

TECH4FOOD MAGAZINE

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sustainability

Fresh food? Green packaging

Recyclable solutions for delis are demanded by over 75% of consumers, according to Neurexplorer 2020 data. In order to meet this need, the new Eco Packaging System by Esseoquattro is born.

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meat market

Swine fever: taking stock of the epidemic

The sector is concerned about the contagion trend in Europe. Farms in Romania, Hungary and Poland are under observation. The situation in China is getting better. But can we trust the data from Beijing?

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focus on

Plastic is back

Pilloried by governments and associations, during the Covid-19 emergency the material has proven to be hardly replaceable. A glimpse into the Italian and European scenario.

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PRODUCT PREVIEW



ITALIAN TECHNOLOGY: A QUALITY GUARANTEE

National manufacturers keep investing and growing. With a keen eye on process automation, production capacity, energy saving and 'green' materials. An overview of the latest solutions developed.

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the event

pages 24 and 25

Printing: the future is a matter of 'synergies'

Sustainability, the 4.0 Revolution and a new awareness for the industry. Whose value has reached 79 billion euro in the EU. Highlights from the Print4All Conference, waiting for the trade show to take place in 2022.

cover story



"Your ideas, our mission"

B&B Silo Systems designs and manufactures storage, transport, dosing and automation systems for raw materials. Custom-made solutions, able to fulfill any requirement.

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zoom



Fratelli Pagani: taste masters

A 110-year long experience in creating the 'emotion of made in Italy'. Thanks to the use of exclusive ingredients and flavors. That result in high quality and healthy products.

on page 8

the company



Packaging since 1976

Roboplast creates customised solutions for the food industry. Using Pet. To meet the highest standards of quality and ensuring sustainability.

on page 12



A hard world. But an intense life

By Federica Bartesaghi

Manufacturers of technologies for the food industry are leaving behind the hardest months of the Coronavirus emergency without major upheavals, at least apparently. The national and global food & beverage industry, thanks to the surge in consumption recorded even during the weeks of lockdown, has never stopped producing. Quite the opposite. In some cases, the increase in demand was met with the expansion of existing plants and the start-up of new production and packaging lines.

The packaging sector, which in 2019 saw the turnover exceed the 8 billion euro threshold for the first time, remains strong even if well aware of the fact that the economic consequences of the pandemic - in Italy and especially abroad, where the sector generates 80% of turnover - will slow down what in the last eight years has been a record growth rate. In this time period, producers have almost doubled their turnover. But today, for the first time in many years, only 20% of these same producers - according to a survey by Ucima - has positive expectations for the near future.

4.0 technologies - industrial analytics, industrial IoT, cloud manufacturing, advanced automation, additive manufacturing and so on - are living a similar situation. In 2019, the sector generated a record turnover of 3.9 billion euro in our country, up by 22% over 2018. And if 2020 started with the same good forecasts (+20-25%), now the outlooks for year-end show results in

line with those registered last year or decreasing by between 5 and 10 percentage points (PoliMi data).

Nevertheless, as a direct consequence of the health emergency, some companies didn't just maintain, but even doubled their output. This is the case of the plastics industry and, in particular, of producers of disposable plastic items. That is to say, the same plastic bottles and trays that, until just a few months ago, politicians and governmental institutions were ready to ban from supermarkets and commercial activities throughout Europe and, to a certain extent, also from the rest of the world. Hence, the pandemic has made more evident some virtues of plastic that the industry has never ceased to emphasize: the guarantee of inviolability of the package and, as a direct consequence, the high food safety it provides; the affordable cost and the fact that the material is already included in an reliable and functioning recycling stream. "It is in their interest to say so," people used to claim, before Covid-19. The same people who, with the outbreak of the pandemic, quickly recalled plastic on the market.

We can't know what will happen in the months ahead. One fact, however, is certain: in the food technology industry, and in the connected industries as well, nothing will be like before. As the Spanish singer-songwriter Tonino Carotone said in 1999: "It's a hard world, it's an intense life. Moments of happiness... and uncertain future".

Un mondo difficile. Ma una vita intensa

I produttori di tecnologie per il mecano-alimentare si lasciano alle spalle i mesi più duri dell'emergenza Coronavirus senza, all'apparenza, gravi sconvolgimenti. L'industria del food & beverage nazionale e globale, complice l'impennata dei consumi registrata anche durante le settimane di lockdown, non ha mai smesso di produrre. Anzi. In alcuni casi, all'aumento della domanda si è risposto con l'ampliamento degli impianti e l'avviamento di nuove linee di produzione e di confezionamento.

L'industria del packaging, che nel 2019 ha visto il fatturato di settore superare per la prima volta la soglia degli 8 miliardi di euro, prosegue nella sua cavalcata pur con la consapevolezza che le conseguenze economiche della pandemia - in Italia e soprattutto all'estero, dove il comparto realizza l'80% del fatturato - andranno a rallentare quello che negli ultimi otto anni è stato un tasso di crescita record. Con i produttori che hanno praticamente raddoppiato il loro giro d'affari. Oggi,

per la prima volta dopo tanti anni, solo il 20% di questi stessi produttori - secondo un'indagine di Ucima - prevede un andamento positivo delle attività per i mesi a venire.

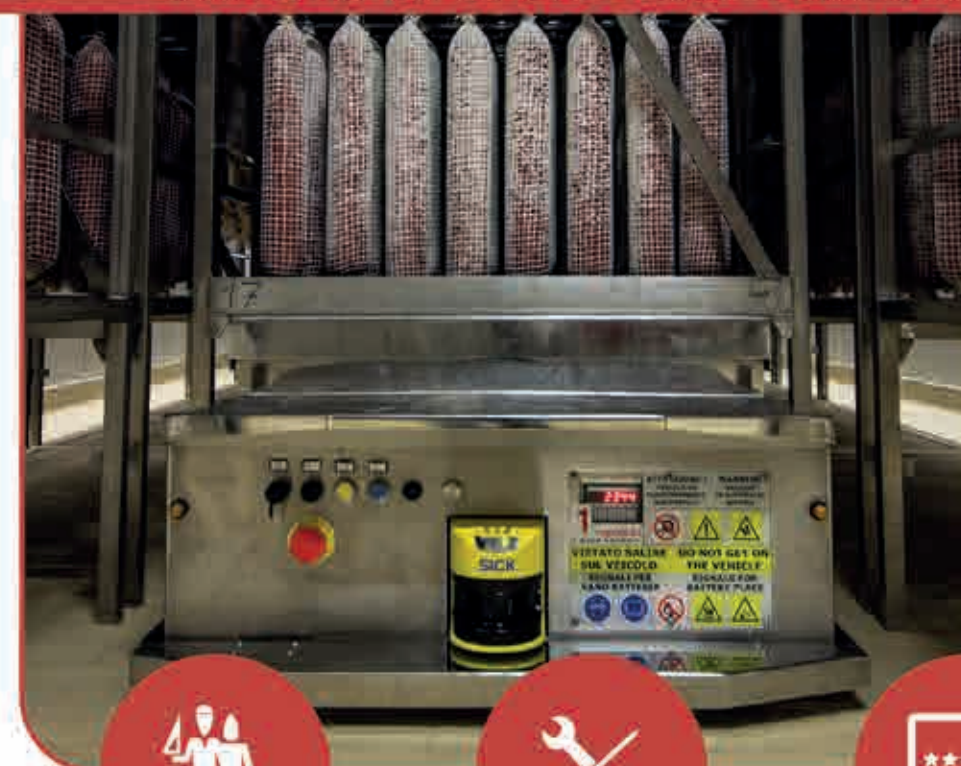
Uno scenario simile si sta verificando anche nell'ambito delle tecnologie 4.0: industrial IoT, industrial analytics, cloud manufacturing, advanced automation, additive manufacturing e via dicendo. Nel 2019, in Italia, il comparto ha toccato il giro d'affari record di 3,9 miliardi di euro, con una crescita del 22% sul 2018. E se il 2020 si era aperto con le stesse buone prospettive (+20-25%), ora le previsioni parlano di una chiusura d'anno in linea con il precedente o in contrazione del 5-10% (dati PoliMi).

Come diretta conseguenza dell'emergenza sanitaria nazionale c'è però anche chi non solo non ha rallentato, ma ha quasi raddoppiato la produzione. È il caso dell'industria della plastica e, in particolare, dei produttori di manufatti in plastica monouso. Per intenderci, quelle stesse bottigliette

e vaschette che fino a pochi mesi fa il mondo politico e istituzionale era pronto a bandire da supermercati e attività commerciali di tutta Europa e, in buona parte, anche del resto del mondo. La pandemia ha infatti reso più che mai evidenti alcune qualità della plastica che l'industria non ha mai smesso di sottolineare: la garanzia di inviolabilità della confezione e l'elevata sicurezza alimentare che ne consegue, il costo accessibile e l'essere già inserita in una filiera del riciclo avviata e funzionante. "Dicono così perché è nel loro interesse", rispondevano in molti, pre-Covid-19. Gli stessi che, con l'esplosione dell'emergenza, si sono però affrettati a richiamare questi prodotti sul mercato.

Quello che accadrà nei prossimi mesi non possiamo saperlo. Un dato, però, è certo: anche nel mecano-alimentare, e in tutte le filiere collegate, nulla sarà più come prima. Come diceva nel 1999 Tonino Carotone: "È un mondo difficile, è vita intensa. Felicità a momenti... e futuro incerto".

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MACHINE TOOL ORDERS FELL IN SECOND QUARTER OF 2020

Strong decrease, in the second quarter of 2020, in the index of orders collected by the Italian machine tool manufacturers. In particular, according to the data processed by the Economic studies department & business culture of Uciimu, the trade association, between April and June the index registered a 39.1% downturn compared with the same period of 2019. The outcome was due both to the reduction in the orders collected by Italian manufacturers on the domestic market (-44.7%) and to the fall reported on the foreign market (-37.8%). Nevertheless, the period of reference also includes the month of April, in which firms were shut due to the lockdown, which strongly affected the overall performance of the quarter. "According to the data processed by Uciimu, based on the econometric survey of the renowned Oxford Institute of Economics, after the slowdown of the current year, in 2021, investments in new production technologies should rise again", said Massimo Carboniero, President of Uciimu. "The demand for new machine tools in Italy is thus expected to grow by 31.5% versus 2020, exceeding 3.5 billion euros. Even Europe should be more dynamic, increasing consumption by 19.5% to nearly 18 billion euro. Asia, with China in front, should have the new impetus, registering a 35.3% demand growth, corresponding to 34 billion euros, and so should America, expected to invest 11 billion euro in new production systems, i.e. 31% more than in 2020".

Crollano gli ordini di macchine utensili in Italia nel secondo trimestre 2020

Cala ancora l'indice degli ordini raccolti dai costruttori italiani di macchine utensili nel secondo trimestre 2020. In particolare, secondo la rilevazione elaborata dal Centro studi & cultura di impresa dell'associazione di categoria Uciimu, tra aprile e giugno l'indice ha registrato una flessione del 39,1% rispetto allo stesso periodo del 2019. Il risultato è stato determinato sia dalla riduzione degli ordinativi raccolti dai costruttori italiani sul mercato interno (-44,7%) sia dal calo registrato sul mercato estero (-37,8%). Da segnalare che tuttavia nella rilevazione è compreso anche il mese di aprile, in cui le imprese sono state completamente chiuse a causa del lockdown, influenzando negativamente il risultato complessivo del trimestre. "Secondo i dati elaborati da Uciimu sulle rilevazioni dell'autorevole istituto econometrico Oxford Economics, dopo la frenata dell'anno in corso, nel 2021 gli investimenti in nuove tecnologie di produzione dovrebbero tornare a salire," commenta il presidente di Uciimu, Massimo Carboniero. "La domanda di nuove macchine utensili in Italia è attesa in crescita, del 31,5%, a oltre 3,5 miliardi di euro. Anche l'Europa dovrebbe mostrare vivacità, incrementando del 19,5% il consumo, sfiorando così i 18 miliardi di euro. L'Asia, con la Cina in testa, dovrebbe ritrovare lo slancio perduto, segnando una crescita della domanda del 35,3% pari a 34 miliardi, così come l'America i cui investimenti in nuovi sistemi di produzione dovrebbero raggiungere il valore di 11 miliardi di euro, il 31% in più rispetto al 2020".

MUKKI (NEWLAT GROUP) INTRODUCES NEW ECO-FRIENDLY MILK PACKAGING

Italian dairy firm Centrale del Latte d'Italia has introduced a new eco-friendly packaging for its Mukki branded milk. The bottle is produced from renewable resources made from paper sourced from responsibly-managed forests, as well as organic polymers originating from 100% sugar certified cane production, joined together in very thin sheets. As a result of the new packaging, Mukki has been able to reduce the environmental impact of the product to 19g CO2-eq per litre.

Mukki (Gruppo Newlat)

lancia una nuova confezione ecosostenibile per il latte
Una nuova confezione per il latte Mukki – Centrale del Latte d'Italia, oggi parte del Gruppo Newlat Food. Si tratta di una bottiglia prodotta da risorse rinnovabili costituita da due soli materiali: carta da foreste a gestione responsabile e polimeri di origine vegetale provenienti dalla canna da zucchero, che vengono uniti in fogli sottilissimi. Con questa nuova confezione, Mukki ha ridotto il l'impatto ambientale del prodotto a 19g CO2-eq per litro.



FABBRI GROUP PRESENTS 'NATURE FRESH', SUSTAINABLE PACKAGING FILM



The Italian packaging producer Fabbri Group has launched the first cling film for automatic packaging worldwide certified as industrial compostable (TÜV Austria, European Bioplastics, CIC - within the EN 13432 Standard) and home compostable (TÜV Austria). A new sustainable film able to meet the modern needs from both the food industry and consumers in terms of packaging: protecting food, avoiding food waste, limiting the use of plastics, using greener solutions. "Approved for direct food contact with all types of foods, even fatty ones, Nature Fresh completely changes our perspective on packaging, leading to a concrete and manageable evolution towards the circular economy and to a major respect for the environment," the company said. One of the film's most interesting features is its high moisture vapor transmission rate: foods can breathe according to their own rates. "Due to its optimal stretch properties - the company explained - it is necessary in minimum quantities to package your food. Furthermore, it is printable with compostable inks for a better communication and branding."

Gruppo Fabbri presenta 'Nature Fresh', il film per imballaggio sostenibile

Lo specialista italiano del confezionamento, Gruppo Fabbri, lancia sul mercato il primo film per imballaggio automatico certificato come adatto al compostaggio industriale (TÜV Austria, European Bioplastics, CIC - in base alla Norma UNI EN 13432) e domestico (TÜV Austria). Un film sostenibile, in grado di rispondere alle moderne esigenze dell'industria alimentare e dei consumatori in termini di imballaggio: proteggere gli alimenti, evitarne gli sprechi, limitare l'uso della plastica, utilizzare soluzioni più ecologiche. "Approvato per il contatto diretto con tutti i tipi di alimenti, anche grassi, Nature Fresh cambia completamente la prospettiva sul confezionamento in un'ottica di maggiore rispetto per l'ambiente", spiega l'azienda. Tra le principali caratteristiche del nuovo film c'è l'elevato tasso di permeabilità al vapore acqueo, che garantisce una traspirazione ottimale agli alimenti. "Grazie alla sua ottimale estensibilità - fa sapere l'azienda - sono necessarie quantità minime per il confezionamento di alimenti. È inoltre stampabile con inchiostri compostabili per una maggiore comunicazione e branding".

SACMI TAKES OVER IPREL AND EXPANDS ITS 'DIGITAL INNOVATION SERVICES'

The packaging specialist Sacmi has gained a 100% controlling interest in Iprel, active in hardware and software design and supervision system development. As part of a broader Group-oriented logic, this operation aims to strengthen the Group's ability to develop and deliver digital design and industrial automation services. "With 120 highly qualified technicians, Iprel has, in recent years, gained in strategic importance in terms of both the service it provides to all Sacmi Group divisions and BUs and the solutions it develops for third-party customers (also in collaboration with laboratories, universities and research institutions)", is written in a company statement. "Hence the decision to raise Sacmi's parent company's share in Iprel from 50% to the current 100%, with a view to further enhancing the ability to supply such services both within the Group and outside it."

Sacmi acquisisce Iprel e cresce nei 'digital innovation services'

Lo specialista del packaging Sacmi acquisisce il 100% di Iprel, azienda specializzata nella progettazione hardware e software e nello sviluppo di sistemi di supervisione. Potenziare, in una logica di Gruppo, la capacità di sviluppo e offerta di servizi digitali di progettazione e automazione industriale è l'obiettivo dell'operazione, deliberata dall'Assemblea dei Soci di Sacmi Imola. "Con 120 tecnici di altissimo livello, Iprel è cresciuta in questi anni come realtà strategica sia in una logica di servizio a tutte le divisioni e BU del Gruppo Sacmi, sia nello sviluppo di soluzioni per clienti terzi, anche in collaborazione con laboratori, università ed enti di ricerca", si legge in una nota. "Da qui la scelta di portare la partecipazione della capogruppo Sacmi dal precedente 50% all'attuale 100% delle quote, in prospettiva di un ulteriore potenziamento della capacità di presidio di queste tipologie di servizi sia all'interno sia extra-Gruppo.

MACA ENGINEERING JOINS THE AROL GROUP

Maca Engineering, specialist in designing and manufacturing machines for the production, assembly and cut of aluminium and plastic caps and closures, joined the Arol Group, world leader in capping equipment. "We are particularly pleased to welcome in our family the Maca Engineering team, which for over 30 years has been designing and manufacturing equipment synonymous of robustness, precision and reliability, perfectly in line with our values and objectives," said Alberto Cirio, ceo of Arol, that with this acquisition confirms its industrial project and strategy to vertically expand its range of high-tech machines for primary packaging. In 2017 and 2018, two more companies joined the Arol Group: Unimac-Gherri (based in Montecchio, Reggio Emilia), specialist in filling and closing glass containers with twist-off tops; and Tirelli (based in Porto Mantovano, Mantova), focused on packaging equipment for the cosmetics industry.

Maca Engineering entra nel Gruppo Arol

Maca Engineering, specialista nella progettazione e costruzione di macchine per la produzione, l'assemblaggio e il taglio di capsule in alluminio e plastica, entra a far parte del Gruppo Arol, punto di riferimento nella progettazione e produzione di sistemi di capsulatura. "Siamo particolarmente soddisfatti di accogliere nella nostra famiglia il team di Maca Engineering, che da oltre 30 anni progetta e produce macchinari sinonimo di robustezza, precisione ed affidabilità, perfettamente in linea con i nostri valori e obiettivi", commenta Alberto Cirio, amministratore delegato di Arol, che con questa nuova acquisizione conferma il proprio progetto industriale, volto a espandere l'offerta di macchine ad alto contenuto tecnologico per il packaging primario. La campagna di aggregazioni di Arol è cominciata nel 2017 con l'acquisizione di Unimac-Gherri (Montecchio, Reggio Emilia), specializzata nello riempimento e nella chiusura di contenitori in vetro con capsule twist-off per il settore alimentare, ed è proseguita nel 2018 con Tirelli (Porto Mantovano, Mantova), attiva nella produzione di impianti di riempimento, tappatura ed etichettatura per l'industria cosmetica.

CFT COMPLETES THE ACQUISITION OF THE WHOLE SHARE CAPITAL OF ADR

CFT, which already held a stake equal to 75% of the capital of ADR, has become the owner of the whole corporate capital of the company, after the closing of the acquisition of the remaining 25%. This operation, according to Alessandro Merusi, CEO of the CFT group, "aims at merging all the manufacturing activities of the Group in one legal entity in order to reduce costs and to make their processes and operational structures more efficient while making them independent and, therefore, able to serve in a competitive way both the companies belonging to the CFT group and third parties."

CFT perfeziona l'acquisizione dell'intero capitale sociale di ADR

CFT, che già deteneva una partecipazione pari al 75% del capitale sociale di ADR, diventa titolare dell'intero capitale grazie all'acquisizione del rimanente 25%. Un'operazione che, secondo Alessandro Merusi, ceo di CFT, "è propedeutica al raggiungimento dell'obiettivo di fondere in un'unica legal entity tutte le attività di manufacturing del Gruppo, al fine di razionalizzarne i costi e efficientare i processi e le strutture operative, rendendole al contempo autonome e quindi in grado di servire in modo competitivo sia le società del gruppo CFT che i clienti terzi".

FRIGOMECCANICA PRESENTS THE 'BIFLUSSO SYSTEM'

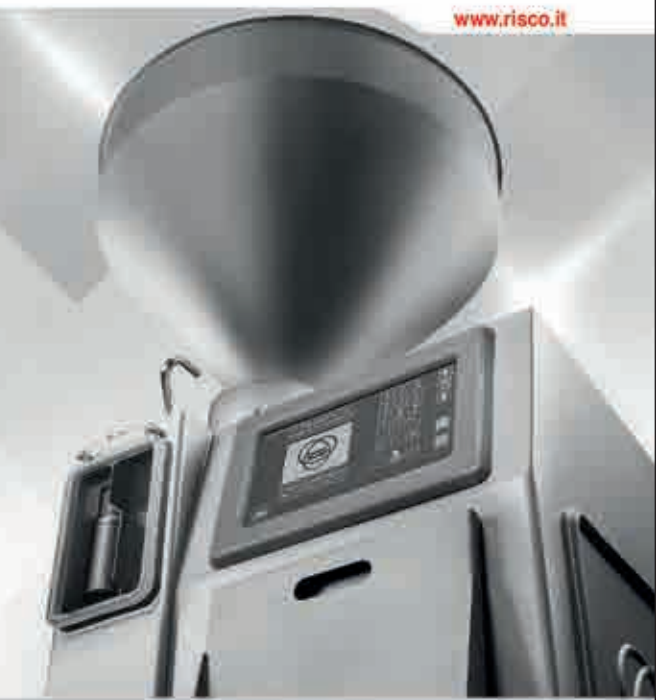


The Italian top-quality producer of refrigeration systems for the food industry, Frigomeccanica, presents an air distribution and conditioning system with bi-directional system, called 'Biflusso System'. Dedicated to a wide range of food items - like dried cured meats, cheeses, fish, pasta, fruit and vegetables - the system provides with vertical air circulation with alternating flow from the floor to the ceiling and from the ceiling to the floor, with simultaneous variation of the flow rate, to uniform the horizontal distribution.

Frigomeccanica presenta gli impianti 'Biflusso'

Lo specialista italiano della refrigerazione in ambito food, Frigomeccanica, presenta il nuovo 'Impianto Biflusso', una soluzione di distribuzione e condizionamento dell'aria con sistema bi-direzionale. Dedicato a un'ampia gamma di referenze alimentari - dai salumi ai formaggi, dal pesce alla pasta, fino a frutta e verdura - il sistema si basa su una circolazione verticale dell'aria con movimenti alternati dal pavimento al soffitto e dal soffitto al pavimento, con contemporanea variazione della portata, per uniformare la distribuzione orizzontale.

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“Your ideas, our mission”

B&B Silo Systems designs and manufactures storage, transport, dosing and automation systems for raw materials. Custom-made solutions, able to fulfill any requirement.

by Federica Bartesaghi

Since it was established 20 years ago in the province of Ferrara (Emilia Romagna), the company's main goal has always been to identify the best technical and system solutions to turn its customers' ideas into reality. Master in the design and manufacturing of tailor-made storage, transport, dosing and automation systems for raw materials, B&B Silo Systems addresses all industries: from food to chemical, from cosmetic to the pharmaceutical sectors.

“Each system is developed according to the specific requirements and needs of each individual customer, whose involvement is considered fundamental from the pre-design up to the post-sales stage,” the company said. Formed by a dynamic and highly skilled management group, in a few years B&B Silo Systems has successfully established itself on the Italian and international scene. “In a market in continuous and fast evolution - it explains - our company is constantly engaged in the research of technical and system solutions able to make the production process more efficient and qualified, guaranteeing high standards.”

More international, more customer-oriented

The willingness to meet customers from all over the world, with direct visits to their factories, but also the presence at major trade fairs, in Italy and abroad, have made B&B Silo Systems known on a global scale, extending the customer portfolio. “This has made new and dynamic partnerships possible, continuously evolving, allowing us to reach our business partners in an increasingly widespread way,” the company adds. Today, exports account for around 70% of B&B Silo Systems' turnover and are mainly directed to EU countries, the United States and the Middle East. “While Africa and South-East Asia are proving to be increasingly interesting markets to us”.

From the idea to the solution

The B&B Silo Systems group divisions ad-

dress the different aspects of customer requests, being distributed in the areas of: pre-design, technical design, production, installation, assistance, research and development. In the various stages of the project, the collaboration and feedback of the customer remain constant: “Right from the first contact, we establish a close relationship with our customers, that develops in the design and implementation stages of the system, and that does not end with its installation, but continues in the post-sales stage”, B&B Silo Systems explains.

Technological expertise for food producers

The automation of production processes involving macro and micro ingredients, in powder and/or liquids, with the aim of minimising manual operations and ensuring maximum accuracy is one of the company's core businesses. “Our experience and know-how make us a unique partner in the food sector, geared towards increasing productivity, flexibility and reliability”, the company said. Each B&B Silo Systems system adapts to its context, providing the storage of raw materials in internal and/or external silos, whose loading takes place through sack or big-bag unloading systems, or directly from the supplier's truck. Subsequently, the raw materials are conveyed to the dosing point, through appropriate mechanical or pneumatic transport systems. Finally, the powder and/or liquid ingredients are dosed and mixed in the hoppers placed near the mixers. For micro-ingredients the company designed micro-dosers with manual or automatic loading. In addition to the actual systems, B&B Silo Systems provides the appropriate accessories or special components: dust extraction systems, sieve shakers, mixers, mills for sugar grinding, fermenters, flour coloring systems. The management and control of the single component or the complete system is carried out by micro-processors and operator panels, developed specifically by the company's technicians.

“Le tue idee, la nostra missione”

Con sede a Ferrara, B&B Silo Systems è specializzata nella progettazione e costruzione di impianti di stoccaggio, trasporto, dosaggio e automazione delle materie prime per ogni comparto industriale: dall'alimentare al chimico, dal cosmetico al farmaceutico. Fondata 20 anni fa, l'azienda ha sempre avuto come obiettivo principale quello di soddisfare le esigenze dei propri clienti con soluzioni su misura capaci di trasformare le loro idee in realtà.



The Coronavirus' effects on f&b

The most affected categories. The importance of export for the recovery. The new consumption trends. The Tuttofood observatory depicts the sector.

by Eleonora Cazzaniga

In the international context of Covid-19 pandemic, agri-food seems to be among the least affected sectors so far. According to the data from Istat (Italian national institute of statistics), Italian exports showed good resistance to the crisis in the first quarter of 2020. In particular, pasta, after a record 2.6 billion euros coming from exports in 2019, obtained a 21% increase in sales volumes abroad in March, that translates into 97 thousand tons more, of which 72 are related to EU markets. The wine sector exceeded expectations too, gaining +5.1% in non-EU markets in the first four months of 2020.

In its Food Outlook Report of June, however, Fao highlighted the need to work in order to avoid that the health emergency spreads also to food supply. From this point of view, underlines the organisation, the role of global trade, expected to grow by 2.2% between 2020 and 2021, will be fundamental. The Food industry monitor also confirms the importance of international trade for the recovery of the sector, calculating its growth at around 11% in the two-year period 2020-2021.

Among the ‘virtuous’ sectors of the study there are distillates, flours, food equipment, sweets, water, coffee and milk. While cold cuts, wine, beer and packaging will present re-

sults in line with the market average. To relaunch the sector, it is also necessary to consider the new trends that consumers follow while choosing a product.

The research ‘What matters to consumers when buying food?’, conducted on a global scale by the Dnv GI certification institute,

Gli effetti del Coronavirus sul mercato F&B

Nel contesto internazionale della pandemia da Covid-19, l'agroalimentare sembra essere, almeno finora, tra i settori meno colpiti. In particolare per alcune tipologie di prodotto – vedi la pasta o il vino – che, nella prima parte del 2020, fanno registrare incrementi significativi sul fronte delle esportazioni. Il ruolo del commercio internazionale e la sua evoluzione, sottolinea la Fao, saranno centrali nei prossimi mesi per scongiurare che la crisi sanitaria si trasformi anche in emergenza alimentare. Importante, in questo senso, saper intercettare i nuovi bisogni dei consumatori che con crescente attenzione scelgono alimenti clean label, di origine certificata, sostenibili e coerenti con i principi del benessere animale.

shows how the Covid emergency has highlighted the importance of food safety (55% of respondents), as well as health (53%), but also environmental (38%) and social aspects (35%). In particular, consumers appreciate a clear label (65%) and pay attention to the origin of the product and ingredients (64%). But also to sustainability (68%), food waste (61%) and animal welfare (53%).

The Consumer Spending Tracking of the Iri research institute analysed the spending in large-scale retail trade in the main markets. In the May edition, it reported high growth rates for food in New Zealand (+21.2%) and the United States (+20.3%), as well as the Netherlands (+12.5%), Spain (+12.2%) and the United Kingdom (+10.4%). Followed by Germany (+8.9%), Italy (+6.4%) and, lastly, France (-0.7%). Among the trends, private label continued to grow, accounting for 19.7% of the Italian market and recording peaks in France and the Netherlands.

As for Italy, diversifying the trade channels will represent a priority. Starting from e-commerce, which registered a growth in Food & Grocery that the eCommerce B2C Observatory of the Politecnico di Milano and Netcomm estimates at +55% (almost one billion euros).

Fratelli Pagani: Taste masters

A 110-year long experience in creating the 'emotion of made in Italy'. Thanks to the use of exclusive ingredients and flavors. That result in high quality and healthy products.

by Federica Bartesghi

With a Century-old experience in the creation of exclusive flavours and ingredients for the food industry, especially for the meat sector, the expertise of Fratelli Pagani has translated into a wide range of specific products, which respond to the needs of a dynamic and constantly developing market.

A result achieved thanks to the passion and commitment of the founding family, now in its fifth generation: "Innovation has always been our main goal", said the marketing manager, Valentina Cardazzi, daughter of Francesco and grandson of Marco Cardazzi, the two brothers now at the head of the company. "We pursue it thanks to our exclusive Skybridge program: our expertise and support offered to all our clients, designed by our four core business areas. The high qualified R&D Lab, the creative and advanced Flavour Lab, the precise C&Q Lab and the Technical Application Staff, which

provides assistance in production, directly in our customers' companies." For over 110 years, the company has experienced constant growth, thanks to a skilled management, successful acquisitions and a boost to exports that have expanded its global network and consolidated the company structure.

This year, Fratelli Pagani has been included once again in the list of the 1,000 champion companies for 2020. The research, carried out by the ItalyPost Study Centre, monitored and evaluated the balance sheets between 2012 and 2018 of companies with annual sales of between 20 and 500 million euro. With a turnover between 20 and 120 million, Fratelli Pagani has positioned itself among the best 200 Italian companies.

People come first

After closing a positive 2019, the company found itself facing the glo-

bal health emergency: "Like other companies in the food sector, Pagani has recorded double-digit growth in turnover with a surge in sales in March (+15%), balanced by an adjustment in April", said Valentina Cardazzi. A success achieved, according to the marketing manager, also due to the uninterrupted work of the 120 people employed. "Work shifts have been increased by 30% to compensate for the reduction in the number of people working simultaneously. All of them were equipped with FFp3 mask, gloves, disinfectant and temperature control. The sales team, instead, entered smart working. Thanks to these interventions, no one got sick and we managed to meet all market demands. For this reason, we decided to give to our staff 400 euros in addition to overtime with a 50% increase."

Maestri del gusto

Da 110 anni Fratelli Pagani produce e commercializza aromi e ingredienti esclusivi per l'industria alimentare, in particolare per la lavorazione e la trasformazione della carne. Tra le ultime novità lanciate sul mercato la Linea Etnike di Salse Teriyaki senza allergeni. Un prodotto unico nel suo genere, realizzato con materie prime selezionate e di alta qualità.



FACTS & FIGURES

120
employees

MORE THAN
13,000
shipments per year

9
packaging lines

16
mixing lines

CERTIFICATIONS

BRC • HALAL
KOSHER
ICEA

TERIYAKI SAUCES

Teriyaki sauce is a traditional condiment of Japanese cuisine, one of the main ingredients of which is soya. It is usually used in the preparation of fish and meat, giving the dishes a delicious bittersweet flavor. Made with sophisticated and naturally genuine ingredients, it is soy and gluten-free: same taste, without allergen. Two tastes available, in the 1 liter and 5 liters pack: **Classic** - Teriyaki taste typical of oriental cuisine: caramelized, spicy and fried notes; **Lemongrass** - Teriyaki taste enriched with typical Thai cuisine notes: sweet, fresh and slightly citrusy.

NEW



Plus

Cooked sauces without fermentation
High quality and ready-to-use
Allergen free
Without added colorants
Low in salt

FRATELLI PAGANI USA

In 2018 Fratelli Pagani inaugurated a headquarter in the United States (Chicago, Illinois). The aim was to bring to America the company's values and strengths: high quality standards of products, customer care, honesty, integrity and long-term thinking, leadership and individual responsibility. Of course interpreting the tastes and needs of US consumers.

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Is the GLASS half-empty or half-full?

The data provided by the Italian trade association show very positive results for 2019, and a rosy outlook for current year and beyond. But the Covid-19 pandemic re-wrote the script. And now the future looks more than uncertain.

by Carolina Tucci

Italian glass processing technologies enjoyed a positive 2019, and expectations ran high for 2020, according to a report issued on the past July by Gimav, the Association of Italian manufacturers and suppliers of machinery, equipment and special products for glass processing.

In 2019, the industry posted a 2.7% growth rate, mainly driven by a boost in exports, up by 3.7%. A growth trend that has been going on for a decade, with overall sales exceeding 2.3 billion euro. Domestic sales were stable (+0.1%) and, despite sluggish demand (-0.4%), Italian products still fared better than imports (-1.2%). Growth in exports and, at the same time, a decrease in imports worked in favor of the sector's trade balance (+5.4%) which, at 1,275 billion euro, accounts for nearly 55% of sales. "This means that for every euro invested in the sector, we contribute 55 cents to our country's positive trade balance," said Gimav's president, Michele Gusti.

However, this happened before the Covid-19 Pandemic. At that time, member companies had projected very positive sector results for current year and beyond. 86.4% of the companies interviewed (Italian and international) by Gimav anticipated growth and the remaining 13.6% did not

L'industria italiana del vetro, prima e dopo la pandemia

Gli ultimi dati forniti da Gimav, l'associazione che raggruppa i costruttori e fornitori italiani di macchine, accessori, attrezzature e prodotti speciali per la lavorazione del vetro, parlano di significativi tassi di crescita registrati dal comparto del 2019 e di prospettive ancor più rosee per l'anno in corso. Tuttavia, la pandemia da Covid-19 ha 'mischiato le carte in tavola'. E ora, per gli industriali, il futuro appare molto incerto.

foresee any slowing. In detail, 91.3% of the respondents forecast a rise in growth when considering only foreign markets (8.7% expected them to be stable); while expectations for the domestic market came in at a "more limited" 76.2%; 19% of the respondents expected it to remain stable, and the remaining 4.8% forecast diminishing growth. "The effects of the pandemic have dramatically changed industry scenarios and, to date, it is impossible to make any reliable forecasts of 2020 performance, especially when considering any further developments that might occur", the association explains.

Flat glass, hollow glass and accessories: 2019 results

The sector's competitiveness indicators are extremely positive, and both on the upswing – with a 72.2% export share of sales and 61.3% dominance of the domestic market – giving it an ample margin in the area that sets Italy's excellences apart. Positive figures for the industry as a whole, but they are not evenly distributed among the three sectors that compose it. In fact, flat glass processing technologies fell 1.3% compared to 2018, due to small losses in exports (-0.5%) and more marked losses (-3.2%) in domestic sales. However, sector imports (down 4.4%) were even more affected by the slowdown in domestic sales (-3.3%). On the other extreme, in 2019 the hollow glass processing technologies sector gained almost 30% over 2018 figures, thanks to excellent performance in both foreign (31.8%) and domestic (17.2%) markets. Proving the vitality of the domestic market (+9.9%), sector imports also increased in 2019, but to a much lesser extent (+6.4%). "Accessories and other technologies" remained stable, which offset negative performance on international markets (-0.9%) with a favorable upswing (+2%) on the domestic market, capturing demand by Italian manufacturers much better than its foreign competitors, as indicated by the 2.5% drop in imports.

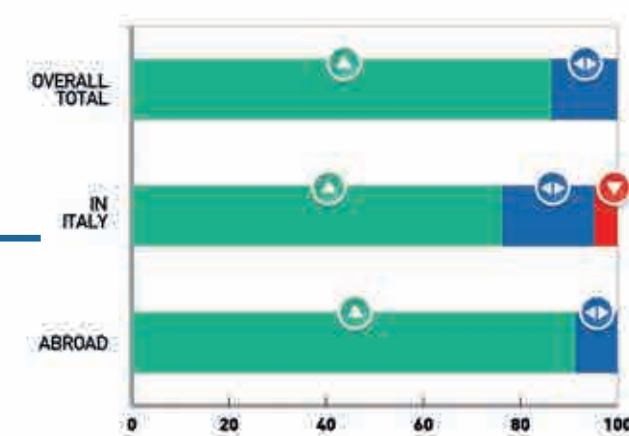
INDUSTRY TREND 2017-2019

	2017	2018	2019	18/17	19/18
Sales	2.192.288.959,85	2.275.695.940,33	2.338.173.370,56	+3,8%	+2,7%
Flat	1.055.416.041,70	1.066.629.540,40	1.072.138.491,80	+2,0%	+1,2%
Hollow	237.028.416,15	250.230.898,63	325.148.158,83	+5,6%	+29,8%
Accessories and other tech.	899.844.502,00	958.835.501,30	938.885.720,93	+6,8%	-2,1%
Export	1.078.848.987,48	1.626.214.045,10	1.686.131.033,40	+50,0%	+3,7%
Flat	750.049.026,43	767.649.636,30	754.615.933,85	+1,0%	-0,5%
Hollow	204.089.069,97	217.742.519,15	287.073.788,30	+6,7%	+31,8%
Accessories and other tech.	624.710.900,08	640.821.889,65	645.441.311,25	+4,7%	+0,7%
Domestic sales	813.440.373,38	849.381.895,23	813.032.337,16	+4,5%	-3,1%
Flat	395.367.015,24	328.760.004,19	316.192.557,35	-21,2%	-3,7%
Hollow	32.939.366,16	32.480.279,70	38.075.380,63	-1,5%	+17,2%
Accessories and other tech.	274.134.001,92	288.113.611,24	258.764.399,18	+5,1%	-10,0%
Imports	360.152.187,37	415.971.703,20	411.982.365,30	+15,5%	-1,0%
Flat	17.583.488,16	24.087.940,00	23.792.945,40	+37,0%	-1,2%
Hollow	58.642.235,00	66.377.145,80	70.613.908,00	+13,2%	+6,4%
Accessories and other tech.	284.126.444,11	324.710.617,40	316.675.512,90	+14,3%	-2,5%
Domestic market	970.473.897,37	1.065.582.048,43	1.061.124.902,48	+9,8%	-0,4%
Flat	320.750.503,44	350.067.044,19	347.915.503,15	+9,3%	-0,6%
Hollow	81.581.590,18	88.865.425,58	109.889.388,53	+9,0%	+23,0%
Accessories and other tech.	568.260.443,03	612.624.278,65	610.519.710,80	+9,0%	-0,3%
Trade balance	1.218.896.420,20	1.210.238.291,90	1.275.048.768,10	-0,7%	+5,4%
Flat	732.665.530,26	732.961.596,30	732.222.908,45	+0,0%	-0,1%
Hollow	145.445.825,97	151.365.473,35	216.458.770,38	+4,1%	+43,0%
Accessories and other tech.	340.584.055,97	325.911.222,25	326.366.089,27	-4,3%	+0,3%
E/S	72,0%	71,8%	72,2%		
Flat	71,0%	69,7%	70,3%		
Hollow	66,1%	67,0%	68,7%		
Accessories and other tech.	69,5%	69,3%	68,7%		
Do/Im	63,2%	61,0%	61,3%		
Flat	64,0%	63,0%	63,0%		
Hollow	59,0%	59,9%	59,9%		
Accessories and other tech.	62,1%	67,0%	68,1%		
TB/S	55,6%	53,2%	54,6%		
Flat	56,4%	67,3%	68,1%		
Hollow	61,4%	66,5%	66,6%		
Accessories and other tech.	37,9%	34,7%	35,0%		

Source: Gimav

FORECAST 2020: ESTIMATED CHANGES IN SALES*

(*pre-covid-19 survey)

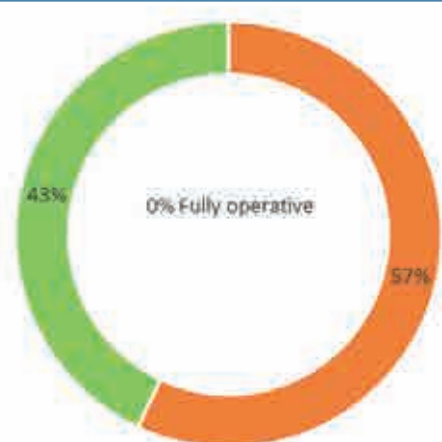


Source: Gimav

OPERATIVITY RATES DURING THE LOCKDOWN

(March, April and May 2020)

- Fully operative
- Partially operative
- Inoperative



Source: Gimav

AUTOMATIC CUTTING EQUIPMENT FOR EXACT WEIGHT PORTIONS TXF_06

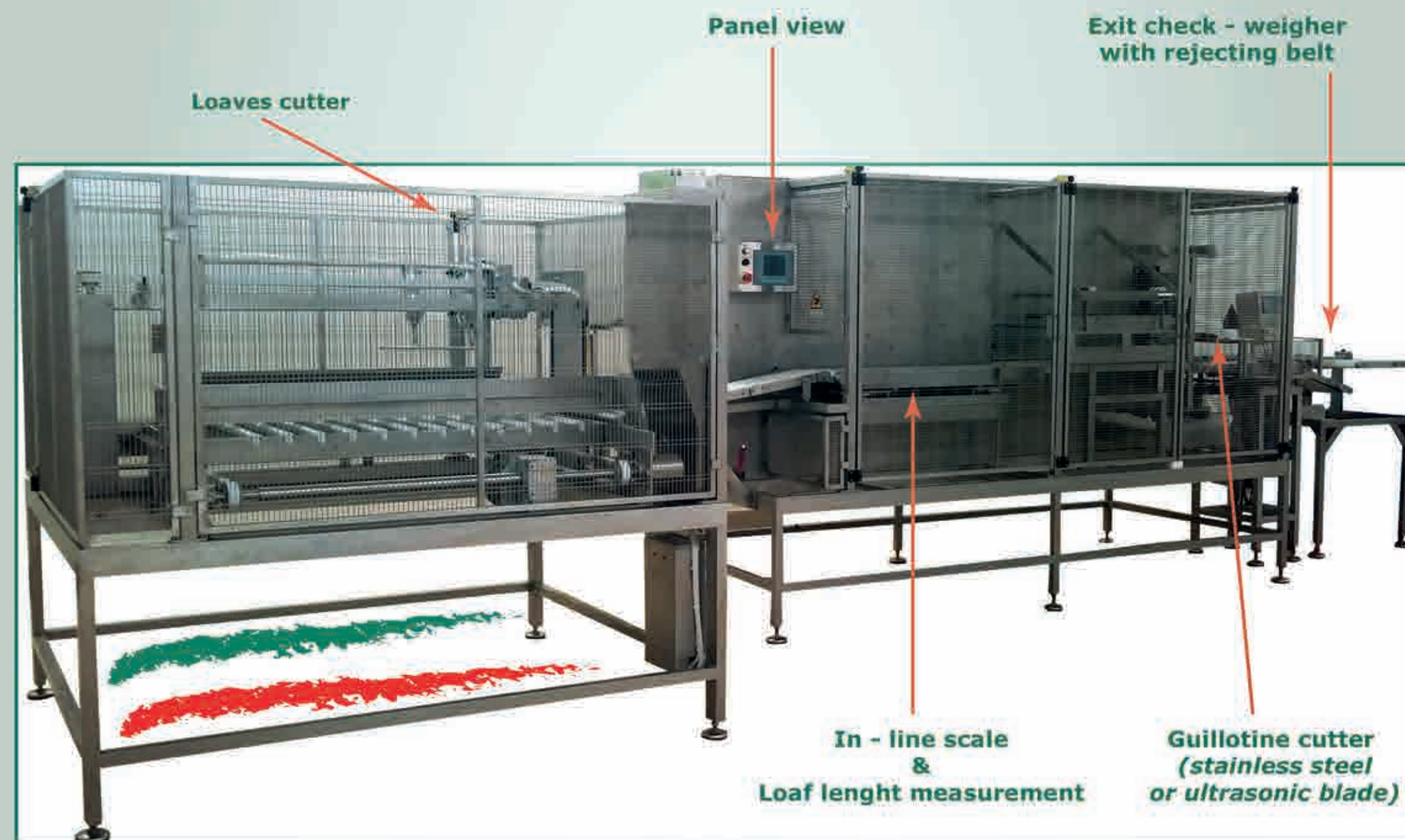
Automatic equipment to cut exact weight slices or portions starting from cheese blocks or provolone cheese

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



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Packaging dal 1976

Roboplast crea soluzioni in Pet su misura per l'industria alimentare, soddisfacendo i più elevati standard di qualità e sostenibilità dei prodotti. Tra le ultime novità, il lancio della linea Robogreen.

Packaging since 1976

Roboplast creates customised solutions for the food industry. Using Pet. To meet the highest standards of quality and ensuring sustainability.



by Elisa Tonussi

Pre-packaged food. Fresh food. But also pharmaceuticals and cosmetics. Roboplast provides the major international companies of different fields with solutions for creating containers and plastic packaging.

Specialised in the extrusion of plastic Pet films and in thermoforming customised plastic packaging solutions in different materials, Roboplast is a family business founded back in 1976. Since then, the company based in Vignolo, in the province of Cuneo, has increasingly become more international, passing from a small homemade production to a world-oriented perspective. In 2012, in fact, a factory in Poland was affiliated, totalling, together with the Italian production site, 20 thousand square metres of indoor space, over 120 employees and 22 production lines. In addition, to complete its production chain, Roboplast has developed a thermoforming mould construction division, specialised in the research and design of new packaging solutions, thus speeding up prototyping and industrialisation. And, as the whole production is managed in-house, each phase is optimised ensuring maximum flexibility and rapid turnaround times. Thanks to such a well-structured plant, Roboplast today exports its solutions in 28 different countries.

From the customer's idea to the package

Innovation is key to Roboplast. It is necessary to find the most suitable packaging solution for each single customer. The Italian company, in fact, provides in-house customised design and moulds. They can create from the customer's idea a perfect package in just three steps: engineering, material solutions and production.



First of all, they collaborate with Stampo-tecnica, that combines craftsmanship and the values of custom work with the highest quality standards of precision. Together with them, Roboplast is able to rapidly carry out the necessary studies, technical drawing renderings and prototypes, through both direct and reverse engineering, to provide samples to customers.

Choosing raw materials is crucial. And Roboplast guarantees qualified customer assistance to choose of the best raw materials for each project. Finally, supported by years of experience in thermoforming, the company guarantees final products meeting the highest quality and functionality standards, with particular attention to details.

Final products range from long-shelf life and fresh food packaging, to exposure and service

trays, modified atmosphere packaging (Map) and form fill seal (Ffs).

Sustainability drives innovation

Sustainability is a key driver to innovation. This is why the R&D department constantly works to develop low-cost and green packaging solutions. Economic development, in fact, can coexist with sustainability. Potential problems can be turned into opportunities. As well as waste can be turned into a resource. For this reason, Roboplast takes some simple action to lower its environmental footprint. Recycling is a keystone: scrapes are put back into the production by feeding them into extrusion lines. And tests are continuously carried out to find new environmentally friendly materials and to create shapes, prototypes and projects aimed at making thicker solutions. Finally, energy use is optimised, thanks to a photovoltaic power plant installed at the headquarter in Vignolo: it can produce up to 1,000 kW. In order to meet the goal of sustainability, Roboplast has developed the new Robogreen line of mono-materials R-Pet and Bio-plastics.

THE ROBOGREEN LINE

MONO-MATERIALS R-PET

100% Recycled
100% Recyclable
100% Washable
100% Reusable

BIO-PLASTICS

100% Compostable
100% Biodegradable
100% Recyclable

NEW

QUALITY CONTROL IS AT THE HEART OF IT ALL



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Swine fever: taking stock of the epidemic

The sector is concerned about the contagion trend in Europe. Farms in Romania, Hungary and Poland are under observation. The situation in China is getting better. But can we trust the data from Beijing?

by Federico Robbe

Before Covid-19 pandemic, the most feared virus was another one. There wasn't an operator in the industry who didn't talk about the infamous African swine fever, cross and delight of the industry: a godsend for farmers - head prices skyrocketed - and a disaster for processors. One against the other, as usual in the pig industry. With the distribution that for too long turned a blind eye on the increase in price lists.

Harmless to humans but devastating for pigs, the virus has mown down farms in China - where, according to the most reliable estimates, 20% of the 440 million pigs have died - and has shocked the global market, boosting the Asian giant's demand to the limit.

This was until the outbreak of Coronavirus. Which, from the end of February onwards, replaced Asfv in the media. So it is interesting to analyse the last few months, when little or nothing was said about swine fever.

According to the elaborations of the platform Teseo by Clal (Source: Oie, world organisation for animal health), the situation has worsened in Europe, and Romania is suffering an impressive escalation in the contagion. The Chinese scenario is less problematic, but official figures released by Beijing aren't always that accurate. As a matter of fact, as documented in a Reuters survey, the Government should pay a fixed fee for each animal slaughtered in farms. But local officials thought it was a good idea to fake the figures, in order to save money and made the situation seem to be under control.

According to the survey, based on interviews with dozens of breeders, butchers and retailers, the outbreaks reports have fallen on deaf ears in most cases. Without entering the official statistics. Often local authorities would have refused to carry out the tests even after the death of many pigs. And they would also



have pushed the farmers towards a crazy action: send the pigs to slaughter although they presented the first signs of the disease. Exponentially increasing the risk of a species jump.

The first five months of the year speak for themselves: Romania has had 42,000 cases of infection, compared to 3,500 in Hungary, 1,200 in Poland and 1,000 in China.

The new hotspot is Europe, as already confirmed by an Efsa report in January. And the countries of the East are those most under observation, with the exception of Bulgaria, where there are still very few outbreaks. Looking at the contagion map, it is precisely this new European centrality that stands out.

All that remains to be done is to avoid a second wave in autumn, for this virus and the other one. As a joint return of both would have devastating effects on the entire supply chain.

Peste suina: a che punto è il virus

Innocuo per l'uomo ma devastante per i maiali, il virus ha falciato gli allevamenti in Cina dove, secondo le stime più attendibili, sarebbe morto il 20% dei 440 milioni di suini. Un'epidemia che ha sconvolto il mercato mondiale e che, fino all'esplosione della crisi sanitaria da Coronavirus, era centrale anche per la stampa internazionale. Oggi, però, il settore guarda con preoccupazione all'andamento dei contagi in Europa. Stando alle elaborazioni della piattaforma Teseo by Clal, nei primi cinque mesi dell'anno la Romania ha avuto ben 42mila casi di infezione, a fronte dei 3.500 dell'Ungheria, dei 1.200 della Polonia e del migliaio di casi registrati in Cina. Almeno stando alle informazioni diffuse dal Governo di Beijing.

ITALIAN TECHNOLOGY: A QUALITY GUARANTEE



From industrial ovens to storing and dosing systems for the managing of ingredients and raw materials. From extrusion technologies to cutting, grinding and mixing solutions as well as complete food processing lines. From labelling machines to bottling lines and packaging lines for fresh food. But also hi-tech equipment for end-of-life packaging. Italian manufacturers of food and beverage technologies keep investing and growing. With a keen eye on process automation, production capacity, energy saving and 'green' materials. An overview of the latest solutions developed by some key Italian producers.

Tecnologia italiana: una garanzia di qualità

Dai forni industriali ai silos di stoccaggio per ingredienti e materie prime. Dalle tecnologie di estrusione, taglio e mescolamento fino alle linee di processing complete. Dall'etichettatura alle soluzioni di imbottigliamento per bevande e confezionamento per alimenti freschi o confezionati. Passando per le soluzioni dedicate al fine linea. Il vasto e variegato mondo delle tecnologie per l'industria alimentare e delle bevande continua a inventare e produrre. Puntando su automizzazione, capacità produttiva, risparmio energetico e materiali 'green'. Una panoramica delle ultime soluzioni sviluppate da alcuni key player italiani del comparto.

by Federica Bartesaghi

follow

AGRIFLEX
www.agriflex.it

Flour cooling system



Fields of application

Food industry, in particular applied to baked products.

Description and strong points

Dough temperature control is a key factor in obtaining constant and ideal quality in the production of bakery. The cooling process of the flours allows slowing down the rising of the dough and adequately adjusting it to the times of each production line. Agriflex's Flour cooling system - patent nr. 1401347 offers significant advantages: high energy efficiency, thanks to the direct exchange and consequently reduced operating costs; high effectiveness, thanks to the considerable temperature reduction; complete system automation, thanks to the reduced thermal inertia and the absence of accumulations, that ensures the correct temperature of the dough, compensating the temperature variations of the other components and ambient temperature; ease of maintenance, since all areas can be easily cleaned.

CFT GROUP
www.cft-group.com

Apollo

Fields of application

Tomato or milk processing (MVR evaporation technology).

Description and strong points

Apollo can concentrate 150 to 180 t/h of infeed product (from 4.5 to 9-10° brix), respectively extracting up to 60 to 80 t/h of evaporated water. The product obtained may be used as it is, or further concentrated until obtaining the residue desired, by means of traditional multi-effect forced circulation plants. Thanks to minimum residence time (a few minutes) as well as the reduced difference in temperature between the condensed vapor on the exchanger's shell and the product inside the tubes (4-6°C), there is no product thermal damaging. The quality of the output concentrate mainly in terms of color and taste is higher than the same products obtained with other concentration technologies.

Technical information

- Energy saving up to 60-80%
- 5 minutes overall residence time
- 1:18 steam efficiency depending of the infeed product temperature. The most efficient on the market.
- 6°C maximum delta T between heating vapor and product



FINPAC ITALIA
www.finpac.it

A5 shrink sleeve new model

Fields of application

Shrink sleeve labelling solutions.

Description and strong points

Compact and easy-friendly solution for sleeve applicator suitable for cans, glass and PET bottles for hourly production from 6.000 to 15.000 bph with easy change over for different volume capacity at a very affordable price.

Technical information

Linear sleeve applicator with double reel feeding system where the sleeve label is unwound from reels and fed to the servo controlled cutting unit which precisely cuts off the open sleeve according to the selected length and applied onto the container and in the shrinking tunnel sleeves are shaped perfectly around the container.

Machine base frame is completely made of stainless steel with open design and therefore easily cleanable. Thanks to new families of PET material sleeves label can also be easily separated from the original container for much easier recyclability in a granular form.



RISCO
www.risco.it

Multi-lane extruder

Fields of application

Any kind of food dough, meat, fish, cheese, confectionery products and much more.

Description and strong points

Risco Product Splitter (Flow divider) is a modern and technologically advanced system for extruding food products. The Flow Divider ensures the perfect extrusion and product flow rates, at constant pressure. The system is available with 2 to 12 outputs, depending on the production needs and it is filled by the Risco new generation continuous vacuum filler. The product flows can then be further divided according to the process requirements: these are divided by a cutting system that ensures a clear separation of the portions for forming solid extruded products (circular, square or triangular shapes and more with different diameters and sizes available) or can also be connected to portioning valves when dosing is required, which is suitable for most liquid masses.

Technical information

- Equal product flows
- High portioning accuracy
- No rise in temperature during the process
- Automatic production without manual intervention
- Easy to integrate in a system of automatic production and depositing
- Minimum maintenance due to a low pressure system



CONTITAL
www.contital.com

Aluminium Plates

Fields of application

Food packaging.

Description and strong points

This disposable aluminium plate with polymeric coating represents an eco-friendly alternative to non-recyclable, biodegradable, compostable disposable plates. It meets the new market demand for disposable plates since traditional plastic plates are going to be dismissed due to the EU Directive 2019/904 on the reduction of the impact of certain plastic products on the environment.

Aluminium Plates are 100% recyclable, suitable for traditional and microwave ovens, as well as for freezing and deep freezing. In addition, they are designed to be competitive - in terms of price, technical properties and environmental footprint - with compostable bio-plastics, cellulose pulp and cardboard. Developed to ensure strength despite the low thickness and to withstand the stress of transportation, sealing and storage.

Technical information

- An anti-cut perimeter edge.
- Rigid sides and edge, and a smooth rim that can be sealed with both traditional and bio film.
- Total customization allowed (size, shape, colors, logos, graphic elements).
- Patented and manufactured in Italy, through a cold-moulding process used for smoothwall containers.



FAVA GIORGIO AXEL
www.favagiorgioaxel.net

Labeling machine Etiflex



Fields of application

Food: salami, sausages, cheese, pate.

Description and strong points

Etiflex is an automatic labeling machine, with electro-pneumatic working and control, made of stainless steel and plastic material suitable for contact with food. The structure of the machine allows the operator to correctly position the product, while unloading can take place on a conveyor belt or directly in the shipping packaging.

It is possible to insert the machines in the production process for batch management and for product traceability; the touch screen operator panel can provide various information, for example the type of label to be used. Etiflex can be supplied with an in-line weighing device, piece by piece, and with a selection device that receives products outside the defined range. All Etiflex labeling machines are equipped with remote control.

Technical information

The machine can use adhesive labels, or partially adhesive, having a width from 30 mm to 280 mm. It labels products with a diameter between 30 and 110 mm and long from 120 mm to 600 mm. Productivity can reach 2.400 pcs/hour.

Specialist in automatic systems for handling of raw materials

Tailor-made solution for the food industry

Analysis

Automation

Continuous control

Production

After sales service

Solution

Solutions

Quality

Reliability

www.agriflex.it

Rennes
HALL 6
STAND B48

MEGADYNE GROUP
www.megadynegroup.com

Megapower FC

Fields of application

Food processing and packaging industry.

Description and strong points

Megapower FC (Food Contact) is designed for power transmission and synchronous conveying applications within the food processing and packaging industry where the polyurethane chemistry is beneficial for oily environments and where rigorous wash down procedures are common. Featuring stainless steel cords and a food contact compliant blue polyurethane, Megapower FC is ideal for both wet and dry applications due to good chemical and corrosion resistance in humid and wet environments.

Technical information

- Components: thermoset PU 88 ShA with Z twisted stainless steel AISI 304 cords
- Pitches: T5 - T5DD, T10 - T10DD, AT10, L, H
- High acceleration, synchronizing and multi stop/start
- Designed for wash-down conditions



GRANDI
www.grandi.it

Bag inserting machine

Fields of application

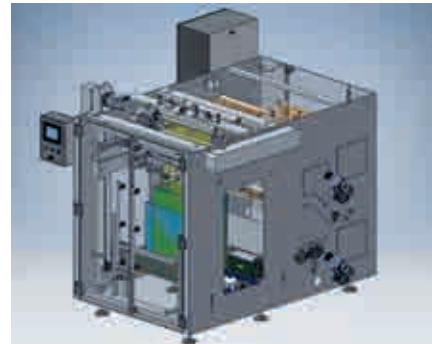
Food and non-food.

Description and strong points

Compact and reliable, the FMS bag-forming machine automatically forms the bag inside the carton starting from a tubular reel and folding the overflowing film outside. All with the utmost precision and reliability. Available for various formats, it is quickly adjustable for the size changeover of the boxes and can be integrated on existing lines.

Technical information

- Maximum speed: 10 boxes / min
- Minimum dimensions: 350 x 250 h 150 mm
- Maximum dimensions: 600 x 400 h 350 mm (maximum height with open flaps 550 mm)
- The bag-forming machine can be integrated with all our counting and filling systems and combined with the bag closing and carton sealing machine.



CEPI
www.cepilos.com

Fermenters, yeast melters and bread re-work dissolvers for liquid sponge, rye and wheat sourdough

Fields of application

Bakery & biscuits, confectionery.

Description and strong points

A good fermentation process is a must for bread and similar products such as pizza, leading to a healthy, natural and aromatic products while optimizing resources and collapsing costs. Fermentation saves space, manpower, additives and yeast while fully preserving the characteristics of the raw materials. Cepi's fermentation technology is diversified, with multiple solutions such as fermenters, yeast melters and bread re-work dissolvers for liquid sponge, rye and wheat sourdough. With a deep knowledge of the materials involved and of all aspects of the process, the company provides highly versatile systems that can stand-alone or be easily integrated in the production process.

Technical information

- Temperature control and aeration to keep ingredients vital both during preparation and storing
- Double jacketed or insulated tanks in several sizes
- Integrated heating and cooling units



- Temperature and PH control
- Agitator with wall and floor scraper with adjusted speed to gently work raw materials into the tank
- Upstream mixing for a more homogeneous dough and quick water absorption
- Manual or automatic loading
- CIP washing
- Easy to clean design
- Weight control in real time, integrated automation and full traceability

UNIMAC-GHERRI
www.unimac-gherri.com

Linear piston filler mod. PF-6L

Fields of application

Food and beverage.

Description and strong points

Hygienic design and filling area reduced to the minimum to enable easy cleaning. The machine is easily accessible for maintenance and use. It is equipped with bottom filling for foamy products. Filling is controlled electronically. The range includes models completely made of stainless steel with 4 to 6 filling heads.

Technical information

- The safety guards have been redesigned and their functionality has been improved
- Product supply tank made of AISI 316.
- Double piston/cylinder filling unit suitable for jars/bottles/cans with capacity from 20 to 1100 ml (single-dose containers)
- Electronic filling control to improve filling accuracy, with touch screen control panel.
- Washing collection and recovery tanks integral with the machine structure
- Bottom filling system and lifting controlled electronically.
- The product filling valve has pneumatic motion to avoid product dripping
- Container feeding system electronically controlled
- Easy and quick format change-over
- Integrated electric control cabinet
- Touch screen control panel



FABBRI GROUP FRANCE
www.gruppofabbri.com/en

Automac 40 NF

Fields of application

Fresh foods wrapping.

Description and strong points

Automac 40 NF has been designed to offer a perfect synergy between respect for the environment and productivity, since it is optimized for use in combination with the Fabbri Group's innovative Nature Fresh film, the first film in the world for automatic packaging certified as suitable for both domestic and industrial composting (EN 13432 Standard).

Easy to use, fast, versatile and durable, Automac 40 NF meets all local food and safety standards. It is available in 3 different configurations, with a 10" color multifunction touchscreen and second film reel support, allowing continuous packaging with minimal interruptions. Automac 40 NF is compatible with all most common stretch films available on the market. In addition to Automac 40 NF, Fabbri Group France will also present at CFIA the tray-sealers Lari, Magic and Storm by the Caveco packaging company, part of Fabbri Group from the end of 2019.

Technical information

- 2 versions available (1 or 2 film reels)
- Automatic carriage
- Electric panel IP54
- Reel change in about 45 seconds
- Optimized footprint
- Different options among which server TCP/IP connection and teleservice



TODAY,
HAMBURGERS (PATTIES) or MEATBALL? MEAT or VEGGIE?
Why not both?

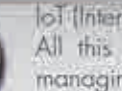
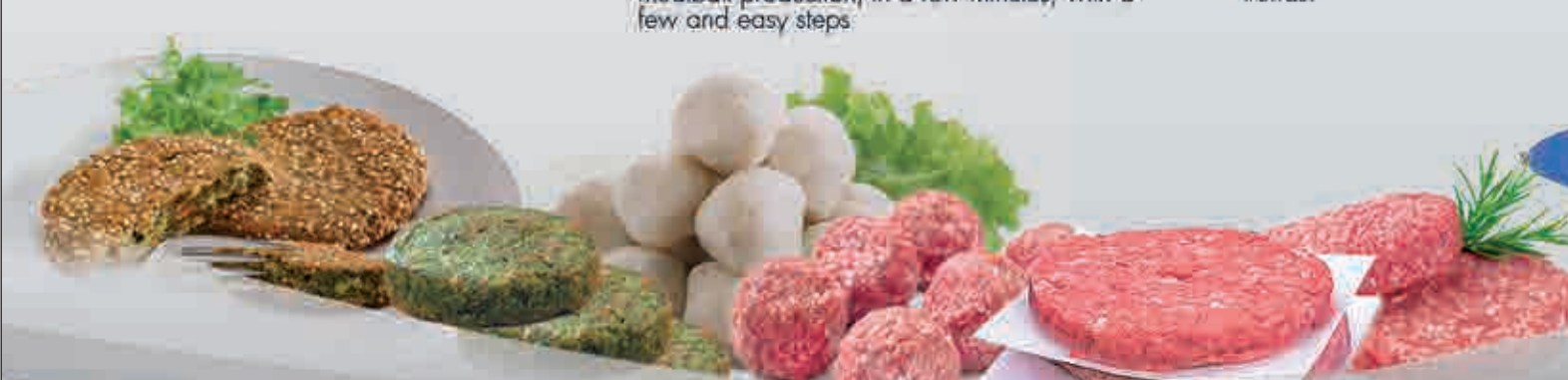
New Automatic Hamburger / Meatball forming machine, model C/E HF (Patent Pending).

One and only machine for 3 different solutions:
- Hamburger (Patty) production
- Meatball Production
- Hamburger Stacking Function

Top performance for a really one of a kind machine:

- 3.000 Hamburgers (Patties) / hour
Max diameter: 135 mm
Max thickness: 30 mm
- 6.000 meatballs / hour
Diameter of the meatballs between 25 and 39 mm
- Change of configuration (from hamburger to meatball production) in a few minutes, with a few and easy steps

In addition to processing fish or white and red meat, this machine can be used for the production of veggie burgers, soy or rice meatballs and other mixtures, in line with the modern culinary trends.



IoT (Internet of Things) is already a reality for Minerva Omega Group machines. All this thanks to Nemosis, an innovative technology for monitoring and managing the whole machine inventory remotely from a web platform: control, safety, maintenance.



www.minervaomegagroup.com
laminerva@laminerva.it

I.M.A.R.
www.imaritaly.com

Ovens for the production of ice cream cones and cups

Fields of application

Machines and plants for the baking and production of ice cream cones, with any size and dimension; biodegradable and edible cups and containers for ice cream, fruit salad, cakes, hot chips and take away food.

Description and strong points

A wide range of machinery to fulfill any request, from small production rates up to the big ones. Production rate is very high and functioning is completely automatic, starting from batter injection, to insertion and counting of baked products on a conveyor belt. Five models of automatic operating machines available: AML 14 production rate from 2.000 up to 4.000 pieces/h; AML 18 production rate from 4.000 up to 7.000 pieces/h; AML 21 production rate from 5.000 up to 8.000 pieces/h; AML 28 production rate from 6.700 up to 10.500 piece/h; AML 36 production rate from 4.000 up to 12.000 pieces /h.

All machines have been engineered in order to have an easy and quick exchange of moulds; operation and mechanic are very simple; they need a minimum maintenance; they assure a first quality finished product; design is new and compact; they reduce gas and electrical consumption. The 'Biopack' is a specially designed AML machine that produces edible and biodegradable packings to hold ice cream, hot chips, chicken nuggets, fruit salad, etc.



ITALIANPACK
www.italianpack.com

Olympus

Fields of application

Foodstuff packaging

Description and strong points

Semi-automated machine 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. For reduced downtime the machine features a rotating turntable that allows for the simultaneous loading and unloading of trays from one side while the packaging cycle is being completed in the chamber on the opposite side. An automatic tray lifter is also available in the tray loading/unloading section for increased speed. ItalianPack Olympus can pack up to 28 trays/min in seal-only mode, 16 trays/min in M.A.P. mode and 12 trays/min in skin mode. The special film waste rewinder, a PLC touch screen to monitor machine parameters, and dedicated die extraction and change systems are some of the technical features that make this machine stand out among others.

Technical information

- Electrical supply (standard): 3 x 400 V + N + PE - 50 Hz
- Lubricated high vacuum pump (mc/h): 62, 100
- Power supplied (kW): 2,4 pack, da/from 3,6 map
- Max reel film width (mm) 370; diameter (mm) 300
- Cycle/min: 2/8



IOZZELLI MEAT PROCESSING MACHINES
www.iozzelli.it

Automatic grinder TCS-TCN 150-180-200 Compat

Fields of application

Salami, raw sausages, hamburgers, pasta fillings, fine food.

Description and strong points

The best grinding solution for fine grinding thanks to its direct feeding inlet ensuring no smearing and tearing. 300 or 350-litre feeding hopper is equipped with an auxiliary feeding arm easing product flow to the grinding screw. Available in several executions: TCS versions have 150 or 180 mm grinding heads for Excelsior or Enterprise cutting sets, 18, 22, 30 or 37 kw knives motor power, such a machine meets the needs of both large and small producers.

Technical information

- These machines are equipped with Iozzelli 'extermination' grinding system: knives turn twice as fast as the grinding screw.
- The TCN version, featuring knives turning as fast as the grinding screw, is equipped with a grinding head for 200 mm holeplates, a powerful 45 kW motor for processing both fresh and frozen meat (previously cut by means of a shredder).
- 200-litre column loader, variable knives shaft turns by means of power inverter and desinewing device (featuring special cutting systems) are also available on demand.



MAP division of WAMGROUP
http://mixer.wamgroup.it/en-GB/MAPIT/home_en

WBH Batch-type single shaft mixers

Fields of application

Used for mixing dry powders, granules or fibres, for moistening, agglomerating or granulating the same materials, or for mixing liquids or pastes.

Description

and strong points

The WBH Batch-type single shaft mixer is the ideal machine to obtain highest quality mixtures in perfectly reproducible batches. The mixers consist of a mixing drum vessel with an inlet, an outlet with discharge valve and a venting spout, a mixing shaft, two drum closing end plates that carry flanged end bearing assemblies complete with integrated adjustable shaft seal, and a drive unit complete with power transmission.

The particular shape, position and rotation speed of the mixing tools creates a centrifugal vortex motion, which allows the materials to be projected in a three-dimensional way and to merge with each other. This ensures that ingredients with varying particle size and bulk density are perfectly blended and mixed with high precision within the shortest possible time.

Technical information

- Capacity: 10 to 20,000 litres per batch
- Mixing ratio: 1/100,000
- Variation coefficient (CV): 3 ~ 5%
- Possibility of adding up to 20% of liquid



G.MONDINI
www.gmondini.com

Paperseal

Fields of application

Recommended for cheese, fresh meats, processed meat, ready-made products, frozen foods, snacks, salad and fruit.

Description and strong points

This new system expands the opportunities to replace MAP and VSP plastic trays with barrier lined cardboard. Strong points are: safety; flexibility; full branding; 80% less plastic; minimum size maximum skills.

Technical information

The process operates by fabricating a MAP tray from a pre-cut flat cardboard, which is formed and a barrier liner automatically applied in one step process. The system is based on the same benefit stream as thermosealer technology where the fabricating of the trays is conducted directly before the tray sealing process.



ESSEOQUATTRO
www.esseoquattro.com

Bag 19 Ideabrill

Fields of application

Packaging of leavened cakes.

Description and strong points

Thanks to the patented Ideabrill formula, Bag 19 preserves all the goodness of leavened cakes, maintaining their texture and aroma for longer. In addition, thanks to its innovative design and the variety of prints available, it adds elegance to the product and increases the quality perceived by the final consumer. It also reduces the amount of packaging required because it's suitable for direct contact with food, and so it can be used both as primary and secondary packaging, with no need for a transparent plastic bag. Bag 19 Ideabrill has a low environmental impact and its basic components, paper and treated film, can be easily separated to facilitate recycling.



DI MAURO GROUP
www.dimaurogroup.it

Recyflex

Fields of application

Food, home & personal care packaging.

Description and strong points

Gas and moisture barrier white or transparent films. Available with PCR content. Delivered in reels or pouches. High resolution flexo and gravure printing.

Technical information

Recyflex is an exclusive line of films designed for a circular economy. Replaces non-recyclable laminates. No waste in landfill. Suitable for existing packaging lines.



PASTA TECHNOLOGIES GROUP
www.pastatechgroup.com

Jumbo double sheet forming machine mod. FJS

Fields of application

Fresh pasta production.

Description

and strong points

Double sheet forming machine FJS is designed to produce premium quality ravioli with creamy fillings up to 80% and chunks. Some of the machine's key features are: double sheet calibrating unit with independent motorisation, adjustable calibrating thickness and adjustable sheet feed speed; automatic regulation of the maximum production capacity with integrated system calibrator/die group; 'Place and work' system to ease the die alignment and timing of the die group with the filling injection system.

Technical information

- Innovative dosing system step-by-step to fill the ravioli pocket with a perfect, flawless sealing
- Interchangeability and fast replacement of the die group: production of different shapes such as half-moon, triangle, flower, ravioli in different dimensions, or any customized shape
- Structure and die unit in stainless steel; surfaces in stainless steel or certified food grade plastic
- The machine is fully wash-down with high pressure water and detergent
- It is provided with touch screen control panel

Special ravioli machine mod. FJS



ROBOPAC
www.robopac.com

Robotape 50 CFA

Fields of application

Packaging.

Description

and strong points

Side belt driven taping machine for random size boxes with automatic top flaps folding device. Ideal for packaging lines that manage random format boxes. Flexibility thanks to the possibility of working boxes of different sizes in the same cycle. Intuitive, simple and fast adjustments. Customization thanks to the wide range of accessories.

Technical information

- height conveyor belt (mm/inches) H= 50 / 2 (STD)
- H= 75 / 3 (OPT)
- infeed speed (m/min) 24
- n. 2 taping units for PPL/PVC tapes OPT
- tape width (mm/inches) 50 / 2 (STD) 75 / 3 (OPT)
- film flag (mm/inches) 50-70 / 2-2,8
- power supply 400 V. 3-Ph+N+Pe 50HZ
- power installed (kW) 0,4
- operation pressure (bar) 6±1
- air consumption minute (NI/min) 50



ILPRA
www.ilpra.com

Ilpra fitpack

Fields of application

Packaging machines for food: ham-burger, slices of cheese and other calibrated products.

Description and strong points

Ilpra's latest technology is the Fitpack application as result of constant research on sustainability and lower energy consumption. Faithfully reproducing the skin packaging, the Fitpack application uses a standard thermoforming material in order to pack any type of product with a constant shape and size. The Fitpack system allows vacuum packaging inside a customized tray. The sealing support consists of a printed cardboard combined with plastic layer. They are united to get the package and, once separated, the cardboard is 100% recyclable.

Technical information

Main advantages: lower use of material (30% less than the application in skin); lower cost for the packaging itself as result of standardized use of forming material; by using the Fitpack packaging system the foodpack machine is highly versatile and it can also work with plastic sealing films in standard mode.



SACMI PACKAGING&CHOCOLATE
www.sacmi.com/packaging

Active S222

Fields of application

Product packaging and collection system.

Description and strong points

Sacmi Packaging & Chocolate promotes the historical brands of the individual Group companies that have made the history in the Italian chocolate and packaging industry: Carle&Montanari, OPM and Fima. So, with the Carle&Montanari brand it offers individual machines and complete lines for chocolate preparation, intermittent and continuous-motion moulding lines; with the Carle&Montanari and Fima brands, there is an extensive machine range able to wrap all chocolate-based products in different styles and two series of wrapping machines, CMY55 and CMY871, for hard boiled and CMY55J and CMY871J for jelly candies.

For primary packaging, the reference brand is OPM, with its tried and tested range of flow-wrap machines, distribution lines, feeding and buffering systems for the confectionery and bakery sectors. For confectionery and bakery – and other industries – OPM it is the reference brand also for the secondary packaging with automatic lines, machines and robots to erect, load and close boxes, displays and cases, through 4 series of packaging cells: Active, Performance, Advance and SmartCell.



TECNOVAC
www.tecnovac.com

Olympia PRO

Fields of application

Food packaging in pre-formed trays.

Description and strong points

The Olympia PRO machine is able to seal, package in modified atmosphere, or in skin all types of trays or jars. It fulfils small/medium production and it is equipped with complete interchangeable moulds that can be also used on automatic machines to considerably boost hourly production.

Technical information

The semiautomatic configuration with the rotary table and the two vacuum chambers maximizes the production; during the packaging cycle it's possible to unload and load up the second chamber, increasing productivity, thanks to an ultra-reliable and easy-to-operate machine.



IDECON
www.idecon.it

Checkweigher Wp series

Fields of application

Food (95%), chemical and cosmetic (5%).

Description and strong points

High performance checkweigher, Mid homologation (2004/22/CE). Equipped with 12" touch screen interface and an easy-to-use software. The Wp checkweigher, like all the other Idecon machines, is designed and created adapting to the customer's requests and needs. The maximum quality of the components and materials ensure a great robustness and longevity of the checkweigher. The Wp series could be integrated with metal detector device. Thanks to the remote assistance, our technicians can help the operator avoiding expensive interventions.

Technical information

- Models: Wp-500, Wp-1700, Wp-3500, Wp-6500, Wp-17000
- 7/12" touch screen display
- Remote support
- Ethernet connexion
- Usb port
- IP65
- Fully washable
- Feedback function
- Printer
- Communication with production software



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end

Printing: the future is a matter of 'synergies'

Sustainability, the 4.0 Revolution and a new awareness for the industry. Whose value has reached 79 billion euro in the EU. Highlights from the Print4All Conference, waiting for the trade show to take place in 2022.

by Federica Bartesaghi

1,200 participants (33% international) attended the 2020 conference organized by Acimga, the Italian manufacturers' association of machinery for the graphic, converting and paper industry, entitled 'Future Factory - Printing the future, now', which took place in live streaming on June 24th. This web event represented, for the printing community, an opportunity to take stock of the current market situation on a global scale. "The past few months have forced everyone to rethink their production and industrial processes, revealing the importance of technological innovation, as well as the resilience and flexibility of single companies", Acimga explains. "Not by chance, the Conference focused on the issues of sustainability and Industry 4.0 that, if appropriately seized, can turn a crisis into an opportunity. If Industry 4.0 is the key for efficiency (and, therefore, connecting, integrating processes, decentralising), sustainability means effectiveness, and therefore attention to the environment but also the economic and social impact that production carries with it."

Despite all of the problems, the weeks and months of lockdown gave companies around the world the possibility to boost their 'digital transformation', and therefore to implement both existing technologies and new smart solutions to

respond to the emergency. The printing industry, on its part, also promptly adapted to new methods and new media.

Let's restart, on a global scale

According to Intergraf, the European federation for print and digital communication, Coronavirus has had a substantial but fortunately not so devastating impact on the EU printing industry, represented by 109,000 companies, 603,000 employees and a turnover of 79 billion euro. According to Smithers, ink printing will increase until 2024, with a growing trend towards customisation. Closing the European scenario is Great Britain, where instead the impact of Coronavirus on the printing world was major: the lockdown caused 70% of orders to be cancelled (estimates: Picon), with huge consequences on employment.

"However, while the situation is complex for those with a traditional, wait-and-see approach, there is no shortage of opportunities for the companies that invest to offer new products with high added value, sustainable proposals and specific consultancy", Acimga explains.

Further away from home, according to Ipama, India is aiming to return to normal within 6-9 months. Although production was down by 50%

in June 2020, the prospect is to reach 70% in a month's time. The United States - which saw a 5% recession for the printing sector - don't expect recovery to begin until 2021 (APTech estimates). Finally, printers in China are focusing on new technologies and integration, after the market suffered a more than 30% blow in recent months according to data from the Peiac association.

Smart manufacturing and industry 4.0

"Unfortunately, although it has been a buzzword for some time, Industry 4.0 is often perceived by companies only as new investments in technology", Acimga highlights. "The recent lockdown showed that a company is 4.0 only when it manages to connect and integrate with the players upstream and downstream on the value chain. Integrating the supply chain implies major advantages: more resilience, fast sharing of information, the possibility of making collaborative decisions that minimise risks and maximise the ability to react to changes underway."

As a result of technological development, production processes are often created through short, direct, linked and synergistic chains and the more constant and collaborative relationships with customers. "However - Acimga adds - it would be wrong to attribute the potential of this powerful change only to new technologies. Artificial intelligence, one of the most interesting technological solutions for a variety of potentially possible applications, cannot replace the human brain but can become an opportunity for 'augmented intelligence', providing packaging and printing with new applications and new ways of doing things and combining business and research."

Sustainability and circular economy

The synergy between two key themes, namely Industry 4.0 and sustainability, allows for a more careful management of energy and materials, making it possible to achieve sustainable goals, as highlighted during the conference. "A company on a path towards sustainable development faces more than just costs", the association explains. "The investments are for a better future, to defend the brand reputation and to boost the ability to attract sustainable finance players. According to estimates, in package printing around 55% of companies throw away more than 50% of their printed matter. Solving the problem using digital printing, for instance,

Printing: il futuro è nelle 'sinergie'

1.200 operatori (per il 33% connessi dall'estero) hanno partecipato alla conferenza organizzata da Acimga, l'associazione che riunisce i costruttori italiani di macchine per l'industria grafica, cartotecnica, cartaria, di trasformazione e affini. Intitolata 'Future Factory - il domani si stampa oggi', la conferenza ha rappresentato per le aziende del settore un punto di ripartenza utile a delineare lo scenario europeo e mondiale e, soprattutto, a definire obiettivi e sfide del futuro. A cominciare dalla sinergia, fondamentale, tra Industry 4.0 e sostenibilità. Annunciate per l'occasione anche le nuove date di Print4All, che si terrà a Fiera Milano dal 3 al 6 maggio 2022, in contemporanea con Ipack-Ima e Intralogistica. Eventi dedicati, rispettivamente, alle tecnologie di processing e packaging e ai sistemi di movimentazione industriale, gestione del magazzino e stoccaggio.



can mean saving money and better management of company resources, as well as protecting the environment. This is why it is important to think in the circular economic perspective following three cardinal principles: eliminating waste by thinking about the end of product life, keeping the products in use as long as possible and finally recycling and regenerating the materials with which they are made."

Materials: at the origin of progress

The discussion at the Print4All Conference highlighted how printing materials play a crucial role in achieving sustainability goals and in making technological development a reality. And the first assumption is that "there are no materials less efficient than other, just as there are no materials less sustainable than others", Acimga explains. "The awareness with which they are employed and continual research on their use, treatment and disposal are the keystones for the effectiveness and efficiency of the entire printing and packaging system."

Sensitivity for efficient use of materials is now very much present in companies in the printing sector, committed to investing in technology and design to come up with mono-material or increasingly recyclable packaging solutions. But sensitivity must permeate the entire supply chain, down to the final consumer: the public is too often misled by some materials being considered as the root of all evils (plastic, just to name one) and is not sufficiently informed about the progress made by the industry to use and recycle them in an efficient and sustainable way.

Many targets related to the recycling of certain materials and set by the European Directive have been largely achieved, such as for paper: with a 75% recycling target set by 2025, according to Comieco (Italian Consortium for recovery and recycling cellulosic-based packaging), the 81% target has already been achieved today. With regard to plastic, instead, according to Corepla (Italian Consortium for the collection and recycling of plastic packages), 45% of recycling has already been achieved, with 1 million, 650 thousand tons collected every year.



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Fresh food? Green packaging

Recyclable solutions for delis are demanded by over 75% of consumers, according to Neurexplorer 2020 data. In order to meet this need, the new Eco Packaging System by Esseoquattro is born.

by Federica Bartesaghi

Consumers' needs are changing fast, for food products and their packaging alike. The eco-friendly trend exploded in recent years has considerably affected the packaging sector, since consumers have become increasingly sensitive to the effects that food packaging - from production to disposal - has on the environment.

In order to meet the new needs of modern consumers, Esseoquattro, an Italian company that since 1977 has been projecting, producing and distributing food packaging solutions, has developed a new project dedicated to fresh and deli products. A system that reduces the environmental impact of packaging, while preserving the freshness of its content. It is called Eco Packaging System and is made of three items that are the result of the work carried out by the company's R&D.

The study

According to 2020 data issued by Neurexplorer, 71% of consumers believe that packaging could negatively affect the environment. And for this very reason 75% of them is now asking for recyclable solutions for the fresh food sold at the take-away counter. At the same time, 81% of consumers is looking for convenient packaging solutions, able to preserve the freshness of food. In addition, more than 60% of consumers claims to be ready to pay more for an environmentally-friendly packaging solution that guarantees product quality.

Three solutions

Eco Packaging System, as the name suggests, is an eco-friendly packaging solution. It is made of three items that can be combined according to the different needs: the Be Green Ideabril wrapping paper; the Be Green Ideabril bag; and the Be Green Oléane bag.

The first two solutions, heat-sealable to ensure maximum hygiene and food safety during transportation, are mainly dedicated to the packaging of deli meats and cheeses. For ready meals, instead, the Be Green Oléane anti-grease



Al banco taglio l'incarto si fa green

I dati Neurexplorer 2020 mostrano che il 75% dei consumatori chiede confezioni riciclabili per gli alimenti freschi serviti. Nasce così Eco Packaging System, la soluzione ecosostenibile e salvafreschezza di Esseoquattro. Azienda italiana che dal 1977 progetta, produce e distribuisce packaging per alimenti.

bag has been created: made with untreated natural brown paper, it prevents the migration of oil from fried products and keeps them crunchy. The anti-grease bag is also suitable for wrapping bakery products, sweets and sandwiches.

1 system, 4 advantages

There are four advantages arising from the adoption of the Esseoquattro solution. First of all, Be Green Ideabril's patented freshness-saving formula allows to preserve for a longer time the organoleptic properties of fresh food. In this way, domestic waste can be reduced, while allowing consumers to diminish their frequency of purchase.

At the end of their use, the three solutions, certified by Pefc, are all recyclable in the paper stream. In particular, the basic components of Ideabril's packaging - paper and film - can be separated for separate collection. In addition, the Be Green Ideabril and Be Green Oléane bags can be reused before disposal. Hence, they remain clean once the food contained is finished. Oléane is suitable for heating in the oven, in the microwave and on a plate; while Ideabril can be used for storing products in the refrigerator and freezer in the medium and long term. The Eco Packaging System can also replace plastic, polystyrene and paper trays (with the only exception of liquids) thus reducing the space occupied, with a consequent reduction of waste to be disposed and of freight vehicles in circulation.

The project, however, is constantly evolving. So much so that other product lines will be soon enriched with more and more eco-friendly solutions. "Innovation is part of our DNA", explains Silvia Ortolani, Esseoquattro's sales director. "Meet the need of consumers, anticipate them if possible, create solutions that make their everyday life simpler, thus improving the quality of life, has always been our mission. Eco Packaging System is much more than just a packaging system, it is our commitment to consumers".

zoom

Plastic is back

Pilloried by governments and associations, during the Covid-19 emergency the material has proven to be hardly replaceable. A glimpse into the Italian and European scenario.

by Carolina Tucci

Plastic yes, plastic no. Before the outbreak of the pandemic, the debate about its strengths and limitations was high in the agenda of governments around the world. In Italy, a plastic tax was ready to come into force on the past July: a 45 cents levy for each kilo of plastic produced for the creation of disposable items. A tax that, in the midst of the sanitary emergency, the government has postponed to January 2021. The same did not happen with the EU single-use plastics directive. In an open letter sent to the EU Commission, the European Plastics Converters (EuPC) association explained that "unfortunately, the coronavirus has shown us that not all materials are the same. Single-use plastics are not easily substitutable, in particular in keeping the same hygienic properties to safeguard consumers". An argument that, however, did not convince the Commission, which confirmed the ban starting from the 1st January 2021. The testimonies of some industry players, released during the 'Food & made in Italy summit' organized by Il Sole 24 Ore on the past July.

Recovery and recycling rates: Italy ranks high among EU countries

"Today we see that disposable face masks start to appear on sidewalks and beaches, abandoned. This shows that plastic does not get lost in the environment on its own, but because of people's bad habits," explained Stefano Lazzari, director of Pro Food Italia (the asso-

ciation that brings together producers of plastic containers for food & beverage and tableware) and Ceo of Sirap Group, important producer of foam and rigid containers for fresh food. Plastic production in our country is a strategic sector for the economy, Lazzari highlights: "On a European scale, Italy is second only to Germany and can boast high recovery and recycling rates."

Out of 13 million tons of packaging materials released for consumption in 2018, about 80% - equal to 10 million tons - were recovered, as displayed by Conai data. "Plastic has an 88% recovery rate, just like paper and aluminum", added Nicola Ballini, director of Pro Food Italia and general manager of Ilip, manufacturer of plastic and bio-plastic packaging for the food sector. Considering that in 2018 the plastic recycling rate in Italy stood at 45%, the 50% recycling target set by the European Union by 2025 seems to be within reach.

Plastic: an ally of food producers during the Covid-19 emergency

In full lockdown, national plastic manufacturers recorded an increase in production up to 40% in order to meet the urgent requests of the supply chain. "Amid the Covid-19 emergency, hospitals and canteens required safe disposable products, with proven functionality, at a sustainable price and already included in a reliable recycling stream. Many requests that translate in a single word: plastic," said Marco Ombo-

Il ritorno della plastica

Messo alla gogna da governi e associazioni, con l'emergenza Covid-19 il materiale ha dato prova di essere difficilmente sostituibile. E nei mesi del lockdown, le aziende italiane del comparto hanno fatto registrare un importante incremento della produzione, che in alcuni casi ha raggiunto anche il 40%. La testimonianza di alcuni player del settore.

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