliced cold cuts and snacks. The demand for Premium products is on a rising trend too, as well as single servings, skin-pack solutions, green and recyclable packaging. The market is asking for customized solutions, easy to handle, light and comfortable for the storage in warehouses and home refrigerators alike. Let's not forget also the trend connected with the new technologies for free-from products and out-of-home consumption.

Ipack-Ima e Meat-Tech: orizzonte 2021

Più grande, più internazionale, con più visitatori. Ipack-Ima rende note le coordinate dell'edizione 2021 - Fiera Milano, 4-7 maggio - e preannuncia un evento senza precedenti. D'altronde, l'edizione 2018 della kermesse milanese e della fiera contemporanea Meat-Tech si è chiusa con numeri record - 1.503 espositori e 74.091 visitatori - e una crescita espositiva a doppia cifra.



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IFFA
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Pav. 11.1 Booth A61



È tempo di Iffa

Torna l'appuntamento con la fiera numero uno al mondo per l'industria della carne, punto di riferimento per l'evoluzione tecnologica di tutto il comparto agroalimentare. A Francoforte, dal 4 al 9 maggio 2019. Nelle pagine seguenti, un'anteprima di alcune delle novità più significative che le aziende italiane presenteranno nel corso della kermesse.

It's time for Iffa

Leading Italian food-tech companies present their latest product innovations at the no. 1 global event for the meat industry. From 4 to 9 May 2019 in Frankfurt am Main, Germany.

by Federica Bartesaghi

More than 1,000 companies from around 50 countries, including all market leaders, are set to present innovations and future-oriented trends for the entire processing chain of the meat industry at Iffa, in Frankfurt am Main from 4 to 9 May 2019. The German trade show is a must for manufacturers of machines and equipment for the processing and packaging of meat and meat-based products, and will be attended by trade visitors from around 140 countries. The overview of developments throughout the entire sector helps butchers and operators in the meat-processing industry spotlight the most important trends and developments in the sector and make their investment decisions for new technologies.

A brand-new trade fair ground

The new Hall 12 is set to change the look of Iffa permanently. This year, the trade show moves completely to the western section of Frankfurt Fair and Exhibition Centre with an optimum setting for both exhibitors and visitors. The result is a circular tour linking Halls 8, 9, 11 and 12. The 'Via Mobile', the covered and glazed transport system with moving walkways and escalators, makes it possible to move around the fair quickly, easily and independently

of the weather. The circular tour begins in Hall 9 with slaughtering, dismembering and processing, as well as transport and storage systems, refrigerating and supply equipment, operational hygiene, occupational safety and IT. For the first time, the central processing section is being extended to Hall 12.0 where manufacturers from all over the world present machinery and equipment for the core processes of meat and sausage production. On the two floors of Hall 11, leading international exhibitors from the fields of packaging, packing materials, cutting, measuring and weighing present their innovations. In Hall 12.1, visitors will find a broad spectrum of ingredients, spices, additives and casings. The range of products for 'Selling - everything for butchers' shops' occupies a special area of the new Hall 12.0 (33,600 square metres of exhibition space on two levels, four catering areas, direct access to the Portalhaus and Torhaus entrances and parking for 800 cars).

Focus on sustainability and food safety

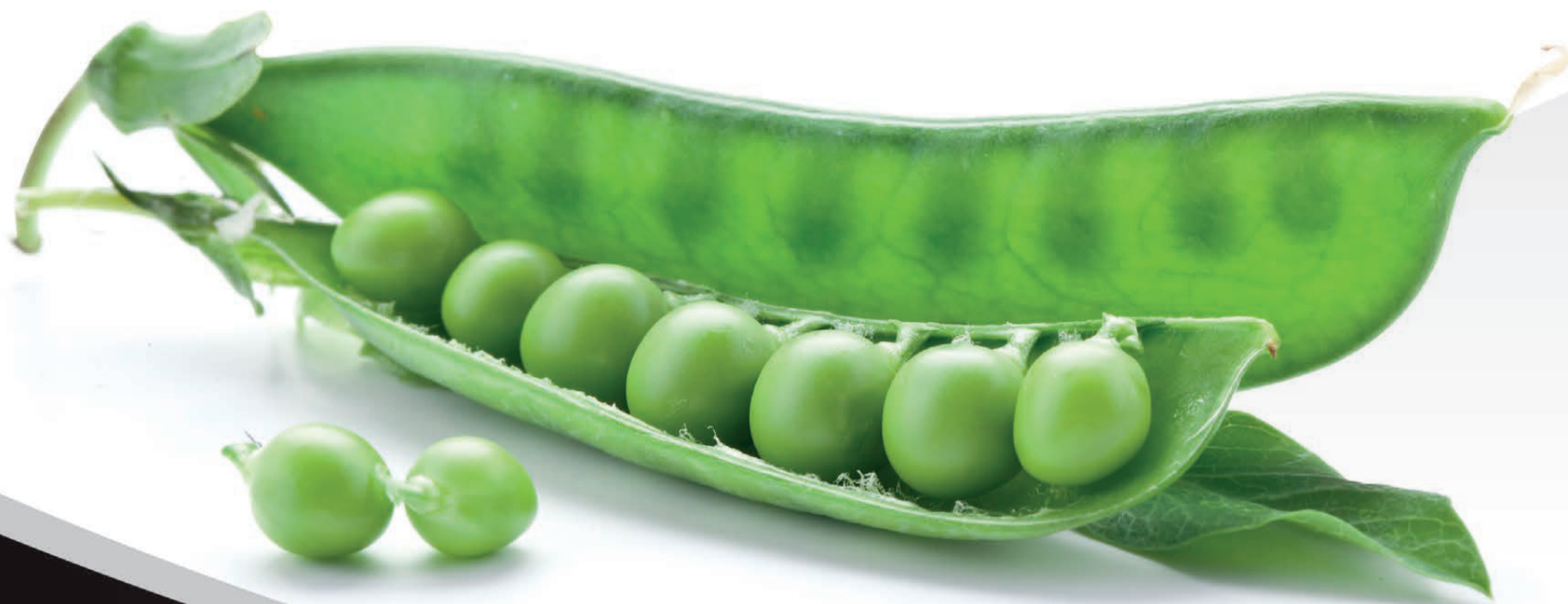
Sustainability, in terms of resource usage and the employment of energy-efficient processes along the entire value chain, is one of the foremost challenges of our time. And this applies to the meat-processing

industry, too. Intelligent control and automation technology, energy-saving drive systems, compressors, ventilators and pumps rank among the classic solutions for improving energy and resource efficiency.

An unbroken and efficient cold chain is the top-most priority for food safety in the meat-processing industry. Since refrigeration, frosting and deep freezing are the most important processes to prevent highly perishable products, such as meat and sausage products, from spoiling. Consequently, the demand for modern refrigeration plants, blast chillers, chilled and cold stores, cooling tunnels, spiral, plate and helical-band frosting systems, are growing rapidly. However, cooling is one of the most intricate processes in energy terms. According to official estimates, refrigeration accounts for around 30% of total electricity consumption. In addition to the production of cooling media, the provision of heat is also an energy and cost intensive process in the meat-processing industry (cooking, boiling, scalding and pasteurization). Replacing energy-intensive processes and technologies with cost-efficient methods, machines and plant is becoming fundamental in order to meet the climate and environmental targets agreed internationally.

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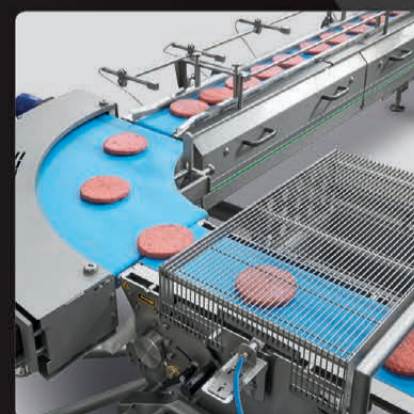
PRODUCTIVITY



DIGITALIZATION



INFORMATION
TECHNOLOGY



The represented plant has been supplied to a primary Italian company which works frozen meat and includes: automatic feeding system at high speed of the bulk product, electronic horizontal flow-pack FP100, shrinking tunnel, robotic feeding station for the cartoner machine, three feeders with inclined stores allow to realize packages which contain mix of products of different origin. Operative speed, reliability, great versatility, ease in format changes, complete automation, total realization as per law regulations Industry 4.0, complete traceability of products.

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product preview

B.TECH FOOD IDUSTRY TECHNOLOGY

www.btechsystem.it

Hall: 9.1 Booth: A76



Kobra Compact Maxi

Fields of application

Feed, pharmaceutical, any branch that needs to hygienize hands and soles of operators before entering in productive departments.

Description and strong points

Completely projected and built in Italy, it is suitable for the cleaning and sanification of operators before entering in productive areas. It guarantees a quick access, till 3 operators simultaneously. New compact line studied for small places. Strong and easy to maintain.

Technical information

The itinerary is composed by: automatic soap and washing kit; drying hands kit; waste basket; hands sanification kit; washing and brushing kit and soles of shoes sanification; turnstile to able the entrance to the productive departments. Complete of accessories.

FRIGOMECCANICA

www.frigomeccanica.it

Hall: 8.0 Booth: K68



Air Handling Unit 'Blu Series'

Fields of application

Food products.

Description and strong points

Clean Rooms, AHU 'Blu Series' powered, guarantee high standard control of the concentration of airborne particles from inside and outside so to minimize the bacteria contamination of food and maintain ideal conditions for the most delicate industrial processes.

Studied in full compliance with international safety regulations, the external part of the machine has a perfectly smooth, linear structure with no profiles, large sized doors flush with the structure, with double sealing gaskets and low thermal transmission coefficient. The outer structure consists in load-bearing panels, designed to guarantee thermal bridge interruption, low thermal transmittance and effective attenuation of noise from mechanical sources.

Air Handling Units are designed to meet the needs of the food industry, therefore any application that requires frequent washing at the end of any daily production cycle. To this end, the machine has stainless steel smooth, interior surfaces a shell-shaped inner structure with sloping stainless steel shells and bottoms, on all sections, complete with condensate drain on all section and an excellent cleaning access to all components.



COLUSSI ERMES

www.colussiermes.it

Hall: 8.0 Booth: C90



Spin Drying Systems

Fields of application

Meat retail and any other food and non-food sector.

Description and strong points

Large capacities of up to 7,500 crates/hour, speed and perfect drying are just some of the features which, together with the possibility of handling crates of different types and sizes, set the new generation of Colussi Ermes centrifugal dryers apart from the rest. Endless innovation over the years has led to the birth of the 'super-compact' spin dryer for crates; a machine able to combine large drying capacity with a minimum footprint. The Colussi Ermes crate spin dryers can be added to existing systems as well as new ones; a design which has been created focusing on the footprint and the parts, allowing it to be adapted to extremely limited spaces. It is available in the Single or Twin-lane version, and within just a few seconds the crate spin dryer is able to ensure perfect drying with limited energy consumption.

Technical information

- capacity of up to 2,400 crates/hour in the single version
- capacity of up to 4,200 crates/hour in the Twin-lane version
- up to 7,500 crates/hour in the non-compact versions
- maximum drying: 2-4 gr of water residue
- flexibility: suitable for all types of rigid and collapsible crates
- minimum footprint: EU from 3,800 to 4,200 mm; America from 4,200 to 5,400 mm
- energy savings of between 80% and 90%

EUROPRODOTTI
www.europrodotti.it

Hall: 12.1 Booth: C68



EF 890 Hamina Oro

Fields of application

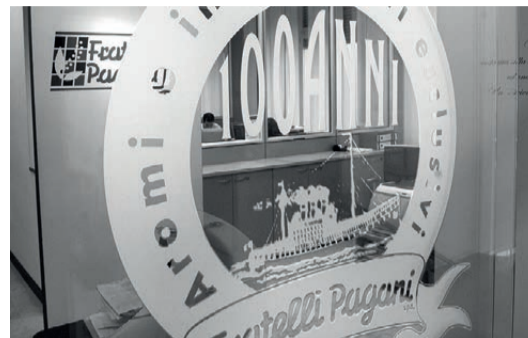
Suitable for the production of cooked hams, chicken, turkey, beef and bacon.

Description and strong points

Mixture of selected food ingredients, additives and flavourings which does not contain allergens and does not arise from GMOs. It also improves the preservation of the finished products and makes them look better. It ensures a standard quality of the finished product over time. Easy to use, because it is easily dispersible in water. Limited number of ingredients to be indicated on the label.

FRATELLI PAGANI
www.fratellipagani.it

Hall: 12.1 Booth: B80



Mitfer Fresh

Fields of application

Starter culture.

Description and strong points

Starter culture ideal for the production of fresh meat preparations (i.e. sausages or burger) where is required a bio-protection, without the acidification of the product.

Technical information

- inhibition of contaminating microflora with antagonistic properties against lactic acid bacteria and *Listeria monocytogenes*
- color development and maintenance over time
- enhancing the sensory quality of the product during storage
- the culture works at low temperatures (2°C)

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- Hamburger forming machines
- Sausage filling machines
- Portioning machines

Food processing machines

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- Peelers
- Vegetable processors

Packaging machines

- Vacuum packaging machines

Food preservation

- Ice makers



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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.

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TRAVAGLINI
www.travaglini.it

Hall: 8.0 Booth: H44

Equipment for fermenting and aging of salami

Fields of application

Cured meat production.

Description and strong points

Since 1950, Travaglini has been specialized in the manufacturing of drying, smoking, and fermenting equipment for salami and supports the customer in any problem connected to the drying of salami, specifically: Better fermentation control, thanks to the combination of the installed cooling and heating power that allows to eliminate a noticeable amount of water from the product during the first hours of the fermenting process; Minimal risk of crust formation, since the equipment is controlled by the moisture released by the product; Uniform shrinkage, because the distribution of air inside the room must be as uniform as possible. For this reason, the company designed different air distribution systems according to the loading system used: 'Turbo' systems, in which the air is sent into the room by two side wall ducts equipped with special conical nozzles, and air is returned through ceiling ducts with micro-adjusting valves; equipment with circular shape ducts; and systems with blower walls in which the air is distributed via two walls.

For air regulation, the system consists of a T-shaped duct in which an electric actuator is installed, permitting the movement of two opposed blade dampers. The computerized control and management system, in addition to monitoring temperature and relative humidity, allows: to set predefined programmes; to control the fluid temperature, optimizing shrinkage; to record the graphical trending of different variables and display on a single screen; to verify the exact progression of the entire maturing process. The company's technological solutions have been designed in order to achieve the greatest energy saving.



COLIGROUP (COLIMATIC)
www.colimatic.com

Hall: 11.1 Booth: C30



Thermoforming packaging lines Thera

Fields of application

Colimatic packaging solutions can be used for any kind of fresh or seasoned food-stuff product, with steering fluid, in bars, sliced, grated or julienne, in wedges or cubed.

Description and strong points

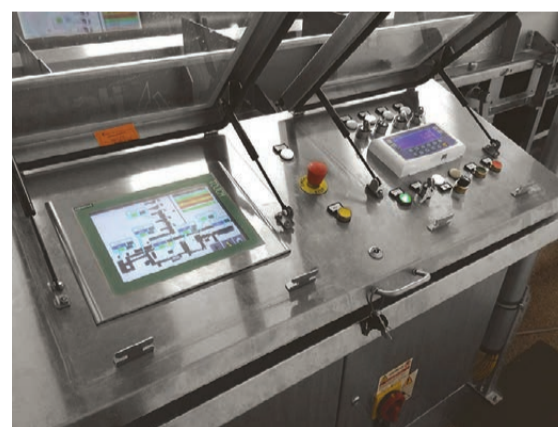
The Thera thermoforming packaging line includes all the best of Colimatic technology: high productivity capacity, savings on material consumption, reliability and safety on sealing quality. At Iffa 2019 Coligroup will present the patented integrated production management software named L.I.S.A. This 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, available for Coligroup in absolute preview.

Technical information

- production: up to 30 cycles/minute
- machine's length: customized
- technologies available: Vacuum, Map, shrink, skin packaging

VELATI
www.velati.com

Hall: 8.0 Booth: G58



TSystem - remote and preventive assistance

Fields of application

All the meat processing factories.

Description and strong points

Velati provides its customers with an agile and versatile assistance tool. TSystem allows users to directly access the services offered by the leading suppliers of industrial weighing and inspection solutions. Immediate assistance on site is via an app. Through a Live Chat, Velati service technicians can answer questions or analyze problems in real time, providing initial technical support.

Technical information

The assistance tool provides continuity of technical support between the preventive maintenance phase and any faults that may occur, thus making the limits imposed by distances and time zones irrelevant. The TSystem service tool, which is based on Augmented Reality technology, helps to reduce or prevent breakdowns, while increasing the technical availability of systems and equipment, thus becoming an essential component of a prevention strategy.

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Our Brands



INOX MECCANICA

www.inoxmeccanica.it

Hall: 8.0 Booth: H68



High quality cooked ham line in logs

Fields of application

Cooked ham industry.

Description and strong points

With Inox Meccanica's new line it is possible to produce, thanks to an automatic stuffing / clipping machine + flowpack in line, high-quality vacuum-packed cooked ham logs that respect the anatomy of the whole muscle. This technology allows to: produce cooked hams with and without weight loss; improve the production yield thanks to the uniformity of stuffing; have uniformity of the product; avoid using stainless steel molds to press and form the product; go directly from the cooking to the tempering without demolding the logs.

The new machine has been designed and developed to provide with high production capacity, high flexibility, and high level of automation. But also trying to obtain a reduction in costs, since the pasteurization process is avoided before slicing and the level of automation provided reduces the number of operators employed.

Technical information

- the production line can produce 3 logs/minute, with the following characteristics: weight = 20 kg / log => 60 kg / min; caliber = Ø170 mm; length = 1000 mm;
- hourly production: 3.600 kg / hour

SINTECO IMPIANTI

www.sinteco.com

Hall: 9.0 Booth: E80



Kompak Rooms SBSP: semi-prefabricated processing sterile environments

Fields of application

Cutting and packaging of cold cuts, cheeses and fish.

Description and strong points

Based on the design experiences acquired with the construction of numerous traditional clean rooms and hundreds of air handling units, some of them impressive in size, Sinteco has designed the innovative Kompak Rooms SBSP clean room, also entirely prefabricated (patented) for cutting and packaging of cold cuts, cheeses and fish.

Technical information

- unbeatable productivity for highly sensitive products
- absolute air filtration, rooms in class ISO 5 and ISO 7
- temperature, humidity and overpressure control
- reduced washing and drying times, maximum washability
- high performance mixer air treatment systems with silica gel dessicant wheel
- innovative, modular, integrated, compact, high-quality constructive techniques
- sensitive cost reduction for civil, accessory and carpentry works - anti-seismic option
- monolithic self-supporting walls, without joints, floors are among the most durable and washable
- complete clean rooms equipped with all utilities for quick construction, 'turnkey solutions'



MENOZZI LUIGI & C.

www.menozzi.com

Hall: 8.0 Booth: D60



Demolding machine to open moulds

Fields of application

Meat products cooked in moulds.

Description and strong point

The DSA automatic demoulding machine is designed to satisfy industrial production needs. The simple and minimal mechanics combined with a new generation control software make this machine fast, reliable and versatile, with low costs and almost nil ordinary maintenance requirements. The machine can be adjusted in just a few minutes to adapt to any mould type and format up to a maximum length of 450 mm. Maximum production output is 400 moulds/h.

After the mould has been inserted in the infeed conveyor, the machine positions it under the opening head and automatically separates the mould pot, lid and product. The inside of the machine may be easily accessed through the hatches fitted with gas springs and the side door, to allow for quick adjustments and optimum sanitizing of all the components of the demoulding machine.

Technical information

- main structure and in-feed conveyor belt made of Aisi 304 stainless steel
- motorized conveyor belt with control and automatic mould positioning
- automatically separated out-feed of the product, of the mould lid and of the mould pot
- easy and quick adjustment to each kind of mould
- hatches equipped with gas spring

GB BERNUCCI
www.gbbernucchi.com

Hall: 11.1 Booth: A49



Slimfresh Cardboard

Fields of application

Food packaging.

Description and strong points

A new packaging solution from G.Mondini, Sealed Air and GB Bernucci, set to revolutionise the food presentation in the protein market. 70% less plastic and 100% recycle.

Technical information

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.

follow

MANCINI
www.mancinipa.com

Hall: 9.1 Booth: B50



Furore - Vertical deboning system

Fields of application

Meat processing.

Description and strong points

Furore is made entirely of Aisi 304 stainless steel with a satin finish and elements treated at the Niploy - Rossi engine. The machine is powered by a service rail for the arrival of the meat to be deboned. On the trolley of the workstation there is a pulley block. The system consists of a machine with two sturdy columns on which an electromechanically operated element slides and on which the relative quarters or halves are transferred. The machine is designed to work at different height from 2,600 mm to 3,200 mm. The sturdy working surface allows the operator to maintain an ergonomic position: the operator hooks and positions the quarter without excessive effort on the relative vertical work surface to be deboned. Furthermore, the machine is equipped with the hip removing system to facilitate the operator to perform the same operation.

Technical information

- traceability: ensures adequate follow up of each quarter deboned as it can easily be linked to the corresponding pieces/cuts
- dual functionality: Furore can be used for beef quarters deboning as well as for pig half carcasses.
- Furore has been measured against traditional horizontal deboning systems and records indicate that working with Furore can reduce labor costs by 30-35%
- it needs only one skilled operator



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MINERVA OMEGA GROUP

www.minervaomegagroup.com

Hall: 8.0 Booth: G07



Professional semi-automatic gravity slicing machine BF300/350 KA

Fields of application

Catering, food retail, supermarkets, hypermarkets.

Description and strong points

Excellent cutting quality, innovative construction technology, very high quality construction materials, ergonomic design and operator safety. In a very small sized machine, the new semi-automatic gravity slicing machine BF300/350 KA provides with higher performance, precision and speed. Made of aluminium alloy treated with anodic oxidation.

Technical information

- built-in sharpener
- belt drive
- Nvr device control
- carriage movement: automatic at variable speed by means of inverter, or manual
- independent motors (blade and carriage)
- blade motor 0.37 kW (50 HP); carriage motor 0.19 kW (0.25 HP)
- blade diameter 300 or 350 mm; carriage stroke 325 mm
- cutting width diameter 210 or 250 mm; cutting thickness from 0 to 23 mm
- about 32 slices per minute

PARMACONTROLS - EAGLE

www.parmacontrols.it

Hall: 9.1 Booth: A88



Eagle RMI3B - Parmacontrols

Fields of application

Meat, poultry.

Description and strong points

The Eagle RMI3B unit has been modified by Parmacontrols for poultry application on chicken nuggets or small fresh hamburgers conveyed in parallel rows after a dedicated forming machine. The possibility to use the RMI3B on the unpacked product allows to detect very small foreign bodies: steel parts smaller than 1.2 mm, fragments of chest bone below 1.8 mm x 3.7 mm and bones of thigh below 4.7 mm x 3.7 mm x 2.2 mm. An exclusive customized technical solution allows the product to pass between the various conveyors without any damage. Clear vision fields and smooth surfaces ensure a quick and easy inspection and minimize the potential sediment of materials. To facilitate cleaning, the machine is designed to be disassembled by a single person in just a few minutes and then quickly reassembled, thus minimizing the production stopping time.

Technical information

- width of the inspection beam at the conveyor plane: 400 mm
- maximum conveyor speed with 0,4 mm detector resolution: 25 m/min
- maximum conveyor speed with 0,8 mm detector resolution: 60 m/min
- unit completely stainless steel made and total protection IP69k level (including all the motors). Safety CAT-3 EN954.

STALAM

www.stalam.com

Hall: 9.1 Booth: F03



Radio Frequency in-line rapid defrosting

Fields of application

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

Description and strong points

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. Moreover, the radio frequency defrosting can be carried out continuously, with significant logistics advantages in product handling.

Technical information

- Radio Frequency at 27,12 MHz
- construction in Aisi 304 stainless steel submitted to anti-corrosion treatments (passivation, pickling) and shot-peening finish
- protection level IP65
- wide conveyor belt (up to 180 cm) made of certified food-grade rigid polyethylene modules (for packaged products) or solid surface reinforced polyester (for 'naked' products)
- built-in conveyor belt and tunnel washing facilities and full internal access for cleaning through the multiple side panel doors

FAVA GIORGIO AXEL

www.favagiorgioaxel.net

Hall: 8.0 Booth: B93



Automatic kebab skewering machine SPDE

Fields of application

Meat, fish, cheese, vegetables, fruits.

Description and strong points

The machine kebab skewering machines makes different types of kebabs with a productivity that can vary from 1,800 to 7,200 kebabs per hour, depending on the model, on the number of operators and on the complexity of the product to realize. It can use sticks having different diameter and length, with or without protruding tip and it can also have a pre-piercing unit for more compact and resistant products. It is extremely reliable and easy to service and clean. The operator panel is simple and intuitive, it permits to adjust the production frequency on the machine dimensions and on the kebabs complexity. It can be equipped with many optionals like the finished kebabs receiving belt, the automatic kebabs insertion device in preformed trays to be thermo-sealed and the molds conveyor belt inner side washing device. Not bulky, noisy and inexpensive.

Technical information

- made of stainless steel and plastic material for food contact
- it has electro-pneumatic working and control, as well as brush-less motor for the maximum precision and speed
- the structure is modular
- the molds are custom made and are easy to change
- a Plc manages the machine that can also have a router for remote maintenance and control

FRA PRODUCTION
www.fraproduction.it

Hall: 11.0 Booth: A65



Euronet nettings and threads - Fralast rings

Fields of application

Euronet: elastic and not elastic nettings and elastic threads to be used on food during roasting, boiling and seasoning process. Fralast: elastic rings to bind poultry legs and wings during cooking process. Ecottonbag: shopper in cotton.

Description and strong points

Euronet: all the articles are available in different sizes and lengths. Fralast: available in different sizes and colours, in bulk or in bundles, with simple knot or refined knot (NT). Ecottonbag: shopping bag usable several times. All items are guaranteed for contact with food.

Technical information

ISO 9001 and 13485 certificates, BRC Certificate Haccp and GMP.

NIEDERWIESER
www.nextflex.de

Hall: 11.1 Booth: A19



Next Flex

Fields of application

Recyclable flexible films and vacuum pouches.

Description and strong points

At Iffa 2019, Niederwieser presents the new Next Flex. With the Mono PolyOlefins (MPO) multilayer films and vacuum bags made of PE/PP, the company expands its existing product portfolio with a sustainable and recyclable solution in circular economy that fulfills the requirements of the regulations in terms of packaging. Thanks to a special chemical recycling process, these films and pouches can be dissociated into their original or preliminary products and subsequently be used as raw material for new food packaging.

Technical information

- 11-layer co-extrusion technology
- reduction of material thickness - less weight
- high barrier protection films and vacuum pouches
- raw materials suitable for recycling

follow



TFRC AUTOMATIC LOADING AND UNLOADING PLANT

Handling heavy loads, with hung or laid down products, often is hampered by reduced space and a great quantity of trees, trolleys and frames that often aren't realized for automation.

Our internationally patented handling system needs less space than competitors' and it has a self-adapting SW to use existing equipment; it can be completed with our simple and compact automatic and semi-automatic loaders of products on bars.

This system permits to load and unload products also on opposite sides without having to rotate the products vertically. The result is a compact system that has the same loading capacity of bigger ones, using the same bars and frames, it doesn't matter how they are made.

Our plant manages the proper products alignment, it avoids oscillations during handling, it checks the dimensions of each frame and then it defines the specific inserting position, also for quite deformed frames. It can work with very small tolerances and, if necessary, it can insert bent bars in the horizontal plane, managing obstacles that are insurmountable for all the other manufacturers.



Machines and plants for food industry

Via Cerati, 19/a - Parma - Italy
info@favagiorgioaxel.com
www.favagiorgioaxel.net

RISCO

www.risco.it

Hall: 8.0 Booth: B60



High Speed Portioner RS 920 Flex

Fields of application

Minced meat and home-style burgers.

Description and strong points

The RS 920 Flex high speed portioner is Risco's latest system for the production of both minced meat and home-style burgers. The system features a Risco High Torque vacuum filler with on-line grinder, a flattening belt with integrated portioning head for the production of home-style burgers, a divided portioning belt and a continuous cutting device.

The continuous filling and cutting concept enables the RS 920 Flex to be extremely fast and accurate compared to other systems on the market. The continuous working principle maintains a constant and regular flow of product, increasing the production speed whilst preserving the product texture and appearance.

Technical information

- production speed up to 200 ppm (500 gr mince portions) - 250 ppm on burgers
- continuous servo-driven mechanism
- minimised wear and maintenance costs
- can be linked to check-weighers and automatic loading systems

SACCO SYSTEM

www.saccosystem.com

Hall: 12.1 Booth: A33



4Protection special protective cultures for meat

Fields of application

Natural protection for meat.

Description and strong points

Lactic Acid Bacteria (LAB) can be used as protective cultures to enhance safety and quality of raw processed meat products such as raw sausages (e.g. fresh chorizo, longaniza, fresh bratwurst, spreadable German sausage) and processed minced meat products (e.g. hamburgers). Spraying the culture onto the surface of cooked meat products to prevent secondary contamination during further handling is another application. By competitive exclusion, the protective culture suppresses the development of spoilage bacteria as for example indigenous LAB producing acetic acid or gas and Leuconostoc ssp. often resulting in off-flavor. Additionally, Listeria monocytogenes is inhibited by bacteriocins that the protective culture produces.

Technical information

The selected 4Protection ferments do not acidify, nor alter the organoleptic characteristics of the product and are easily adapted even at refrigeration temperatures.

The 4Protection line includes: Lyocarni BXH-69: fresh meat, cooked and sliced products with nitrite salt added after cooking and cooling. Lyocarni BMX-37: fresh meat, cooked and sliced products with nitrite salt added and with anti-listeria properties after cooking and cooling. Lyocarni BOM-13: fresh meat products without nitrite salt added or on cooked and sliced meat products after cooking and cooling. Lyocarni BOX-74: fresh meat products without nitrite salt added or on cooked and sliced meat products after cooking and cooling, and anti-listeria properties. Lyoflora FP-18, Lyoflora FP-50: fresh meat, cooked and sliced products after cooking and cooling only with anti-listeria properties.

BILANCAI CAMPOGALLIANO SOC.COOP.

www.coopbilancai.it

Hall: 11.1 Booth: D77



Galaxi - Weight price labelling, labelling and control system

Fields of application

Food.

Description and strong points

The new range of labellers and weight price labellers of the Galaxi series for variable weight and/or pre-determined weight products has been designed with a special attention to the highly-varied world of food. Ergonomic, robust, modular stainless steel frame easy to sanitise. Touchscreen display that can be used with gloves. Conveyor system compliant with FDA regulations, specific for the different types of product: V-shaped belts for spherical and cylindrical products, open belts for thin products, belts for cartone packages. Characterized by modularity, flexibility, and easy integration with the production and packaging systems; data sharing with SQL database for the management of orders; network protocol open and perfectly compatible with the other Bilancai ranges (Venus, Mercury Plus, Selecta).

Technical information

- production rates: up to 70 pcs/min
- weighing range: from 50 g to 15 kg



RETIFICIO NASSI

www.retificionassi.com

Hall: 11.1 Booth: A61



Bag 56/12

Fields of application

Meat, ham and speck curing

Description and strong points

Knitted tubular net, not elastic, made of Polypropylene 100%. The original structure with handles is the easiest way to cure or smoke hams or meat in general. Bag 56/12 allows to obtain the perfect shape for automatic slicing. The handles avoid drilling the product for hanging, eliminating production waste and improving the health and hygienic conditions of the meat during the production process. Available in different sizes according to customer needs (from 10 to 20 squares).

SIRMAN

www.sirman.com

Hall: 11.1 Booth: C82



Katana

Fields of application

Butchers, restaurants, labs, supermarket.

Description and strong points

Completely made of stainless steel Aisi 304. Blade driven by powerful ventilated asynchronous motor. Sturdy, removable Aisi 304 stainless steel bowl. Easily removable interlocking lid to facilitate cleaning and sanitising. Controls with IP 67 stainless steel buttons. Easily removable blade hub with 3 blades standard (configurable to 2 blades).

Dedicated knives available for special purposes. Maximum protection against liquid infiltration on the shaft. Perfect for meat and vegetables, but also suitable for many other types of processing. Continuous speed control controlled by inverter. Gearmotor freestanding tub.

Technical information

- Katana 6: Watt/ Hp 370/0.5 - Lt 6 - Rpm 1440
- Katana 12/12 PTO: Watt/ Hp 750/1 - Lt 12 - Rpm 1440
- Katana 12 VV: Watt/ Hp 824/1.12 - Lt 12 - Rpm 600-2.600
- Katana 20 VV: Watt/ Hp 2.390/3.25 - Lt 20 - Rpm 600-2.600

J PACK

www.jpac.it

Hall: 11.1 Booth: D25



TSS126-Overskin

Fields of application

Food packaging, skin packaging, meat sector, fish industry, protruding products.

Description and strong points

J Pack presents the new semi-automatic thermosealing machine TSS126-Overskin, especially conceived for the sealing of protruding product up to 4 cm from the edge of the tray. In order to offer to our customer a full service, it is possible to combine the technological efficiency of TSS126-Overskin with an innovative packaging system: a dedicated range of cardboards that are back/front customizable, for a strong advertising impact, and eco-friendly. Thanks to the easy opening system, it is actually possible to separate the protective film cover from the fully recyclable paperboard. The Overskin technology can grant maximum safety as well as a great flexibility in terms of presentation of the product on the shelves.

Technical information

- overskin, skin and Map technology
- 10 customizable programs
- sizes: mm 590 x 750 x 1640
- complete with film scraps recovery

RS 110 RS 112 RS 114: the Risco Trio

www.risco.it



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

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

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

Main features:

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



Partner in your success

Risco SpA

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

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VERINOX

www.verinox.eu

Hall: 8.0 Booth: E92

DISCOVER THE NEW TECHNOLOGY

IROXFRY

THE COOKING TUNNEL
THAT FRIES WITH INFRARED AND AIR,
WITHOUT OIL.

Tunnel Iroxfry

Fields of application

All agri-food industries that make these heat treatments: frying, roast browning, infra-red superficial roasting, dry cooking.

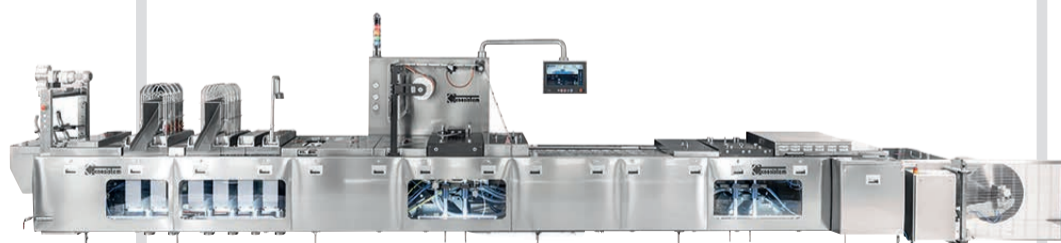
Description and strong points

Stainless steel construction with high thermal insulation. Some of the technology's key features are: working temperatures up to 300°C, high production capacity, electric power supply, automatic opening system on the upper part to facilitate cleaning or maintenance, belt automatic washing system, little loss of product weight, customization designed to suit different types of products and spaces available. Colour touch screen control panel with customization of work programs. Modular system, sized according to the client's production requirements. It allows to fry with a minimum use of oil (infrared and air frying). No need to change the oil.

TECNOSISTEM

www.tecnosistem.com

Hall: 11.0 Booth: D49



Heavy duty thermoforming machines for packaging under vacuum and modified atmosphere

Fields of application

Food.

Description and strong points

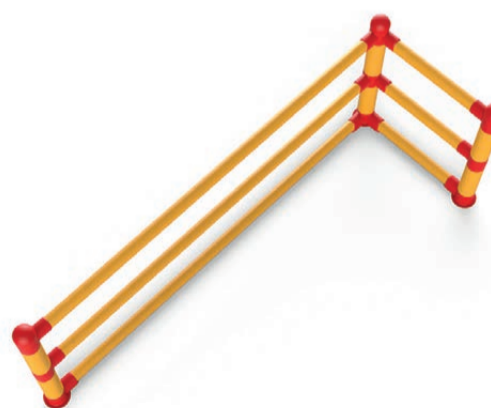
Since 1994, Tecnosistem has been manufacturing state-of-the-art thermoforming machines for packaging under vacuum and modified atmosphere. A 25-year experience aimed at providing tailor made solutions for multiple applications, including the packaging of meat (sliced, cured, whole, boned), dairy products (sliced, grated, shaved, wedges) baked products and fish.

Customized project development and design; in-house manufacturing process with selected raw materials through high performance tooling equipment; a motivated and skilled team are just some of the company's main strengths. The final outcome are heavy-duty thermoforming machines that withstand the most critical environmental conditions and meet the highest expectations. Tecnosistem's packaging lines meet all the TPM guidelines (Total Performance Management).

STOMMPY

www.stommpy.com/home

Hall: 9.1 Booth: D68



Pedestrian Handrail

Fields of application

Food and beverage industry, logistics and transport, pharmaceutical industry, automotive, mechanics, chemical industry.

Description and strong points

Stommpy's new pedestrian handrail is the ideal solution to highlight pedestrian walkways and hinder the vehicles entrance. It enhances the safety of the workers as well as of the workplace. Thanks to its modularity in height, in length and to a modular joint, it is possible to create perimeters, either linear or angular at 90°.

The solution features a geometric and ergonomic shape, an effective alternation of colors and Led flashing lights with a self-powered battery. Moreover, the pedestrian handrail can be coupled with an impact safety guardrail that is designed to withstand the impact energy of the vehicle in movement.

Technical information

- behavior under fire: UL 94 - HB
- UV resistance: Din En Iso 877 6-7
- recyclability: 100%
- food contact safety: 100%
- water and dust ingress protection: IP 59



FRESH-PRESERVER



IT SHOWCASES
THE PRODUCT



ECO-FRIENDLY

The packaging that makes the *difference*

product preview

FABBRI GROUP
www.gruppofabbri.com

Hall: 11.0 Booth: B11



Automac 40

Fields of application

Fresh food wrapping.

Description and strong points

Automac 40 responds to the diverse needs of high volume food processing facilities in terms of usability, speed, versatility, compactness and strength. Made in stainless steel, aluminium and plastic materials, available in 2nd film reel version, with effective self-diagnostic properties, Automac 40 allows for continuous production with minimal interruptions. It functions with all major stretch films available on the market, reaching the best performances with Fabbri Group's films in plain form or in printed form for additional communication and branding.

Technical information

Maximum speed: 40 ppm.

ITALIANPACK
www.italianpack.com

Hall: 11.1 Booth: C64



Perseus with FlatBoard Protruding feature

Fields of application

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

Description and strong points

ItalianPack Perseus is a fully automated machine that has been designed to meet all the needs of the packaging industry: sealing, partial vacuum, skin, gas flush and modified atmosphere packaging, all available in the protrusion version.

The distinctive feature of the Perseus line is its high-quality, high-speed, high-safety performance that is typical of more expensive machines with a bigger footprint. Constant research into new technologies has helped the company develop a compact machine that combines cutting-edge systems with user-friendly, highly reliable equipment. Perseus machines can be custom-designed and integrated with additional technical components to meet complete line requirements. ItalianPack is able to offer turnkey, complex packaging solutions fitted with infeed and outfeed conveyors, tray aligners, tray denesters, checkweighers, vibration and dosing units, as well as markers.

Technical information

ItalianPack Perseus can pack up to 60 trays/min in seal-only mode, 32 trays/min in Map mode and 28 trays/min in skin mode.

PULSAR INDUSTRY
www.pulsar-industry.it

Hall: 8.0 Booth: 044 (co-exhibitor with Travaglini)



Salami hanging and seasoning

Fields of application

Cured pork meat factories.

Description and strong points

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 - depending on the speed and payload - 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. Pulsar Industry engineers and manufactures the mechanics, control boards, equipment and automation of the whole system, and last but not least, software control of department production. This specific function is operated by Dynamic, the departmental software for production control in the food industry, for overall management, simple and efficient batch traceability, and accurate and highly automated quality files management.

DVP VACUUM TECHNOLOGY
www.dvp.it

Hall: 11.1 Booth: D21



AdaptShield

Fields of application

Several industrial sectors, like food processing and packaging.

Description and strong points

DVP presents the new CBL Systems with the innovative AdaptShield technology. AdaptShield is a new device that optimally manages the functioning of CBL systems by guaranteeing the automatic protection of the BCA lobe pump and the primary lubricated pump in case of critical events such as plant leaks, loss of performance and over temperature. AdaptShield ensures improved performance: shorter pump down time, fast reaction to pressure variation and optimal adaptation to the process to enable the best possible performance.

Technical information

- thanks to the self-adaptive control, it optimizes the absorbed energy according to system conditions, with energy savings of 13% compared to systems without AdaptShield, and 20% compared to those with mechanical bypass
- easier to use thanks to the plug and play installation and the fast sizing software to meet every need
- monitoring of operating parameters, error individualization and remote support are possible through AdaptShield's app

end

AUTOMATIC CUTTING EQUIPMENT FOR EXACT WEIGHT PORTIONS TXF_06

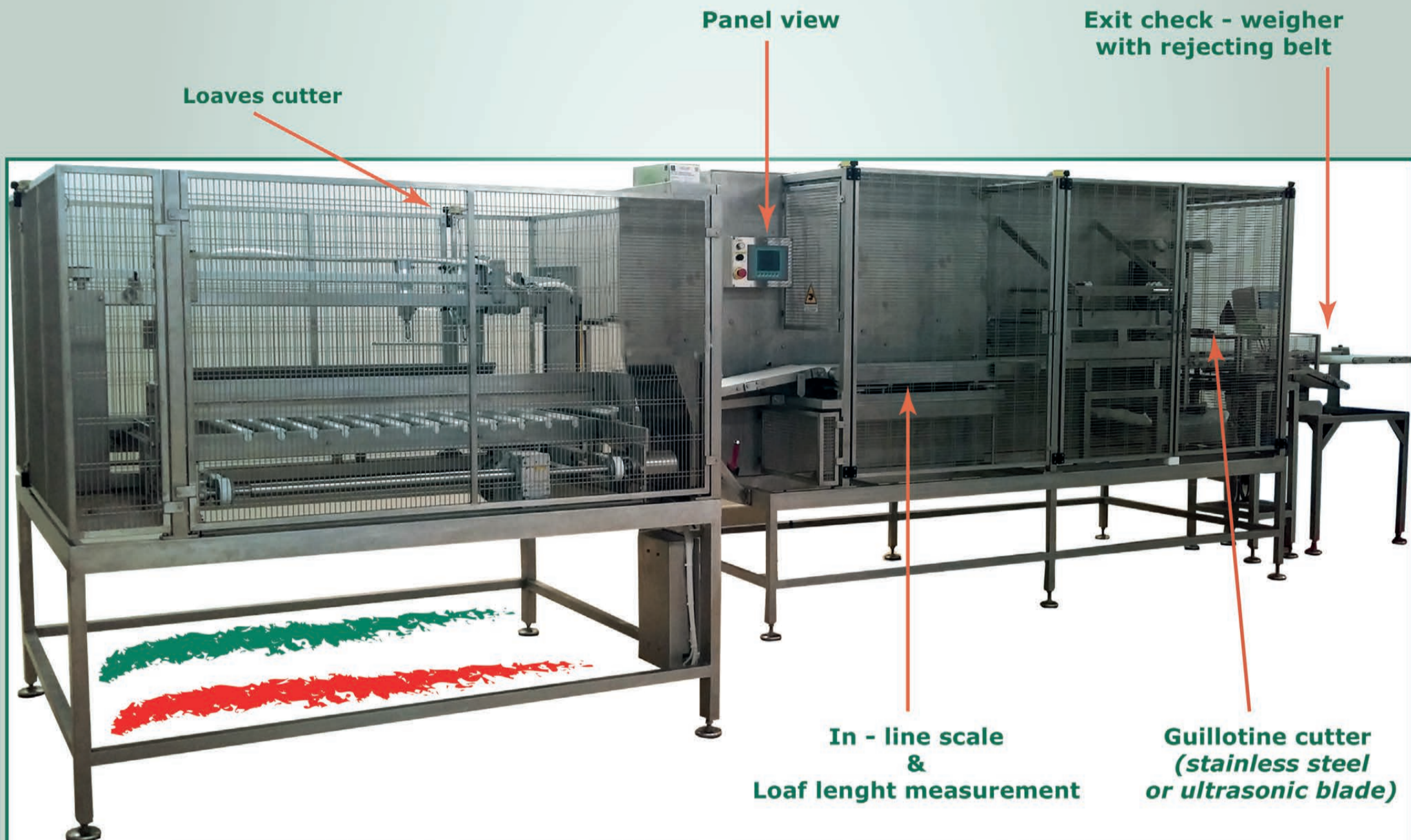
Automatic equipment to cut exact weight slices or portions starting from cheese blocks or provolone cheese

Cutting programs available: Thickness (Min. 2 mm) * Exact weight (Min. 50 Grs.)

All stainless steel AISI 304/316 * Plc Siemens * Teleservice system

Max block dim. : 800x600 X H. 200 mm.

Max cutting speed: till to 70 ppm



ISO 9001:2015
N° 2002/18793.5



N° 2002/18793.5

FACCHINETTI
IMPIANTI CASEARI

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

U.A.E. Ras Al-Khaimah P.O. Box 35728 RAK
rak@facchinettinovara.it

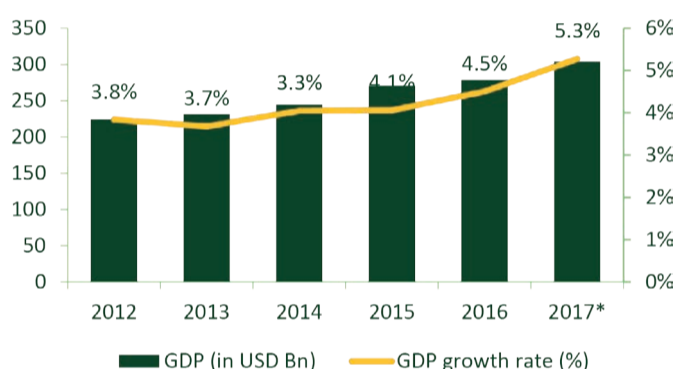


Keep an eye

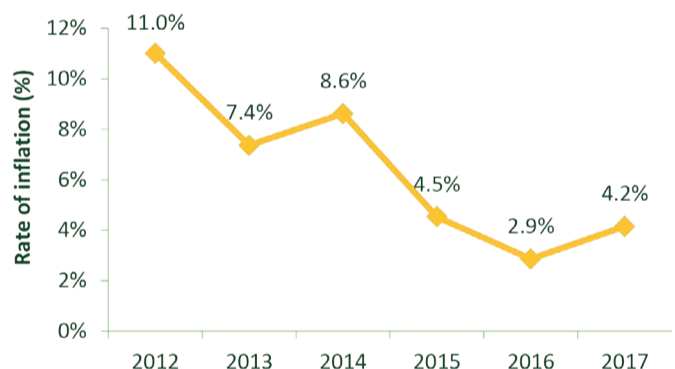
Younger generations are setting the country's new food trends, increasingly focused on ready-to-eat and online ordering. The fastest-growing sectors, in terms of output, are poultry, edible oils and dairy. The findings of a survey commissioned by ITA and Cibus Tec.

The Italian Trade Agency (ITA) and the Cibus Tec trade show's organizers have commissioned a market survey on the agri-food industry in the United Arab Emirates, Iran, Oman and Pakistan. The report focuses on key sectors for food & beverage such as dairy, bakery and snacks, mineral water, poultry, fruit and vegetables, and soft drinks. After investigating the growth opportunities offered by the United Arab Emirates and Oman, we focus our attention on Pakistan. The country's food and beverage industry has been showcasing considerable growth in recent years, in line with the development of the local food service industry - increasingly preferred by the younger generations willing to discover new flavors and snacking options - and the higher spending by households on food items. Factors such as growing consumption of ready-to-cook food in urban and rural families as well as a growing online food market are also contributing to such growth.

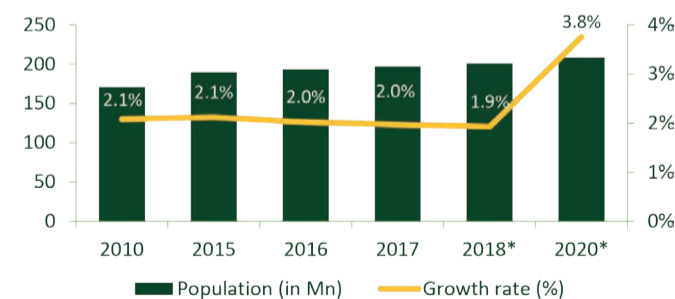
Y-O-Y GDP AND GROWTH RATE (2012-17)



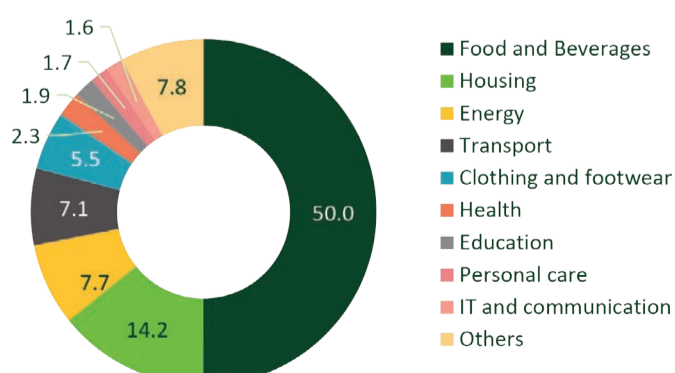
Y-O-Y INFLATION (2012-17)



POPULATION SIZE AND GROWTH RATE (2010-20)



PRODUCT SALES SHARE BY TYPE (2017)



Total household consumption:
USD69,535.60 Mn

COUNTRY OUTLOOK

ECONOMIC INDICATORS

Pakistan's economic growth surged from 4.5% in 2016 to 5.3% in 2017. The strong growth in agriculture (3.8%), industry (5.8%) and the service sectors (6.4%) during the fiscal year 2018 is expected to further support the overall economic growth in the country. Inflation rate was recorded at 4.2% in 2017 as compared to 2.9% during the previous fiscal year. Rise in inflation was driven by a sharp increase in the prices for fresh vegetables, tomatoes, fresh fruits, chicken, sweet meat, sugar, betel leaves, and nuts.

POPULATION DEMOGRAPHICS

Pakistan's population is expected to reach 208.4 million in 2020, as compared to 170.6 million in 2010. Karachi is the largest city by population followed by Lahore, Faisalabad, Rawalpindi, Multan, Hyderabad, Gujranwala, and Peshawar. Larger part of the country's ethnic group consists of Punjabi ethnicity, Pashtuns and Sindhis. In 2016, 15-64 was the largest age group corresponding to 60.6% of the total population, while 34.9% of Pakistan's total population were aged 0 to 14 years.

F&B INDUSTRY

Pakistan's food and beverages industry is showcasing considerable growth in line with the development of the food service industry - growing preference of younger generation for new flavors and snacking options -, and higher spending by households on food items. Factors such as growing consumption of ready-to-cook food in urban and rural families and growing online food ordering are also contributing to such growth. Food, beverages, and tobacco companies have recorded about 4.8% growth in production between 2016 and 2017. Modernization of fish processing units and investment in companies producing biscuits, soft drinks, confectionaries and sweets are supporting growth. Pakistan has one of the highest per capita tea consumption in the world, which is 1 kg per capita as compared to the world's average of 0.8 kg per capita.



on Pakistan

What local f&b companies say...

“We prefer **affordable** local machines for bakery, as there are **budget constraints.**”

“We prefer suppliers that have **local presence** or can respond **quickly** for maintenance issue.”

“Due to high utility cost (**electricity, water etc.**) we seek for **low-energy-consumption** machines.”

“We prefer suppliers who have a local presence in **PAKISTAN**, as we want faster response time, in case of **machine breakdown.**”

“As **poultry products** need to be *Halal*, we require slaughtering machines that are based on **SINGLE CUT.**”

“We require machines that are **fully automated**, with good **quality/efficiency**, so that we can **reduce manpower.**”

Pakistan: un mercato da tenere d'occhio

L'Ice Agenzia, in collaborazione con Cibus Tec, ha commissionato un'indagine di mercato sull'industria agroalimentare di Emirati Arabi Uniti, Iran, Oman e Pakistan. Al centro del report, settori chiave del food & beverage quali lattiero caseario, panificati e snack, acqua minerale, pollame, frutta e verdura e soft drink. Dopo aver analizzato le potenzialità offerte dal mercato degli Emirati Arabi Uniti e da quello dell'Oman, l'attenzione si sposta ora sul Pakistan. L'industria locale del food & beverage ha mostrato un tasso di crescita considerevole negli ultimi anni, in linea con il crescente sviluppo del canale food service - il preferito dalle nuove generazioni, alla continua ricerca di nuovi sapori - e con una maggiore capacità di spesa da parte delle famiglie. Una crescente attenzione per i prodotti ready-to-eat e per l'acquisto alimentare online hanno contribuito a determinare tale crescita.

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PRODUCTION AND PRINTING

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F&B MARKET / ANALYSIS BY SECTORS

The local fish, meat and fruit & vegetable sectors are underdeveloped, partly due to inadequate infrastructure, especially in areas such as cold storage and transportation facilities. The fastest-growing sectors in terms of output are poultry, edible oils and dairy products. The food processing industry as a whole is likely to be boosted by any improvement in the country's agricultural industry, since it would remove some of the sector's import dependency, making it more attractive to foreign investors.

Poultry

Pakistan is the 10th largest producer of broiler chicken in the world. The country's poultry sector was worth 6.2 billion US dollars in 2017. Poultry is considered as a major segment of agriculture in Pakistan: in 2017, the sector posted a growth rate of about 11%. It contributed 2% to the national GDP and employs 1.5 million people in the country.

There were about 15,000 poultry farms in Pakistan in 2017, with the farm capacity ranging from 5,000 to 500,000 broilers. Farms had annual meat production capacity of 2,250 million kg. The country's annual turnover of the poultry sector was worth USD 7.1 billion US dollars and the annual table egg production volume was around 18,000 eggs in 2017. Pakistan's 40%-45% of the total meat consumption is being procured from poultry products.

Dairy

With an annual production of about 56 million tons, Pakistan is the third largest milk-producing country worldwide (after India and China). Yield per animal has gone up from 700 liters per year to 1,200 liters from 2010 to 2017. Dairy and livestock sector contributes 11.3% toward GDP growth in the country. Around 10% of tradable milk consumed in Pakistan is processed and offered in packages. Such conversion is expected to increase on the back of growing middle-class income, preference for higher quality milk, and increasing urbanization.

Buffaloes and cows are the major milk-producing animals, with 62% of milk produced by buffaloes and 34% by cows. By 2025, Pakistan will have the second largest increase in milk production, with an average growth rate of 3.4%. Dairy farms are expected to increase their milk production up to 50% by housing the cows in environment-controlled sheds. Pakistan also has one of the highest per capita milk and dairy products consumption rates in Asia (150-200 liters per year).

Bottled water

Pakistan's bottled water market witnessed annual growth rate nearing 40% in 2014. The industry remains underdeveloped and is likely to attract investment over the long run, as health consciousness rises. Pakistan's water crisis in 2015 resulted in sales of bottled water rising significantly in that year, reaching an estimated 14.4% growth rate. However, the demand shock has dissipated and bottled water sales will remain modest (in comparison to other beverage categories) over our forecast period, owing to a largely rural, and fairly poor population. A Cagr of 4.7% over is expected, bringing total sales to just 129 million US dollars by 2022.

Snacks

The entire chips market in Pakistan is classified into two categories: extruded and potato chips. In 2017, the total crisps (potato chips, etc) market was valued at 169.0 million US

dollars as compared to 126.8 million US dollars in 2014. PepsiCo Inc is market leader in the category and accounted for 85% of retail value sales in the snacks market of Pakistan.

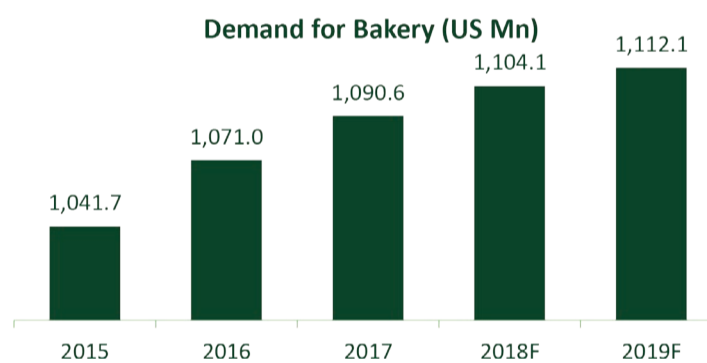
Soft drinks & juice

Consumption of carbonated soft drinks was estimated at 825.9 million liters in 2015 and projected to exceed 1.0 billion liters by 2019, growing at a Cagr of 7.4%. PepsiCo is the market leader also in the soft drinks category, and the company and its bottled partners are collectively among the five largest revenue generators for the country. Although global trends such as rising demand for healthier drinks are visible in Pakistan, very low incomes limit their potential in the short-to-medium term.

Most notably is the government's decision not to eliminate Federal excise tax on the drinks sector, and in fact this tax rate has risen from 6% in 2011-12 to 11.5% in 2016. Consumption of alcohol is strictly prohibited to the Muslim population, sales to non-Muslims and foreigners require a permit. Counterfeit drinks, both non-alcoholic and alcoholic, remains a major safety concern in Pakistan.

Bakery

Demand for Bakery products in Pakistan (2015-2019)



Bakery segment in Pakistan is a relatively unorganized segment with sales being primarily generated through bakeries, shops, cafés, hotels and restaurants. Most businesses are family owned with members of one family performing different functions of the business.

The baked goods category is dominated by unpackaged/artisanal offerings, which constituted 75% of total value sales in 2014. The category is followed by organized companies with Golden Harvest Foods Pvt Ltd. holding a 9% share by value, and Bunny's (Pvt) Ltd with 5% share. English Biscuit Manufacturers continued to lead biscuits with a retail value share of 37% in 2014, followed by Continental Biscuits Ltd with a 31% share.

Fruits and vegetables

Total Pakistan's export for fruits and vegetables during 2016-2017 was 557.5 million US dollars. Export of potato increased from 96.8 million in 2014-15 to 3.8 billion in 2015-16.

F&B PROCESSING AND PACKAGING MACHINERY MARKET

KEY MACHINERY BRANDS FOR SOME F&B CATEGORIES

European machines are mostly preferred, followed by Chinese brands.

Dairy: dairy companies mainly prefer to purchase European or US machines for key processes.

Fruits and vegetables: fruit and vegetable companies prefer Indian or Chinese suppliers as they are less expensive.

Cooking oil: European machines from France, Germany and Belgium are preferred for the main processes of production.

Bottled water: Krones machine of Germany is the leader for bottled water and preferred by companies.

Snacks: European and British companies, even though costlier, are preferred due to advanced technology.

Bakery: bakery companies prefer local suppliers, or Chinese suppliers, as affordable price is a key buying factor.

Soft drinks: European machines are the most preferred. Tetra Pak is the leader due to its expertise in packaging for juice.

Poultry: US and European companies are most preferred, as they are most technologically advanced.

KEY BUYING FACTORS FOR F&B MACHINES

Machinery and maintenance costs play a major role, followed by production speed and quality.

Price

Price is a major factor, due to limited budget for companies. Hence, for most important parts of production process, companies prefer European machines that are slightly higher priced, while for less crucial ones, Chinese or Indian models are chosen.

Low maintenance

Low budget involves low maintenance after-sales costs. Ability to get trained and use in-house maintenance team who is trained in full maintenance of the machine, in order to avoid extra maintenance.

High production speed and most recent technology

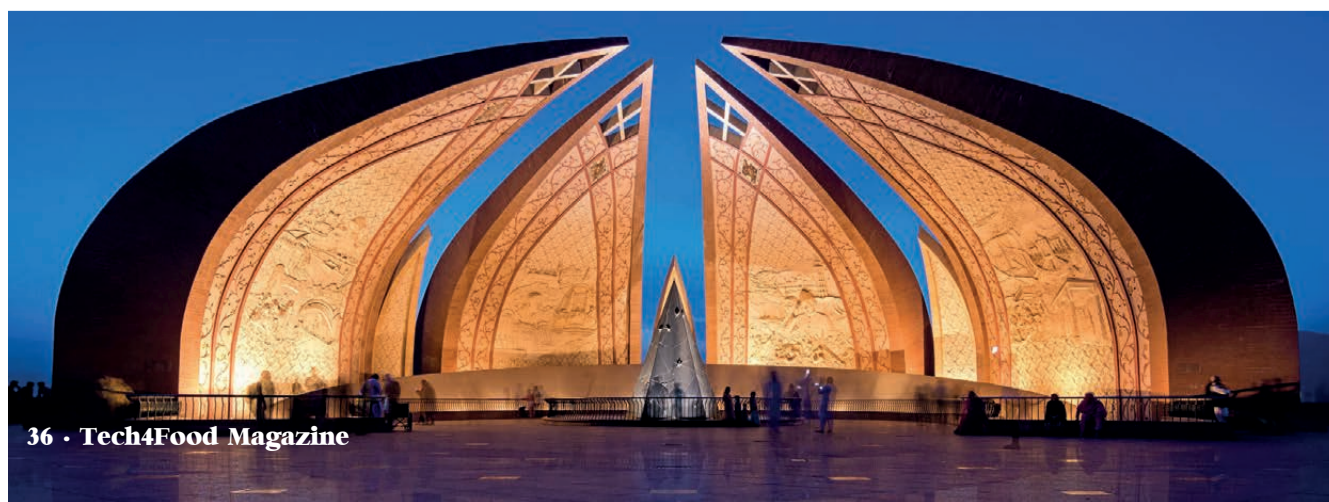
Due to demand for higher volumes, companies require machines with highest speed and most recent technology.

Quality and efficiency

Highly efficient and quality driven machine with fewer breakdowns.

Low utility cost

Utility costs (especially electricity and water) are high in Pakistan. Companies prefer machines that consume less energy as it impacts the total cost of operating the machine.

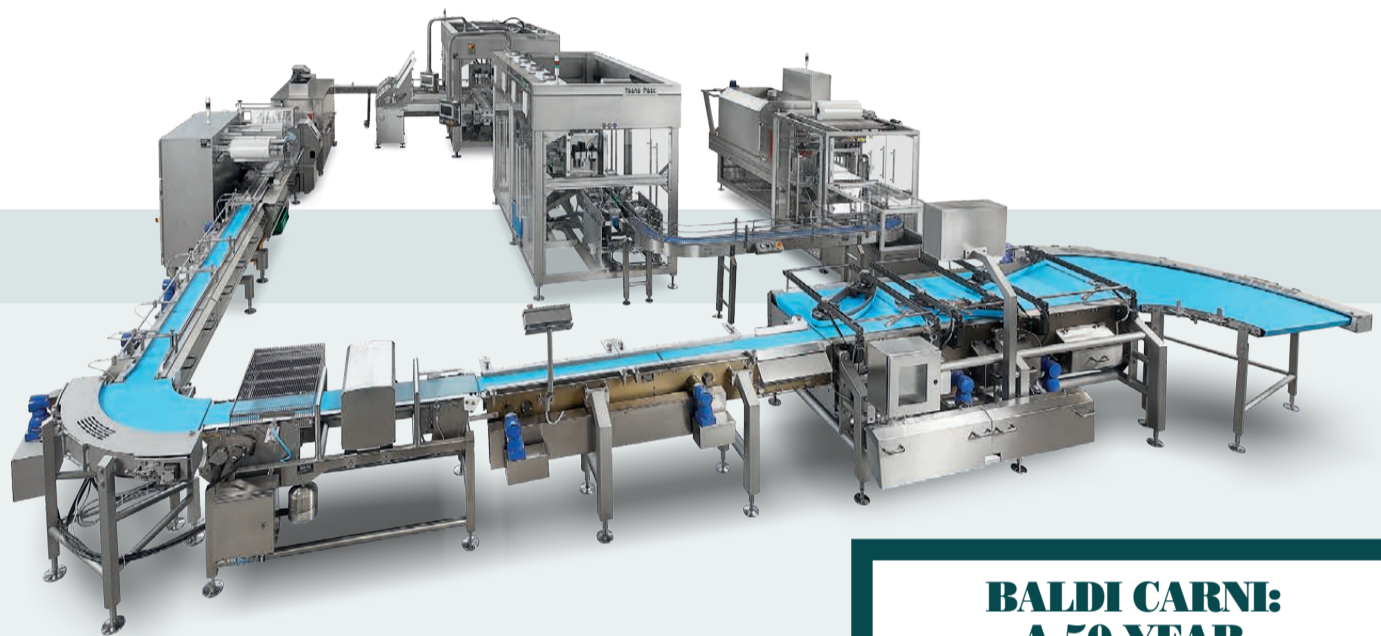


High technology and quality: a winning pair

Baldi Carni, specialized in the processing, portioning and packaging of bovine meat, chose the expertise and know-how of Tecno Pack for the automation of its production lines.

Alta tecnologia e qualità: un binomio vincente

Baldi Carni, specialista in lavorazione, porzionatura e confezionamento di carni bovine, sceglie l'esperienza di Tecno Pack per l'automazione del proprio packaging.



by Federica Bartesaghi

Founded in 1970 by Umberto Baldi, Baldi Carni is today one of the largest Italian suppliers of high quality meat products, and strategic partner to some of the biggest players in retail and Horeca, wholesale and international food service. Just to name a few of the industry's 'heavy-weights' that, over the years, have chosen Baldi Carni's products: Autogrill, MSC, Costa Crociere, Alitalia and Metro.

Innovation has always been the cornerstone on which the whole company's activity operates: IT and technology play a very significant role in the automation management and in controlling the production processes. To this purpose, the company has started a collaboration with Tecno Pack, renowned specialist in the design and building of complete automatic packaging lines based in Schio,

in the province of Vicenza (Veneto). Aim of the collaboration: the handling of frozen meat burgers proceeding from high production lines.

"Our goal was to reach a complete automation, protection and product presentation in different packaging options to be combined in multipack/bundles in heat-shrink film," said Andrea Motta, Tecno Pack's area manager, who was actively involved in the project. "Due to the distinctive features of the production site, all machineries were built in stainless steel and all parts coming in contact with unpacked products were wash down IP65 rated."

Tailor-made innovation

The plant includes a high-speed, automatic feeding system for bulk products; the horizontal flow-

pack electronic packaging machine FP 100 (shrink version); the three-chamber heat-shrinking TT tunnel; the robotic feeding station for the cartoning machine with two high-performance delta robots. In addition, three loaders allow the creation of packs of different products with different origin, including gadgets.

The fully electronic cartoner guarantees top performances and the highest quality of final products. The cycle ends with the double reel bundling machine for heat-shrink film. "Speed, reliability, versatility, easy change of formats, complete automation, total compliance with Industry 4.0 requirements, complete product traceability - both through advanced inkjet and laser print systems - are just some of the strengths of this innovative technology", said Andrea Motta.

BALDI FACTS & FIGURES

25000 sqm - (8000 sqm covered)
company area
55 skilled collaborators
53 employees
+3000 customers served
+5000 items in catalogue
+28 mln 2017 turnover

BALDI CARNI: A 50-YEAR EXPERIENCE

Thanks to the skills and know-how gained starting from 1965, when he opened his first butcher shop, Umberto Baldi founded the Baldi Carni company in Jesi, province of Ancona, in 1970. His strong knowledge of raw materials, of the best meat cuts and processing techniques, as well as the experience gained through to the daily interaction with final consumers have contributed to the company's success. Just like the continuous and careful attention paid to the needs of a fast-growing market in the industrial meat processing industry. In the '80s, together with other professionals in the sector, Umberto founded the Assocarni association.

Afterwards, the trips around the world, the passion and a forward-looking attitude led the company to a further expansion of its business: besides the pioneering activity of selecting and importing the most exquisite meats from all over the world, Baldi opened up a business division for the distribution to food service and supermarkets, Baldi Foodservices, which was soon chosen by big international brands for their supplies and for the development of private label product lines.

Today, thanks to its 4 corporate divisions - Baldi Carni, Baldi Mare, Baldi Foodservices and Baldi Bottega - the company meets the needs of schools, universities, hospitals, touristic villages, retail chains and restaurants. Such diverse experiences and insights allow Baldi Carni to have a complete and updated vision of the market, that further enriches the company's know-how.



France, a see-sawing market

Imports of food processing machines are increasing, yet those of packaging equipment are slowing down. Nonetheless, with a value of 174 million euro, Italy remains the country's n.1 supplier.



by Federica Bartesaghi

France (customs) imports from ITALY

Commodity: food processing machines (November, 2016-2018)

Value: euro

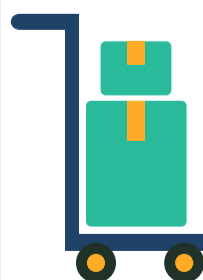
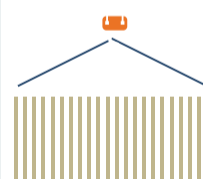
Subheading SA	Description	2016	2017	2018	2016	2017	2018	%2018/2017
Food processing machines	Food processing machines	109048154	101509062	109421364	100	100	100	7,79
8438	Machines and equipment for the industrial preparation and processing of food and beverage (except. for extraction machines or machines for the preparation of vegetable or animal oils and fats)	93381290	88903665	96630259	85,63	87,58	88,31	8,69
8435	Presses, crushers, machines, equipment and instruments for the making of wine, cider, fruit juices and similar (except. for machines and equipment for their treatment, like centrifuges or filter presses)	9187845	7602556	7191640	8,43	7,49	6,57	-5,40
8434	Milking machines and equipment for the milk industry (except. for refrigeration equipment and systems for heat treatment, skimmers, centrifuges, filter presses and other appliances)	4331209	3008394	3186172	3,97	2,96	2,91	5,91
8437	Machines for cleaning, sorting, and screening of cereals or dried pulses; machines and equipment for mills or for the processing of cereals and dried pulses (except. for machines and appliances for farm use)	2147810	1994447	2413293	1,97	1,97	2,21	21

Commodity: packaging machines (November, 2016-2018)

Value: euro

Subheading SA	Description	2016	2017	2018	2016	2017	2018	%2018/2017
Packaging machines	Packaging machines	152472238	187864666	174044114	100	100	100	-7,36
842240	Packing or wrapping machinery (including heat-shrink wrapping machinery), Nesoi	90085521	104679770	100802273	59,08	55,72	57,92	-3,70
842230	Machinery for filling, closing, sealing, capsuling or labelling bottles, cans, boxes or other containers; machinery for aerating beverages	62386717	83184896	73241841	40,92	44,28	42,08	-11,95

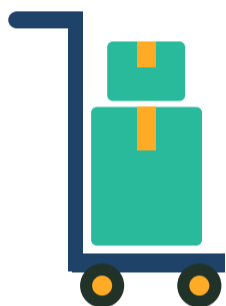
Source: French Customs



In 2018, French imports from Italy of food processing machines grew by 7.79% compared to the previous year, for a value exceeding 109 million euros. The trend was positive also in regard to French imports from the rest of the world, with an 11.2 percentage growth rate, totaling 552.6 million euro in imports in 2018. This is highlighted in the latest data provided by the French customs, made available by the ITA Agency Office in Paris.

More in detail, data suggest that only one sector, as regards the French imports of food processing machines, has performed negatively, both from Italy (-5.40%) and from the world (-12.13%). This is the case of presses, crushers, machines, equipment and instruments for the making of wine, cider, fruit juices and similar.

The trend in food packaging is instead negative as a whole. In 2018, French imports from the world of this category of machinery recorded a 2.72% decrease compared to the previous year, at around 493 million euros. A result determined by the weak performan-



France (customs) imports from the WORLD

Commodity: food processing machines (November, 2016-2018)

Value: euro

Subheading SA	Description	2016	2017	2018	2016	2017	2018	%2018/2017
Food processing machines	Food processing machines	53000774	496953602	552689226	100	100	100	11,22
8438	Machines and equipment for the industrial preparation and processing of food and beverage (except. for extraction machines or machines for the preparation of vegetable or animal oils and fats)	366499174	360371485	403221308	69,15	72,52	72,96	11,89
8434	Milking machines and equipment for the milk industry (except. for refrigeration equipment and systems for heat treatment, skimmers, centrifuges, filter presses and other appliances)	117066634	97026274	104444483	22,09	19,52	18,90	7,65
8437	Machines for cleaning, sorting, and screening of cereals or dried pulses; machines and equipment for mills or for the processing of cereals and dried pulses (except. for machines and appliances for farm use)	25514796	18235485	26290029	4,81	3,67	4,76	44,17
8435	Presses, crushers, machines, equipment and instruments for the making of wine, cider, fruit juices and similar (except. for machines and equipment for their treatment, like centrifuges or filter presses)	20920170	21320358	18733406	3,95	4,29	3,39	-12,13

Commodity: packaging machines (November, 2016-2018)

Value: euro

Subheading HS	Description	2016	2017	2018	2016	2017	2018	%2018/2017
Packaging machines	Packaging machines	511978282	507473576	493645111	100	100	100	-2,72
842240	Packing or wrapping machinery (including heat-shrink wrapping machinery), Nesoi	263617667	262443157	276995394	51,49	51,72	56,11	5,54
842230	Machinery for filling, closing, sealing, capsuling or labelling bottles, cans, boxes or other containers; machinery for aerating beverages	248360615	245030419	216649717	48,51	48,28	43,89	-11,58

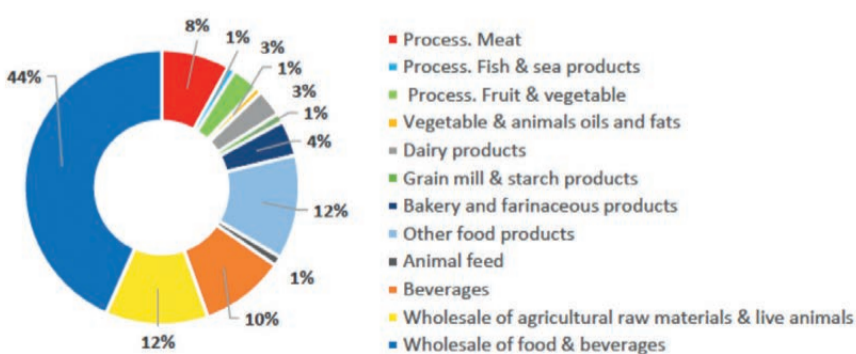
The French agri-food industry

First employer on a national scale in the manufacturing industry, with more than 18,000 companies and 380,000 employees, first industry in terms of turnover (170,000 euro), the agri-food industry is a major player in French economy and a vector of competitiveness and attractiveness at national, European and global levels.

And the second largest agri-food industry in Europe. It also counts more than 1,000 products under quality and/or origin label, and a 26% average export rate.

THE DIVERSITY OF FRENCH AGRI-FOOD COMPANIES

Source : Insee – ESANE 2015 – treatment SSP
By sector of activity



Source: French Ministry of Agriculture and Food

ce of filling, sealing, and capping machines, closing systems and labeling machines, which recorded a heavy -11.58%. A scenario that is not improving if we look at the trend of imports from Italy: the packaging machinery sector closed the year with a 7.36% decrease, at 174 million euros.

Nevertheless, with a 35.2% market share, Italy

steadily occupies the leading position in the ranking of packaging machine suppliers to the French market. Our country is followed by Germany (29.2% market share, at 144 million euro) and the Netherlands (5.8% market share, at 29 million euro). The latter, in particular, achieved a significant growth in 2018: +60.8%. Good results also

for Switzerland (5.7% share, +13%) and Spain (4.3% share, +44.4%), that occupy respectively the fourth and fifth step of the podium.

In the ranking of the leading French suppliers of food processing machines, instead, Germany occupies the first step of the podium, with a 20.75% market share, at over 114 million eu-

ros. The Netherlands follow closely behind (20.23%), at 111.7 million euros, and Italy is third in the rank with a 19.8% market share. The remaining market shares are distributed, in order, between Belgium (5.3%), Denmark (4.2%), Spain (4%), Switzerland (3.8%) and the United States (3.1%). Followed by the other countries.

Francia, un mercato tra luci e ombre

Crescono le importazioni dall'Italia di macchine per il food processing, ma calano quelle di attrezzature per il packaging. Ciononostante, con un valore di 174 milioni di euro, l'Italia si conferma nel 2018 primo fornitore di soluzioni per il confezionamento Oltralpe.

What a pleasant

The French trade show devoted to food technologies turned out to be a strategic business hub for business operators. Big satisfaction was reported by the Italian companies exhibiting in Rennes, on the past 12-14 March.

by Federica Bartesaghi

The 23rd edition of Cfia (12-14 March 2019), international event dedicated to machinery and technologies for the food packaging and processing industry, ended with great success. Since 1997, it takes place in the French city of Rennes, in the beautiful region of Brittany. Such positive results were the consequence of a trade fair format that exhibitors called “tailored to their needs and very well organized”. In addition, over 22,000 highly

qualified business operators crowded the fair-ground, perhaps also due to a good logistics organization. Another strength of the event is its wide and varied offer, which is divided into three macro areas: Ingredients & Processed fo-

ods, Equipment & Processes, Packing & Conditioning. Of the 1,600 exhibitors attending the trade show, a significant share came from Italy. Here are some of the companies that *Tech4Food* met during the event.

Una piacevole sorpresa

La manifestazione francese dedicata alle food technologies si rivela uno strategico business hub per gli operatori del settore. Grande anche la soddisfazione espressa dalle aziende italiane presenti a Rennes, dal 12 al 14 marzo.



Striking success, in Rennes, for Tech4Food. Tespi Mediagroup's international magazine dedicated to food packaging and processing technologies.



Sergio Solfrini



Bonfiglioli



From left: Bony Florian and Bony Marc



Alexandre Baunat and Anner Ferte



Pierre Therville



Gilles Hustache and Silvia Dall'Agata



Calixte Claux



Rita Riccio



From left: Fabio Borgonovo and Armando Accarino



From left: Erik Adam, Angelo Parrigoni and Emmanuel Recordon

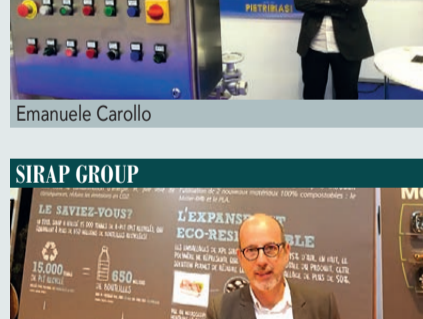


Antonio Fava



Matteo Casalini

surprise



coming soon

SPS IPC DRIVES ITALIA



“Smart, digital and flexible manufacturing under the spotlight”

Parma (Italy), May 28-30

On 28-30 May, SPS Italia, the trade fair for smart, digital, flexible manufacturing organized by Messe Frankfurt Italia is holding its ninth annual event. The 2019 edition will feature six pavilions and more than 800 exhibitors. In detail, pavilions 3, 5 and 6 will exhibit all the best in the world of automation technologies and software solutions for the digitization of production plants, along

with innovative products and applications. Pavilions 4, 7 and 4.1, on the other hand, form part of ‘District 4.0’, a section of the trade fair that is dedicated to the digital transformation of manufacturing and showcases projects for the upgrading of manufacturing practices through the deployment of new technologies and the digitization of processes.

www.spsitalia.it/en/home/

EXPO PACK GUADALAJARA

“Latin America’s n.1 packaging and processing event”



Guadalajara (Mexico), June 11-13

Expo Pack Guadalajara 2019, probably the largest packaging and processing event in Latin America, will bring together more than 800 exhibiting companies and 16,000 attendees over 15,000 square meters. During the last five years, packaging machinery demand in Mexico exceeded industry projections, positioning the trade show as the ideal event for over 16,000 expected attendees to solve business

challenges and experience the latest industry innovations. According to the 2018 ‘Packaging Machinery Opportunities in Mexico’ report from event producer PMMI, The Association for Packaging and Processing Technologies, packaging machinery registered an average yearly growth rate of 4.1% in the past five years, with 2017 approaching 8% versus 2016.

www.expopackguadalajara.com.mx/

PROPAK ASIA

“Reference point for the Asean market for 27 years”



Bangkok (Thailand), June 12-15

Known as Asia’s number one packaging and processing exhibition, ProPak Asia 2019 will showcase over 20,000 products and solutions across 1900 exhibitors from 50 countries within 9 zones over 4 days. There will be 18 pavilions from 13 countries. ProPak Asia - which has been serving the ASEAN Region for 27 years - is di-

vided into nine targeted zones for visitors including ProcessingTechAsia, PackagingTechAsia, DrinkTechAsia, PharmaTechAsia, Lab&TestAsia, Materials Asia, Coding, Marking & Labelling Asia, Coldchain, Logistics & Warehousing Asia and Printtech Asia.

www.propakasia.com

IBIE - INTERNATIONAL BAKING INDUSTRY EXPOSITION



“The global grain-based food industry’s most important tradeshow in the Western Hemisphere”

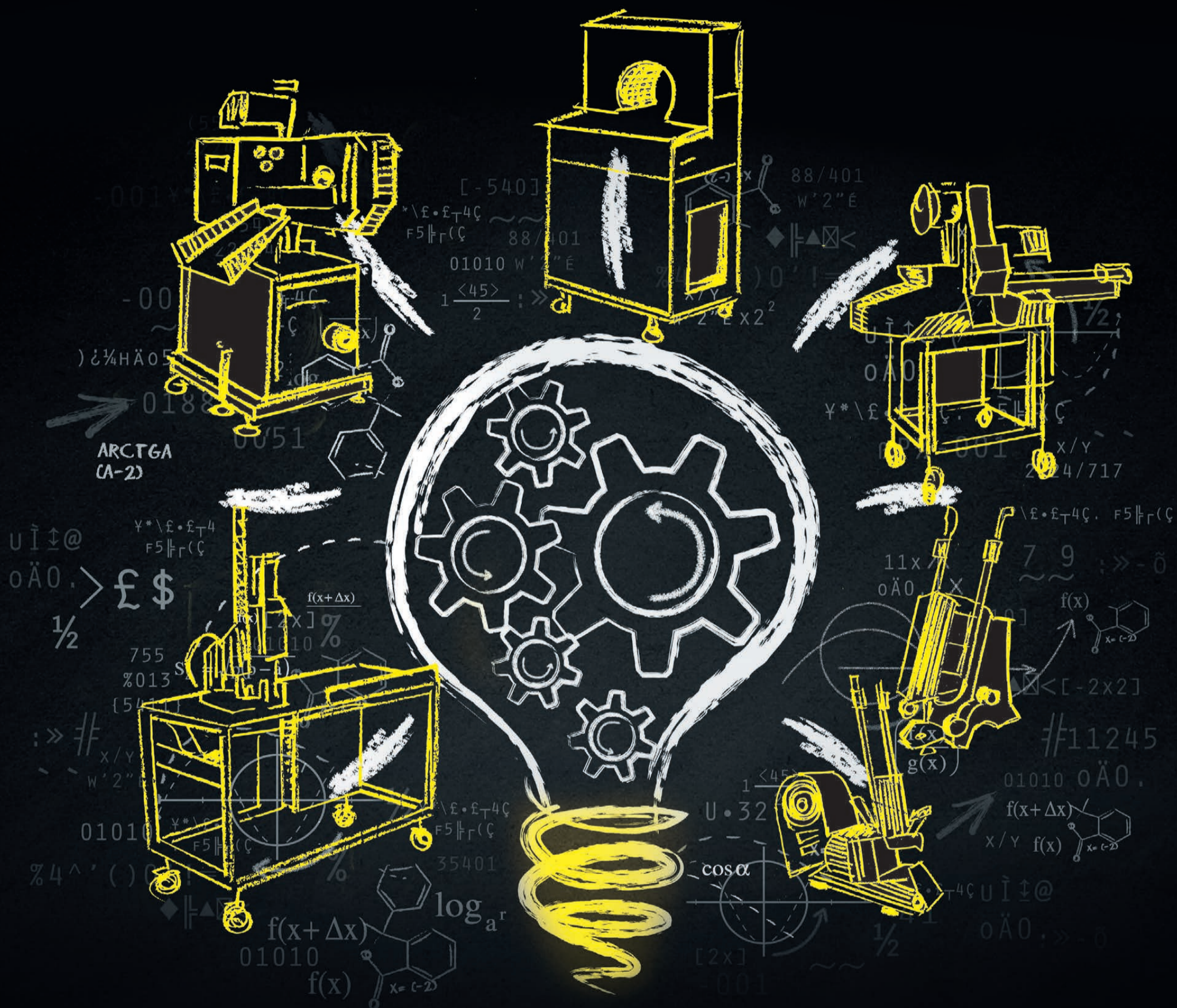
Las Vegas (Usa), September 7-11

Every three years the International Baking Industry Exposition (IBIE), commonly known as the Baking Expo, provides all segments of the grain-based food industry a platform for showcasing the latest baking technology and exploring complete equipment, ingredient, supply and business solutions. Convening once again in Las Vegas

in 2019, the 700,000 square foot event is expected to bring the entire professional baking community together in record numbers, connecting an anticipated 1,000 exhibiting companies with more than 23,000 baking professionals from all over the globe for four days of business-building interaction.

www.ibie2019.com

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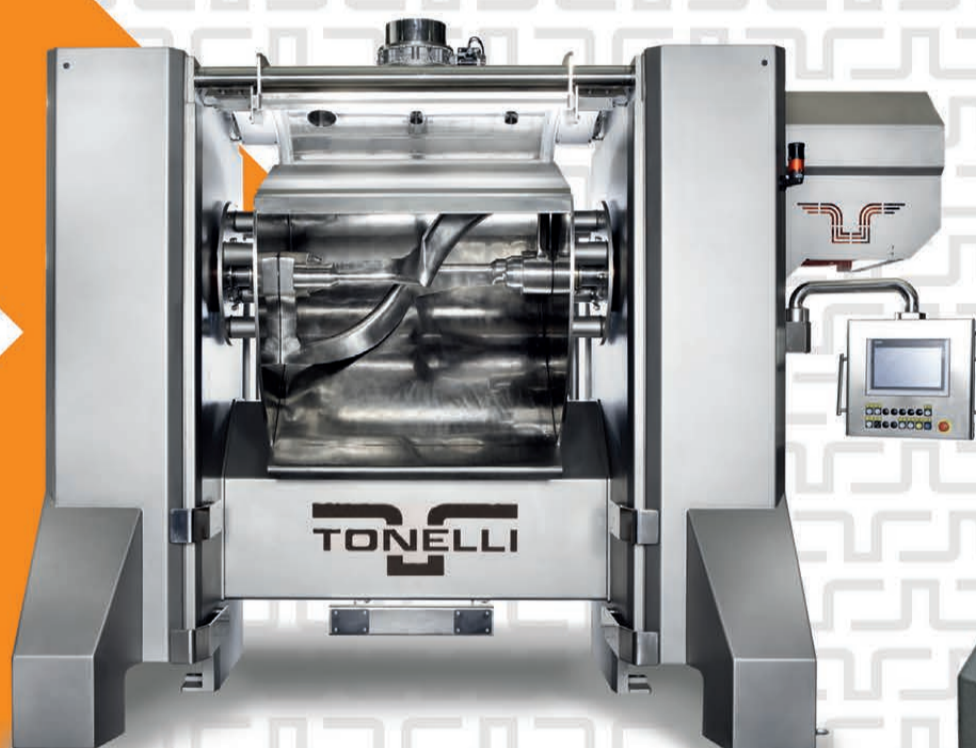
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WE ARE PLEASED
TO TELL YOU”



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Cup Cakes



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Pâte-à-choux



Cream and mousse



Meringues



Marzipan



Ganache & chocolates

