

TECH4FOOD MAGAZINE

DESIGN • KNOW HOW • INNOVATION • VISION

Managing director: Angelo Frigerio

INNOVATIVE FOOD PACKAGING FROM 1946



GB Bernucci

Food Packaging



GB Bernucci is an historic company operating in the food packaging since 1946.

GB Bernucci offers a wide range of packaging solutions and it is constantly dedicated to researching and developing innovative products made with eco-sustainable materials.

<p>GULFOOD MANUFACTURING 5 - 7 NOVEMBER 2024 DUBAI WORLD TRADE CENTRE</p>	
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Our targets: food safety, respect for the environment and research of innovative and recyclable packaging.

PAPERSEAL
BY G. MONDINI



Security and flexibility

- The unique, patented, continuous sealing flange ensures seal integrity equal to traditional plastic trays.
- No mould changes required on existing plastic trays equipment.

Sustainability

- PaperSeal® trays use up to 90% less plastic than traditional trays.
- Easy separation of film liner from the paperboard after use, promoting recycling.
- The Italian Aticelca evaluation system has assigned a "B" degree of recyclability, allowing to dispose the tray in the paper bin.

Full customization

- Both the inside and outside of the tray can be fully customized in offset printing up to 5 colours.

PAPERSEAL COOK
BY G. MONDINI



Innovation

- Our paperboard packaging solutions meet functionality and performance of the equivalent plastic trays.

Applications

- Chilled and frozen meals that can be cooked in the microwave or a traditional oven.

Customization

- The outside of the tray can be customized in offset printing up to 5 colours.

SLIMFRESH
BY G. MONDINI



Package Performance:

Vacuum skin benefit ensures optimal package performance and extended shelf-life.

Irregular Shapes:

Ability to pack irregular shapes for better merchandising.

Sustainability

- Up to 80% less plastic than traditional trays
- It can be recycled in paper thanks to Aticelca B certification (according to Italian law)
- The liner can be easily separated from the paperboard

SLICEFRESH
BY G. MONDINI



Reclosable Packaging:

Continuous freshness.

Sustainability Confidence:

Paper conveys a solid green message. Up to 70% more packs on shelves than an equivalent plastic tray.

Outstanding Communication:

Front and back customized offset printing up to 6+6 colours

FRESHNESS

ECO-SUSTAINABILITY

MULTIPURPOSE APPLICATION

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Food Packaging

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EDIZIONI TURBO IN PARTNERSHIP WITH ITA ITALIA TRADE AGENCY

TECH4FOOD

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TECH PIONEERS

This issue's featured companies

- Ricciarelli
- Velati
- Menzoni Luigi & C.
- Re Pietro
- Agriflex
- Lawer
- Cama Group
- Minerva Omega Group
- Zacmi
- Gampack Group
- B&B Silos

product showcase

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insight

Food & tech shaping the future together

New consumption trends, environmental concerns, cost-related issues and the opportunities disclosed by AI are forging the industry of tomorrow. Building an ever-closer partnership between tech specialists and food manufacturers. Here are some notable examples.



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markets & data

All-time high for industrial robots

In 2023 installations exceeded half a million for the third year in a row. Thus bringing the number of units operating in factories worldwide to 4.28 million (+10%). A regional outlook and 2024 forecasts by the IFR annual report.



pages 18-19

zoom

Alternatives to plastic are eco-friendlier, or are they?

From bioplastics to glass and metals, a recent study by the Polytechnic University of Milan dispels the myth. And it reiterates the need to perform LCA analysis on a case-by-case basis, also evaluating the social and economic impact of each material.



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EUDR: A Regulation that sparks debate

by Andrea Dusio

“The issue of the deforestation regulation, which was supposed to come into force on January 1, 2025, but has been postponed by 12 months, remains pivotal. Not in terms of its content, which is hard to disagree with, but in terms of its implementation. The application of the measure needs to be managed practically, not just by setting a date, as if the rest of the world were forced to organize itself to comply,” says Paolo De Castro, former Member of the European Parliament, who closely followed the legislative process of the EUDR deforestation regulation, which was delayed nearly two months before its scheduled enforcement.

The postponement has brought relief to many, as while the regulation’s intentions – namely fighting practices that cause severe harm to forests – are widely supported, it also poses significant risks to many industrial sectors. The regulation would prohibit the introduction into the EU market and export of products that have caused deforestation or forest degradation after December 31, 2020, or that do not comply with the legislation of their countries of origin. These products include palm oil, coffee, cocoa, soy, beef, rubber, pulp, and wood – key

materials for the food and food-tech industries. It is no surprise that representatives from at least 45 countries and the Agriculture ministers of 20 EU member states have called for revisions or delays.

In the interview De Castro gave us shortly after the postponement was announced, he makes it clear what mistake Europe cannot afford to make: enforcing a measure that does not consider the positions of its international commercial partners. “Europe,” De Castro explains, “is no longer in the same position as 20-30 years ago: the global trade scenario has radically changed. Countries now produce for all areas of the world: if they don’t sell it to us, Brazilians will sell their soy to Chinese, Indonesians will give their palm oil to Indians. If we don’t make any agreement with these countries, they will turn their attention elsewhere.”

What needs to be done in the next 12-month, if the European Parliament and Council confirm the postponement? Fill in the operational gaps, or to say it using De Castro words, “create concrete operational conditions to implement a regulation that is fair in content, but currently technically impossible to enforce.”



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Eudr: un regolamento che fa discutere

“Il problema del regolamento sulla deforestazione, che doveva entrare in vigore il 1° gennaio 2025 ed è stato rinviato di 12 mesi, resta molto importante. Non tanto nel merito, su cui difficilmente si può essere contrari, ma nel metodo. L'applicazione del provvedimento va gestita in maniera operativa, non semplicemente mettendo una data, come se il resto del mondo fosse tenuto a organizzarsi per rispettarla”. Parole e musica sono di Paolo De Castro, ex parlamentare europeo che, durante il suo mandato, ha seguito da vicino l'iter del regolamento Eudr sulla deforestazione, rinviato a poco più di due mesi dalla sua prevista entrata in vigore.

Una notizia che ha fatto tirare un sospiro di sollievo a molti, poiché questo regolamento, condivisibilissimo negli intenti – ovvero contrastare pratiche che comportano gravi danni a boschi e foreste – presenta anche rischi

grandissimi per molte filiere industriali. Il regolamento vieterebbe infatti l'immissione nel mercato comunitario e l'esportazione di prodotti che hanno causato deforestazione o degrado forestale dopo il 31 dicembre 2020, oppure che risultano non conformi alla legislazione dei Paesi di origine. Tra questi l'olio di palma, il caffè, il cacao, la soia, la carne bovina, la gomma, la cellulosa e il legno: materie fondamentali per l'industria del food e del food tech. Non sorprende, infatti, che contro il regolamento si siano espressi i rappresentanti politici di almeno 45 Paesi e i ministri dell'Agricoltura di 20 Paesi membri dell'Ue hanno chiesto revisioni o slittamenti.

Nell'intervista che De Castro ci ha rilasciato poche ore dopo l'annuncio del rinvio, emerge con chiarezza qual è l'errore che l'Europa non può permettersi di compiere, ovvero applicare un

provvedimento che non tiene conto delle posizioni dei partner commerciali internazionali. “L'Europa - spiega De Castro - non è più nelle condizioni di 20-30 anni fa: il quadro del commercio mondiale è radicalmente mutato. Gli altri continenti ormai producono per tutte le aree del pianeta. Se non la vendono a noi, i brasiliani venderanno la loro soia ai cinesi. Gli indonesiani daranno l'olio di palma agli indiani. O stringiamo accordi con questi Paesi, portandoli su posizioni condivise, oppure si rivolgeranno altrove.”

Cosa occorre dunque fare in questi 12 mesi, se Parlamento e Consiglio Ue confermeranno lo slittamento? Colmare le lacune operative, o per dirlo con le parole di De Castro, “creare le condizioni operative concrete per riuscire ad applicare un regolamento giusto nel contenuto, ma ad oggi tecnicamente impossibile da attuare”.

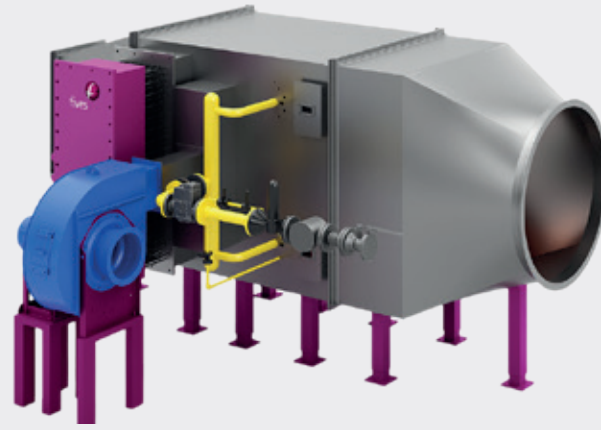


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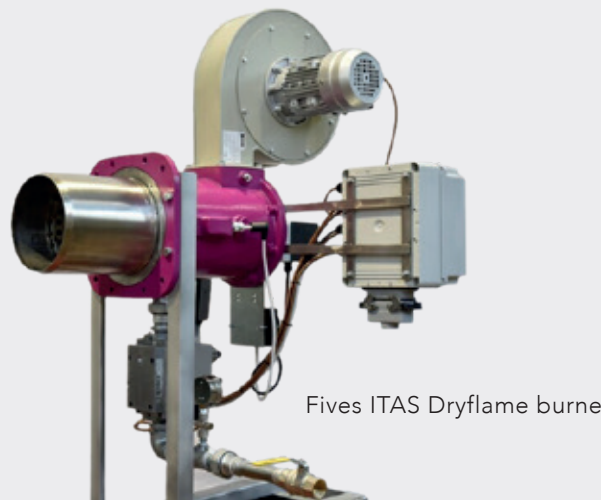
DAL 1968



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Fives ducted, hybrid e-Ductflame system (patented)



Fives ITAS Dryflame burner

FIVES ITAS INNOVATIVE TECHNOLOGIES FOR THE FOOD INDUSTRY

Fives, an industrial engineering group to which the historic Italian company Fives ITAS is a part of since 2014, is a leader in innovative combustion solutions. Committed to decarbonization, Fives develops cutting-edge technologies to reduce CO2 emissions and improve energy efficiency, in line with current environmental regulations. For the food sector, Fives ITAS offers a full range of industrial drying solutions. Flagship products include the Hy-Ductflam hydrogen heating systems (trademark) and e-Ductflame hybrid heating systems (trademark), which can also integrate renewable sources such as solar energy: both allies for energy transition, operating with natural gas, hydrogen, biogas and electricity, they provide flexibility and sustainability without compromising performance. ITAS Dryflame conical burners are also a versatile and reliable solution: perfect for operating at constant and controlled temperatures, they are ideal for dryers and kilns. With a wide power range, they ensure efficiency and high quality of the final product. Ducted, modular and customizable ITAS Ductflame units, instead, offer temperature uniformity and energy savings, making them the ideal choice for drying in complex industrial environments.

Le tecnologie innovative di Fives ITAS per l'industria alimentare

Fives, gruppo di ingegneria industriale di cui fa parte la storica azienda italiana Fives ITAS dal 2014, è leader nel settore delle soluzioni di combustione innovative. Impegnata da sempre nella decarbonizzazione, Fives sviluppa tecnologie all'avanguardia per ridurre le emissioni di CO2 e migliorare l'efficienza energetica, in linea con le normative ambientali vigenti. Per il settore alimentare, Fives ITAS offre una gamma completa di soluzioni per l'essiccazione industriale. Tra i prodotti di punta si annoverano i sistemi di riscaldamento ad idrogeno Hy-Ductflam (marchio registrato) e quelli ibridi e-Ductflame (marchio registrato), in grado di integrare anche fonti rinnovabili come l'energia solare: entrambi alleati per la transizione energetica, operando con gas naturale, idrogeno, biogas ed elettricità, garantiscono flessibilità e sostenibilità senza compromettere le prestazioni. Anche i bruciatori conici ITAS Dryflame rappresentano una soluzione versatile e affidabile: perfetti per operare a temperature costanti e controllate, sono ideali per essiccatoi e forni. Grazie all'ampia gamma di potenza, garantiscono efficienza ed elevata qualità del prodotto finale. Invece gli ITAS Ductflame, canalizzati, modulari e personalizzabili, offrono uniformità nella temperatura e risparmio energetico, rendendoli la scelta ideale per l'essiccazione in ambienti industriali complessi.

AUTOMATION SYSTEMS (INVESTINDUSTRIAL) ACQUIRES MAJORITY STAKE OF PIOVAN GROUP

Through its subsidiary Automation Systems, private equity firm Investindustrial has acquired a majority stake in Gruppo Piovani, an Italian specialist in systems for automating the processing, storage, and transportation of polymers and plastic and food powders. The fund acquired 58.35% of the Italian specialist's share capital from Pentafin, Piovani's main shareholder, corresponding to 61.17% of the capital net of treasury shares. Pentafin will reinvest in the buyer's capital with a 25% stake. Nicola Piovani and Filippo Zuppichin will retain their positions as executive chairman and managing director, respectively. Automation System also entered into a sale and purchase agreement with 7-Industries Holding B.V. to acquire an additional 6.47% of Piovani's share capital, corresponding to 6.78% of Piovani's share capital net of treasury shares. So, at the closing of the transaction the buyer will hold a total stake of 64.82% of the share capital of Piovani Group.

Automation Systems (Investindustrial) acquisisce la maggioranza di Piovani Group

Attraverso la controllata Automation Systems, la società di private equity Investindustrial ha rilevato la maggioranza di Gruppo Piovani, specialista italiano nei sistemi per l'automazione dei processi di trasformazione, stoccaggio e trasporto di polimeri e polveri plastiche e alimentari. Il fondo ha acquisito da Pentafin, principale azionista di Piovani, il 58,35% del capitale sociale dello specialista italiano, corrispondente al 61,17% del capitale al netto delle azioni proprie. Pentafin reinvestirà nel capitale dell'acquirente con una partecipazione pari al 25%. Nicola Piovani e Filippo Zuppichin manterranno le loro posizioni di presidente esecutivo e Ad, rispettivamente. Automation System ha inoltre stipulato un accordo di compravendita con 7-Industries Holding B.V. per l'acquisizione di un ulteriore 6,47% del capitale sociale di Piovani, corrispondente al 6,78% del capitale sociale di Piovani al netto delle azioni proprie. Al closing dell'operazione l'acquirente deterrà una partecipazione complessiva pari a 64,82% del capitale sociale di Piovani Group.

IMA: CONSOLIDATED REVENUE UP TO 2.3 BILLION EUROS IN 2023, BUT PROFIT SLIGHTLY DOWN TO 96.3 MILLION

Ima closes 2023 with a consolidated revenue of 2.3 billion euros, marking a growth compared to 2022 (1.99 billion). But the net profit of the Bolognese group specializing in the design and manufacture of automatic packaging and processing machines decreases slightly year-to-year: from 108 million in 2022 to 96.3 million euros. As stated in an Italia Oggi article by Andrea Giacobino, revenues, sector by sector, are as follows: "990.6 million in pharma (+11.9% on 2022) with an EBITDA of 196.6 million, 922.9 million in consumer (+12.5%) and 392.3 million in automation (+38.1%). The EU (excluding Italy) weighs 701.7 million on the turnover, and in general export revenues account for 83% of the total". The Group's shareholders' equity - which in January saw the entry of the American BDT & MSD Partners as new minority shareholder, owning 45% of the capital - rose by 83 million to 2.25 billion.

Ima: nel 2023, ricavi consolidati in crescita a 2,3 mld di euro, ma utile in lieve calo a 96,3 mln

Ima chiude il 2023 con ricavi consolidati per 2,3 miliardi di euro. In crescita rispetto al 2022 (1,99 miliardi). Ma il profitto netto del gruppo bolognese specializzato nella progettazione e produzione di macchine automatiche per il packaging e processing è in lieve calo anno su anno: dai 108 milioni del 2022 a 96,3 milioni di euro. Come si legge in un articolo di Italia Oggi a firma Andrea Giacobino, i ricavi, settore per settore, sono i seguenti: "990,6 milioni nel pharma (+11,9% sul 2022) con un ebitda di 196,6 milioni, 922,9 milioni nel consumer (+12,5%) e 392,3 milioni nell'automation (+38,1%). Sul fatturato, l'Ue (Italia esclusa) pesa per 701,7 milioni e in generale i ricavi da esportazione rappresentano l'83% del totale". Il patrimonio netto del Gruppo - che a gennaio ha visto l'entrata di un nuovo socio di minoranza, l'americano Bdt & Msd Partners, al 45% del capitale -, come si legge su Italia Oggi, è salito di 83 milioni attestandosi a 2,25 miliardi.

ILPRA NOW OWNS 99.36% OF ITS SUBSIDIARY ILPRA SYSTEMS ESPAÑA

Ilpra's growth continues. After the acquisition of 51% of Migliorini in August, the Lombard specialist of food and medical packaging has announced the acquisition of 76,04% of Ilpra Systems España's corporation stock. Therefore, it grows up to 99.36% of the subsidiary Spanish company based in Mataró (Barcelona). The operation was carried out thanks to a capital increase, which was subscribed by waiver and including the contribution of the trade receivable of the company as of 31st December 2023, amounting to 2.14 million euros.

Ilpra sale al 99,36% della controllata Ilpra Systems España

Continua la crescita di Ilpra. Dopo l'acquisizione del 51% di Migliorini ad agosto, lo specialista lombardo del confezionamento alimentare e medicale ha annunciato di aver acquistato il 76,04% del capitale sociale di Ilpra Systems España. Salendo così al 99,36% della controllata spagnola con sede a Mataró (Barcellona). L'operazione è avvenuta tramite un aumento di capitale, sottoscritto con rinuncia e relativo conferimento del credito commerciale vantato dalla società alla data del 31 dicembre 2023, pari a 2,14 milioni di euro.



BRAUBEVIALE WIDENS ITS OFFER FOR THE WINEMAKING INDUSTRY IN THE 2024 EDITION

'What fits together, ferments together': the new slogan of the 2024 edition of BrauBeviiale encloses the complementarity of the offer for the foodtech fair. Not only solutions for the beer and beverage sector, then: for the second year in a row, organizers have decided to focus on wine industry, widening their exhibition offer compared to last year. From 26th to 28th November, in NürnbergMesse, 53% of the exhibitors will boast solutions specifically designed for the wine industry as part of their exhibition portfolio. Besides process technologies for the production of wine, sparkling wine and liqueurs, exhibitors at BrauBeviiale 2024 will offer a complete portfolio of equipment for the winemakers. The offer will be completed by the special area dedicated to wine in pavilion 4A. There, a rich schedule of events and meetings on the latest themes of the sector will take place: no/low alcohol, challenges and opportunities posed by the climate change, sustainability, a focus on parallels between the brewery and wine sectors.

BrauBeviiale arricchisce la propria offerta espositiva per l'industria vinicola all'edizione 2024

'What fits together, ferments together': il nuovo slogan dell'edizione 2024 di BrauBeviiale racchiude la complementarietà dell'offerta espositiva della fiera delle tecnologie per il mondo beverage. Non solo soluzioni per il settore brassicolo e delle bevande, dunque, per il secondo anno consecutivo gli organizzatori hanno scelto di puntare sull'industria del vino, arricchendo la propria offerta espositiva rispetto allo scorso anno. Dal 26 al 28 novembre prossimi, a NürnbergMesse, il 53% degli espositori vanterà infatti soluzioni specifiche per l'industria del vino come parte del proprio portafoglio espositivo. Oltre alle tecnologie di processo per la produzione di vino, spumante e liquori, gli espositori a BrauBeviiale 2024 offriranno un portafoglio completo di attrezzature per le cantine. L'offerta sarà completata dall'area speciale dedicata al vino nel padiglione 4A, dove durante la tre giorni andrà in scena un ricco calendario di eventi e incontri che verteranno sulle più attuali tematiche di settore, tra cui: vini no/low alcohol, sfide e opportunità del cambiamento climatico, sostenibilità, oltre a un focus su parallelismi tra il settore della birra e del vino.

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EU COMMISSION RESTRICTS USE OF PFHXA, A SUB-GROUP OF PFAS CHEMICALS

The EU Commission has adopted new measures under the REACH Regulation – the EU chemicals legislation – to protect human health and the environment by restricting the use of undecafluorohexanoic acid ('PFHxA') and PFHxA-related substances. "These sub-groups of per- and polyfluoroalkyl substances ('PFAS')", as an official release by the Commission highlights, "are very persistent and mobile in water, and their use in certain products poses an unacceptable risk to human health and the environment." The restriction will ban the sale and use of PFHxA in consumer textiles; food packaging, like pizza boxes; consumer mixtures such as waterproofing sprays; cosmetics like skin care products.



Pfas, nuova stretta dalla Commissione Ue. Limitato l'uso del sottogruppo PFHxA

La Commissione Ue ha adottato ulteriori norme restrittive per limitare l'uso dei composti perfluoroalchilici e polifluoroalchilici (Pfas), noti anche come 'forever chemicals' per via della loro resistenza alla decomposizione nell'ambiente. Le nuove disposizioni limitano l'uso dell'acido undecafluoroesanoico (PFHxA) e delle sostanze correlate al PFHxA. "Tali sostanze", come si legge in una nota ufficiale della Commissione Ue, "risultano essere molto persistenti e mobili nell'acqua e il loro uso in determinati prodotti rappresenta un rischio inaccettabile per la salute umana e per l'ambiente". Nel dettaglio, la restrizione vieterà la vendita e l'uso del PFHxA solo per alcune applicazioni, tra cui spicca il divieto nei prodotti tessili di consumo; imballaggi alimentari (tra cui i cartoni per la pizza); e cosmetici come i prodotti per la cura della pelle.

MULTIVAC GROUP TAKES OVER 80% OF ITALIANPACK

German Multivac Group, a global supplier of complete packaging and processing solutions for food, medical and pharmaceutical products, has acquired an 80% majority stake in Italianpack, a Como-based manufacturer of automatic and semiautomatic packaging machines. The company will thus be integrated into the Multivac organization as a new business unit led by Italianpack's CEO, Tomaso Petrini. "This acquisition expands our offering in the range of traysealers in the low to mid-price range, dispensers, and peripheral equipment such as unstackers and lid applicators," said Christian Traumann, CEO of the Multivac Group. This is a continuation of a strategic cooperation that began in 2021, with Multivac completing its product range in the heat sealer sector through Italianpack. Italianpack's network of independent dealers will continue to be used to sell the Italian company's solutions, while Multivac Group's subsidiaries will continue to be responsible for selling the German company's products.

Il gruppo Multivac acquisisce l'80% di Italianpack

Il gruppo tedesco Multivac, fornitore a livello mondiale di soluzioni complete per il confezionamento e la lavorazione di prodotti alimentari, medici e farmaceutici, ha acquisito la quota di maggioranza dell'80% di Italianpack, produttore di confezionatrici automatiche e semiautomatiche con sede a Como. L'azienda sarà così integrata nell'organizzazione di Multivac come nuova business unit guidata dal Ceo di Italianpack, Tomaso Petrini. "Questa acquisizione amplia la nostra offerta nella gamma di termosaldatrici nella fascia di prezzo medio-bassa, dosatori e apparecchiature periferiche come disimpilatori e applicatori di coperchi", ha dichiarato Christian Traumann, Ceo del gruppo Multivac. Si tratta del proseguimento di una cooperazione strategica iniziata nel 2021, con il completamento da parte di Multivac della propria gamma di prodotti nel settore termosaldatrici grazie a Italianpack. La rete di rivenditori indipendenti di cui si avvale Italianpack continuerà ad essere utilizzata per la vendita delle soluzioni dell'azienda italiana, mentre le filiali del gruppo Multivac continueranno ad occuparsi della vendita dei prodotti della società tedesca.



From left Christian Traumann, Tomaso Petrini, Tobias Richter.

PEPSICO SAVES WATER THANKS TO POTATO CHIPS

PepsiCo recently exceeded its target of a 25% enhancement in operational water-use efficiency based on a 2015 baseline in regions with significant water risks. What made it possible is the implementation of several strategies to improve water-use efficiency, and one of them is directly connected with potato chips, as Bryan Seitz, sustainability strategy manager and climate lead for Frito-Lay North America, told FoodNavigator USA. The company's Kolkata plant developed a method to capture the steam vapor produced when potato slices enter the fryer - as potatoes consist of approximately 75% to 80% water. Seitz explained that this steam is essentially the water within the potato, and PepsiCo initially redirects it as low-grade waste heat to support other thermal processes. After condensing and purifying the steam back into water, the company reuses it to reduce freshwater consumption in other operations. On a standard potato chip production line, PepsiCo estimates it can reclaim and reuse about 14 million gallons of water, amounting to roughly 60 million liters annually at a single facility. Additionally, over the last years the company decreased its freshwater demand by an average of 70% at 21 manufacturing sites by adopting membrane bioreactor technology. PepsiCo has set an ambitious target: to become net water positive by 2030.



PepsiCo risparmia sull'acqua con le patatine fritte

PepsiCo ha recentemente superato l'obiettivo di migliorare del 25% l'efficienza operativa nell'uso dell'acqua rispetto al dato 2015 nelle aree a elevato rischio idrico. Ciò è stato reso possibile grazie all'implementazione di diverse strategie per migliorare l'efficienza nell'uso dell'acqua, una delle quali direttamente legata alle patatine fritte, come ha spiegato Bryan Seitz, responsabile della strategia di sostenibilità e capo per il clima di Frito-Lay North America, a FoodNavigator Usa. Lo stabilimento dell'azienda a Kolkata ha infatti messo a punto un metodo per catturare il vapore prodotto quando le patate a fette entrano nella friggitrice (le patate sono composte per circa il 75%-80% di acqua). Inizialmente, il vapore generato in questo processo viene indirizzato come calore di scarto a bassa qualità per supportare altri processi termici. Dopo aver condensato e purificato il vapore in acqua, l'azienda lo riutilizza invece per ridurre il consumo di acqua dolce in altri processi. In una linea di produzione standard di patatine, PepsiCo stima di poter recuperare e riutilizzare circa 14 milioni di galloni d'acqua, equivalenti a circa 60 milioni di litri l'anno in un singolo impianto. Negli ultimi anni l'azienda ha anche ridotto il suo fabbisogno di acqua dolce del 70% circa in 21 siti di produzione, adottando i bioreattori a membrana. PepsiCo ha fissato un ambizioso obiettivo: avere un bilancio idrico in positivo entro il 2030.

BOTTLING TECHNOLOGIES: AMERICAN PROMACH ACQUIRES ITALIAN MBF

ProMach, an American process and packaging specialist, announces the acquisition of MBF, a Veneto-based supplier of complete bottling plants for the wine & spirits industry, but not only. That of MBF, this year, is the second acquisition in the Italian market for the American group, after the Parma-based Zacmi. MBF, as of today, has 200 employees who will become part of ProMach's Primary Packaging business unit, led by group president Doug Stambaugh, and has registered more than 20 patents and is active with a production site in Italy as well as subsidiaries in the U.S., Argentina and Spain. Venetian specialist Antonio Bertolaso, CEO Anita Bertolaso and operations director Giuliano Boscaro will continue to lead the MBF team.

Tecnologie di imbottigliamento: l'americana ProMach rileva la veneta MBF
ProMach, specialista americano di processo e confezionamento, rende nota l'acquisizione di MBF, fornitore veneto di impianti completi di imbottigliamento per l'industria wine & spirits, ma non solo. Quella di MBF, quest'anno, è la seconda acquisizione sul mercato italiano per il Gruppo a stelle e strisce, dopo la parmense Zacmi. MBF, ad oggi, conta 200 dipendenti che entreranno a far parte della business unit Primary Packaging di ProMach, guidata dal presidente del gruppo Doug Stambaugh, e ha registrato più di 20 brevetti ed è attiva con un sito produttivo in Italia e filiali in Usa, Argentina e Spagna. Il Presidente dello specialista veneto Antonio Bertolaso, l'Ad Anita Bertolaso e il direttore operations Giuliano Boscaro continueranno a guidare il team di MBF.

UCIMU: FIRST STEP OF THE PROJECT MACHINERY-X IS COMPLETED

Ucimu has communicated the conclusion of the first step of the pilot project Machinery-X, a data platform for machine tools. The venture realized with the collaboration of the International Data Spaces Association (IDSA) aims at creating "a federated, secure and sovereign data infrastructure based on the principles of transparency, trust and participation", as it reads on an official note. Through the integration of advanced technologies, Machinery-X will allow data to be leveraged for predictive maintenance. In addition, the goal of the project is developing advanced services, expanding the capability of the data space towards more sophisticated services. Finally, referring to the European interoperability, "the possibility to connect the platform with other European data spaces operating in complementary sectors is being discussed", explains UCIMU.



Ucimu: ultimata la prima fase del progetto Machinery-X

Ucimu ha reso nota la conclusione della prima fase del progetto pilota Machinery-X, ossia una piattaforma dati per le macchine utensili. Realizzata in collaborazione con l'International data spaces association (Idsa), l'iniziativa mira a creare "un'infrastruttura di dati federata, sicura e sovrana, basata sui principi di trasparenza, fiducia e partecipazione", come si legge in una nota ufficiale. Attraverso l'integrazione di tecnologie avanzate, Machinery-X permetterà di sfruttare i dati per la manutenzione predittiva. Inoltre, il progetto mira a sviluppare servizi avanzati, espandendo le capacità del data space verso servizi più sofisticati. Infine, con riferimento all'interoperabilità europea, "si ragiona sulla possibilità di connettere la piattaforma con altri data space europei operanti in settori complementari", spiega Ucimu.

PACKAGING AND ROBOTICS: PARTNERSHIP SIGNED BETWEEN COESIA AND PWR

Bologna-based packaging group Coesia acquires a minority stake in PWR (Packaging with Robots), a specialist in automated robotic packaging systems for the food industry. The combination of their respective expertise will result in a complete line of automated packaging solutions based on vision systems and robotics, capable of improving productivity and flexibility in complex production processes. Specializing in large multi-robot lines with vision systems and pick-and-place technology for the bakery, confectionary, snacks and pet food sectors, PWR will partner with Coesia's ACMA, Volpak, R.A Jones and FlexLink companies to grow in the personal care and e-commerce sectors. Headquartered in Bellshill (UK) and with an operations office in Ede (Netherlands), PWR has a presence primarily in Europe and Australia, but aims to expand in North America by leveraging Coesia's expertise and infrastructure.

Packaging e robotica: siglata partnership tra Coesia e PWR

Il gruppo bolognese del packaging Coesia acquisisce una partecipazione di minoranza in PWR (Packaging with Robots), specialista nei sistemi di confezionamento automatico robotizzato per l'industria alimentare. Dall'unione delle rispettive competenze nascerà una linea completa di soluzioni di packaging automatizzate basate su sistemi di visione e robotica, capaci di migliorare la produttività e la flessibilità in processi produttivi complessi. Specializzata nelle grandi linee multi-robot con sistemi di visione e tecnologia pick & place per i settori bakery, confectionary, snacks e pet food, PWR collaborerà con le aziende di Coesia ACMA, Volpak, R.A Jones e FlexLink per crescere nei settori del cura persona e dell'e-commerce. Con sede a Bellshill (Regno Unito) e una sede operativa a Ede (Paesi Bassi), PWR è presente soprattutto in Europa e Australia ma punta a espandersi in Nord America facendo leva sull'esperienza e le infrastrutture di Coesia.

Breakthrough packaging for pasta and beyond

180 years of technological expertise make Ricciarelli a 360-degree partner for food producers worldwide. The brand-new IWR22 automatic casepacker is the exact combination of speed, efficiency, and versatility, all in an ultra-compact size.

by Federica Bartesaghi

Few companies can boast a 180-year-long history, and Ricciarelli is one of them. Founded back in 1843, the company is still today one of the strongest players in the Italian food packaging industry, since it relies on a deep know-how and more than 6,000 lines installed worldwide. Its 16,000-square-meter plant in Pistoia, Tuscany, hosts around 100 employees, including 25 technical engineers. The company is well known for its expertise in the packaging of every possible shape of pasta, but its reach extends far beyond that. A prime example is the newest model launched on the market, the IWR22 automatic casepacker, and more innovations are in the pipeline.

A 360-degree technological expertise

Ricciarelli has one main advantage: the fact of being a 'System Integrator'. This means that the entire packaging line is designed, built, and installed solely by the company. Ricciarelli operates as a single system to produce cutting-edge weighers, packaging machines, casepackers, shrink wrappers, and palletizing systems.

"At Ricciarelli, research and development have always been top priorities," explains Alberto Mangani, R&D director. "Actively listening to customer feedback, understanding their needs and requests, combined with our desire to develop better machines and processes, drives us to constantly develop new solutions that bring concrete improvements in terms of flexibility, efficiency, and sustainability."

Ricciarelli is capable of producing more than 20 types of packaging and can handle just as many types of products. Pasta, of course, but also rice and pulses, snacks, candies, and more. Sustainability in the choice of packaging materials, energy saving, interconnection between machines and control systems, as well as space-saving solutions, are some of the strategic growth guidelines that the company has pursued in recent years.

"Our innovations make format changes at the end of the line faster, saving time and reducing

errors," adds Mangani. "We have worked to make companies able to replace plastic film in primary packaging with sustainable materials like paper. Smart management systems and new heating technologies enable energy savings in package sealing, reducing emissions. Our contribution to sustainability is tangible."

The new automatic casepacker IWR22

Ricciarelli's latest innovation is the IWR22 automatic casepacker for bags and cartons, with standing insertion into 'wrap-around' cases made up of a display tray with a cover. In this way, the bags are already correctly positioned inside the box and ready to be placed on supermarket shelves. The main advantages? A production rate of 120 bags at the input and 15 cases per minute; significantly reduced format changeover times; universal packaging loading for all formats; cost reduction for the customer and great space-saving.

"This model completes our range of machines: so far, our casepackers were only capable of handling the more common American boxes, but now we can provide customers with the possibility of working with 'wrap-around' cases made of a display tray and cover," highlights the sales director, Daniele Bagni. "At Ricciarelli, we are pleased to finally offer this alternative, and we are confident it will be an interesting solution even for several food manufacturers, also outside the pasta industry. In the meantime, we are already working on further upgrades to fully wrap the bundles with a single sheet of cardboard (complete wrap). This solution will be even more advantageous, as it will allow significant savings in material and space."

Ricciarelli: l'innovazione nel packaging per la pasta e oltre

180 anni di expertise tecnologica nel confezionamento fanno dell'azienda toscana un partner a 360 gradi per i produttori alimentari di tutto il mondo. La nuovissima incartona automatica IWR22 è la sintesi perfetta di velocità, efficienza e versatilità. In un formato super compatto.

RICCIARELLI'S STORY IN PILLS

- **1843:** Garibaldo Ricciarelli founds Ricciarelli, specialized in the production of pasta dies.
- **1956:** Ricciarelli produces its first pasta weighing and packaging machines, and starts its global expansion.
- **1993:** Ricciarelli celebrates 150 years. The brand becomes synonymous with quality and reliability in packaging.
- **2003:** the company changes its name to Ricciarelli S.p.A and presents itself with a new brand image and internal structure, fully dedicating itself to the packaging of dry, fresh, and frozen products.
- **2017:** Ricciarelli completes its range of machines for the automation of the end-of-line packaging with palletizing and handling systems.
- **2023:** Ricciarelli celebrates its 180th anniversary and introduces new solutions focused on sustainability and ecology.



From left: Marino Milella (owner), Daniele Bagni (sales director) and Alberto Mangani (R&D director)



The new automatic casepacker mod. IWR22

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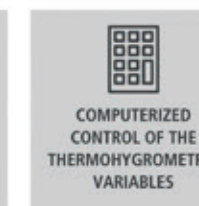
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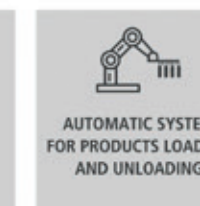
UNIFORMITY OF SHRINKAGE



COMPUTERIZED CONTROL OF THE THERMOHYGROMETRIC VARIABLES



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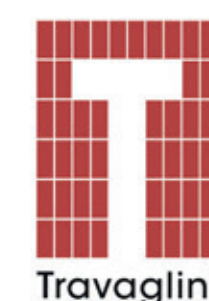
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- PET FOODS
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Food & tech shaping the future together

New consumption trends, environmental concerns, cost-related issues and the opportunities disclosed by AI are forging the industry of tomorrow. Building an ever-closer partnership between tech specialists and food manufacturers. Here are some notable examples.



New life to scraps

No longer discarded materials, but valuable ingredients for 'upcycling' initiatives, and recent studies are paving the way for exciting new possibilities. One example? Traditional chocolate production, using only the beans, involves leaving the rest of the cocoa fruit to rot in the fields. A team of Swiss scientists came up with a way to make chocolate using the entire cocoa fruit - the pulp, the juice, and the husk, or endocarp - and without adding sugar. The latter is indeed substituted by a 'cocoa gel' obtained from the processing of the above-mentioned discarded parts. No surprise that the process has already gained significant interest from sustainability-focused companies.



Reshaping food, literally

Consumer brands know this well: the only way to capture consumers in an increasingly competitive market is by focusing on deep personalization, even though significant investments. A playful example comes from Heinz and the creative agency Gut, who launched a special edition of ketchup for the Dutch market: Hagelchup, ketchup sprinkles. This fun idea stems from a real issue: Netherlanders have always shown a clear preference for mayo over ketchup. Hence, the idea to win them over by making classic ketchup a bit more like one of the Dutch's favorite foods: Hagelslag, a sprinkle made of chocolate and sugar that both adults and children traditionally consume at breakfast, sprinkled on buttered bread. This also inspired the name, Hagelchup, "the most Dutch ketchup ever made," as Heinz's slogan says.



Packaging and 'de-packaging'

A good waste collection and recycling requires more than just the efforts of producers; it also - and especially - needs the cooperation of ordinary citizens. For this reason, multinational PepsiCo has partnered with Intuitive AI to introduce



Oscar Sort, an AI-powered recycling assistant designed to improve waste management in high-traffic locations across the U.S. Oscar Sort will assist users in identifying recyclable materials and guide them toward the correct bin, improving recycling accuracy. Virtuous recycling examples can also be found in the retail world: Walmart, the world's largest retail chain, has partnered with Denali to launch depackaging services aimed at improving the food waste recycling process at over 1,000 Walmart and Sam's Club locations across the United States. Denali's depackaging technology and process separate food from its packaging materials, producing a cleaner stream of organic material that can be turned into animal feed or compost.

The emerging role of GLP-1 agonists

Who hasn't heard about GLP-1 agonists yet? For those who missed them, we're talking about a new class of weight loss medications that promise to reshape the future of nutrition. This is made possible by the active ingredients semaglutide and tirzepatide, patented by pharmaceutical companies Novo Nordisk and Eli Lilly, respectively, that slowing digestion reduce appetite and therefore food intake. According to JP Morgan data, this market is expected to be worth 100 billion dollars by 2030, and multinational brands like Nestlé immediately understood the huge potential. In October, the company launched in the U.S. the new Vital Pursuit brand: a line of frozen pready meals targeted at people using GLP-1 agonists, featuring smaller portions but rich in protein, fiber, and essential nutrients. And we are pretty sure that other companies will follow suit.



The high-protein trend is here to stay

In recent years there has been a surge in product launches tied to the 'High Protein' trend, including snacks, cheeses, yogurts, and pasta specifically for-



mulated for sportspeople and those following a diet high in proteins. The latest development is the expansion into the confectionery world, since Canadian company Protein Candy has launched what it calls 'the world's first super candy.' Offering 14 grams of protein, 4 grams of sugar and 6 grams of prebiotic fiber, it contains no artificial colors or sweeteners. According to the company, the difference from other candies claiming high protein content is the use of 'complete proteins', like whey isolate.

A sweet tooth for plant-based

One of 2024 most significant product launches in the Italian confectionery world comes from Ferrero, which introduced its iconic Nutella in a plant-based version. Ferrero used the original recipe of its classic spread, replacing dairy ingredients with chickpeas and rice syrup. This product is part of a growing wave of new confectionery products tailored specifically for veg consumers: Valsoia has launched the 'Valsoia Zero' spread made with cocoa and hazelnuts, 100% plant-based; Lindt Italia has introduced the new Classic Vegan Bars, a vegan alternative to traditional chocolate bars. The trend is backed by data: VeganOk forecasts that the vegan food market will reach a value of 61.3 billion dollars by 2028, driven by growing demand for cruelty-free foods and products.



Preserving biodiversity with AI

When you think of Artificial Intelligence, concepts like collaborative robotics, data analysis, and virtual assistance come to mind. However, a notable example of its application was demonstrated by frozen food giant Findus, which officially launched the 'Futuro Fiorito' (Blooming Future) project. Developed in partnership with nature tech company 3Bee, it relies on the neural network system - developed in collaboration with the European Space Agency (ESA) - which uses satellite imagery and AI to analyze biodiversity across 1,000 hectares of land, including areas around the Findus plant in Latina (Lazio re-

gion). Additionally, IoT sensors called Spectrum are used to analyze the presence and types of pollinators by detecting the vibrations emitted by insects during flight. The final goal? To preserve biodiversity, of course, by using data to inform specific regenerative actions.

Alternative proteins attract investments

The 'alternative proteins' segment includes plant-based proteins, as well as fermented or lab-grown proteins. Last spring, the Bezos Earth Fund, a Jeff Bezos-backed philanthropic initiative announced an initial 60 million dollars investment to establish 'Bezos Centers for Sustainable Protein' as part of its 1 billion dollars commitment to food transformation. The Centers will target major technological barriers to reducing cost, increasing quality, and boosting nutritional benefit of alternative proteins by advancing science and technology. "We need to feed 10 billion people with healthy, sustainable food throughout this century while protecting our planet. We can do it, and it will require a ton of innovation," said Bezos Earth Fund Vice Chair, Lauren Sánchez. Things are moving fast non only in the U.S.: at the end of August, the UK government announced a 15 million pounds investment in a new hub dedicated to alternative proteins, the National Alternative Protein Innovation Centre (NAPIC), and it will be supported by an additional 23 million pounds from public and private sector partners.

Enhanced precision in quality control

Improvement of production processes and a 75% reduction in complaints from consumers or retail outlets within the first three months of adopting the solution: these are the goals achieved by Italian deli meat producer Fumagalli Industria Alimentari thanks to the implementation of Antares Vision Group's All-In-One technology,

that allows multiple quality control inspections to be performed with a single machine, featuring in-line micro-hole detection technology, X-Ray inspection, and checkweigher. In particular, detecting micro-holes in-line plays a crucial role for the company, as it is not uncommon for fats naturally present in cured meats to settle in the sealing area of the packaging, causing micro-holes that lead to rapid product deterioration.



Passion for every meal.



Cibo e tecnologia: un sodalizio vincente

Le nuove tendenze di consumo, l'attenzione per i temi ambientali, i problemi legati ai costi e le nuove opportunità offerte dall'intelligenza artificiale sono le fondamenta su cui aziende e retailer stanno costruendo il futuro del comparto. In una partnership sempre più stretta con gli specialisti del food-tech.



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Masters of grinders

From the manual versions to the more sophisticated ones, Velati's range reflects the company's long-standing expertise in this specific class of machinery. The best in class solution? Advanced model TMV.

by Federica Bartesaghi

With a 150-year technological expertise in the design and construction of meat processing machinery, Velati keeps renewing its tradition to provide customers with the most advanced quality standards. "Our machines are always at the forefront as regards production efficiency, safety and reliability," explains the company, headquartered in the province of Milan. "This is especially true when it comes to meat grinders, which unquestionably represent Velati's landmark. But technology is constantly evolving, and the company recently presented its newest top of the range: the TMV series, evolution of the historic TMR line.

TA, TM and TMR models

Velati's grinders are designed to satisfy the needs of medium to high volume production batches. TA and TM models are both equipped with two speeds on the feeding worm, while the knife speed remains constant. A version provided with variable speed worm and knives is also available. Models with a pre-mixing tank have been developed to reduce clutch and heating. Each tank has two rotating mixing shafts inside, whose rotation is programmable for both time and directions. After being mixed, the meat is conveyed to the grinding screw by the shafts with paddles. A free or fixed shaft depends on the product to be processed and well as on the size of the end holes of the plate.

Models TM and TMR are completely made of stainless steel and have been designed to process fresh, cooled, and frozen meat for the medium up to the big industry without stressing and damaging the meat. If TA model is characterized by a worm with feeding paddles, TM and TMR models are instead equipped with a mixing tank with two paddled shafts and different sizes including 1000, 1250, 1500 and 2000 liters. TMR model is also provided with a variable speed functioning with consequent speed variation on the feeding worm and knives ensuring the highest product quality.

"The grinder's working principle is very simple", Velati highlights. "Through a belt or trolley lifter the meat is loaded in the pre-mixing tank and after being gently pre-mixed, it is moved by the paddle to the feeding worm. This one pushes the meat to the knife-plate set and finally ground meat exits through the outlet mouth. The meat is ground effectively gently, reducing the temperature decrease to the minimum.

The pre-mixed meat offers a best product texture and reduces the final mixing time." Each machine - except for TA models - can be equipped with: gas injection system by CO2 or N2, service platform, loading system by trolley lifter or conveyor belt, protection grids and lids and sensor for temperature control and level sensor for the pre-mixing tank.

VELATI'S GRINDERS MAIN FEATURES

- Pre-mixing tank with no-crossing paddles
- Grinding with free or fixed shaft
- Fixed or variable speeds
- Stainless-steel chassis
- A new tank design to prevent warming up
- Responding to MOCA standards and hygienic design concept
- Removable doors are installed to access in the electrical panels, motors, and the components transmission
- RFID sensors installed around the pre-mix tank
- A control panel is installed on each machine
- Ready to be used as stand-alone machine or in an automated line

Specialisti dei tritacarne

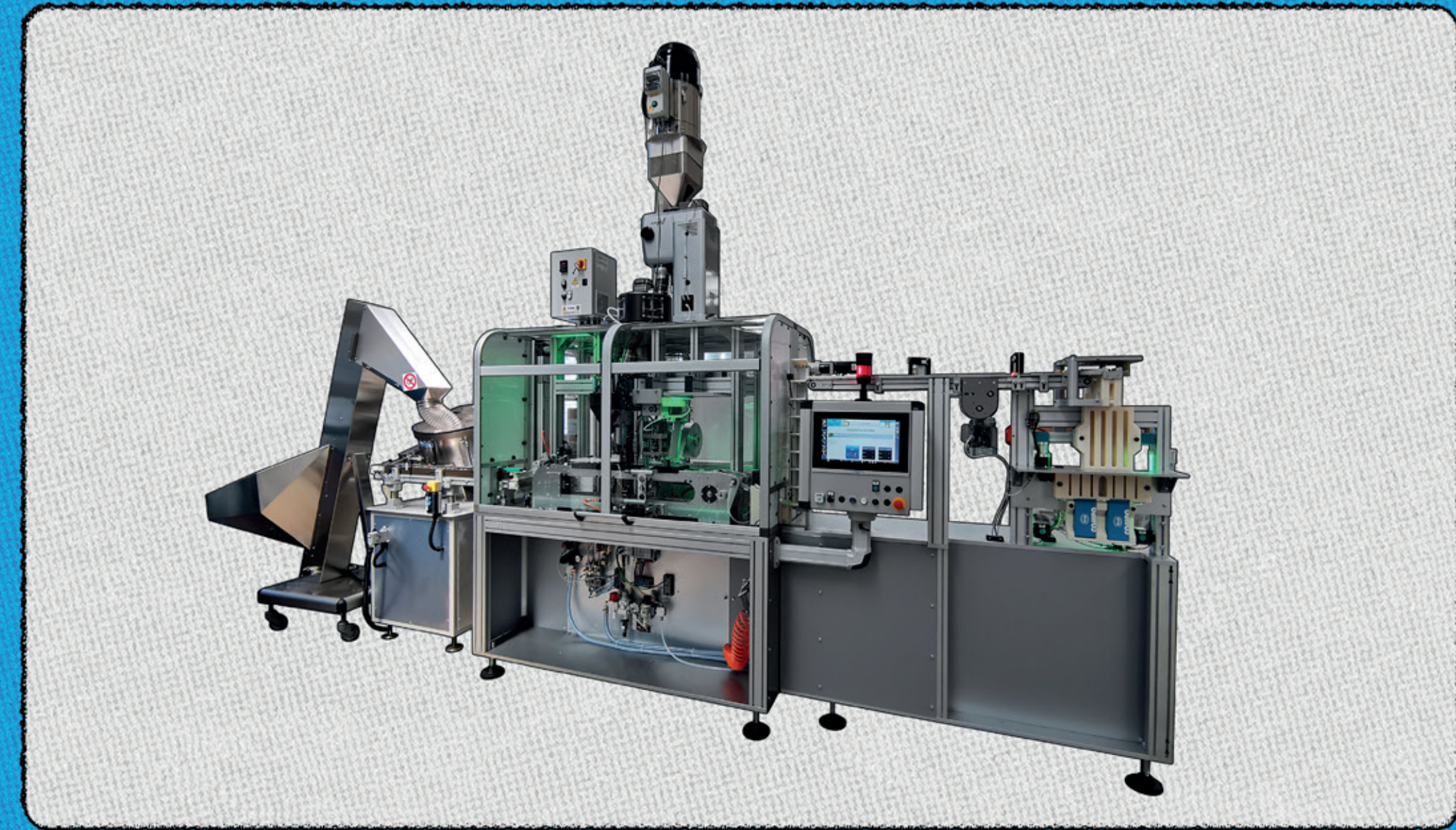
Dai modelli manuali a quelli più tecnologicamente avanzati, l'offerta di Velati riflette la competenza sviluppata in 150 anni di attività nel settore. Una gamma che, da sempre, è il fiore all'occhiello dell'offerta e che si è arricchita di un nuovo modello di punta: la serie TMV, evoluzione della storica linea TMR.

THE ADVANCED TMV RANGE

Velati's range is now enriched with the TMV meat grinder: the most advanced version of the TMR line. Entirely made of stainless steel and designed according to the MOCA standard, it is equipped with two dedicated motors, one for worm supply and the other for cutting, both controlled by inverter and without pneumatic clutch. Used for processing fresh, chilled, and frozen meat, the TMV grinder models 180 and 220 are equipped with a pre-mixing tank with two paddle shafts. A key feature is the variable speed both for the worm and the knives, making sure that the final product reaches a high-quality standard.



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AVAILABLE IN 100% COMPOST OR ALUMINUM MATERIAL

Agriflex: state-of-the-art cooling and dosing

For 50 years the Italian company has been providing industrial solutions that minimize human errors in ingredients' management activities.

by Lucrezia Villa

Founded in 1975 in Forlì, Agriflex has been designing, manufacturing, and installing systems for storing, transporting, dosing and automating raw materials for food, pet food, plastics, and other industries for almost 50 years. Today it boasts 12,000 sqm of indoor surface area in two national hubs: the Forlì headquarters with production and assembly, plant engineering and warehouse areas – which also include a branch office where iron components are machined separately – and the production hub in Riva del Po, in the Ferrara area, dedicated to the specialized production of steel components. Over the years, Agriflex has developed a significant international presence, thanks to its solid industrial and commercial network in several countries worldwide and its widespread participation in major international trade fairs.

The cooling and dehumidification system

Controlling the dough's temperature has always been a key factor in achieving optimal and consistent quality of the finished product. Stable and controllable parameters lead to a reduction in time and costs. Agriflex product cooling machinery uses an innovative technology – patented by Agriflex – that makes it possible to decrease the dough's temperature by as much as 20°C, ensuring a constant and homogeneous temperature through self-regulation.

The air cooling and dehumidification consists of two units – a shell and tube air cooling unit and a handling unit –, in the cooling and dehumidification system the pressurised air is channelled through the heat exchanger, where it meets a circuit in which the refrigerant circulates. The air then undergoes the progressive condensation of the humid part along the path inside the exchanger. Subsequently, the air handling unit separates and drains all residual condensate. At the outset of this system, the advantages offered by the solution are many: thanks to the closed circuit, the raw materials are not mixed

with ice or other cooling elements; moreover temperatures are always constant and controlled, hence the system does not cause risky and detrimental thermal stress to the flour and the dough; lastly, it is extremely economical in energy consumption, and it does not require skilled labour. The product cooling and dehumidification system can be combined and fully automated along with one of Agriflex best-selling solutions: the automatic micro-doser.

The automatic micro-doser

In the food processing industry, companies often must balance from 5 to 7% of scraps. Such a common issue is amplified when dosing small amounts of micro-ingredients that require high precision in recipes. Based on its customers' experience, Agriflex has developed the automatic micro-doser, which is ideal for the biscuit, bakery, pastry, and food industry. The operator can either manually load the materials into containers, equipped with adaptive technology to hold different types of ingredients or do it automatically from a hopper or an empty wheeled vibrating sifter. Many are the advantages of this solution: it does not require skilled labour and it integrates seamlessly with the main plant, it also allows high ease of cleaning thanks to the tank access system and the removable auger; the high level of automation allows fast dosing, savings, accurate traceability, and human error reduction during loading; lastly, maximum dosing precision in the execution of the required recipes and consequent reduction of raw material waste is guaranteed. As for the technical features, the bottom scraper with floating spoons for auger loading homogenisation eliminates residues at the bottom of the vessel and avoids blockages of material being conveyed into the auger. It also includes minimum and maximum level sensors, double auger drive, and agitation systems, as well as an inspection porthole that allows to control and open the tank for easy maintenance operations, keeping the premises more hygienic and safer (in compliance with ATEX directive). Raw material transport geometrical loading features inside the tank, the section, and the pitch of the extraction au-



The automatic micro-doser



Product cooling system

ger can be dimensioned according to the specificities of the raw material. Only one operator is needed to control the loading and manage the recipe from the electronic control panel.

“The automatic micro-doser and the product cooling system transform a real and specific problem into a value-added solution,” says Agriflex. “This machinery-making method starts from an idea to design, realisation to installation, testing, and after-sales support, which carefully follows each project, creating tailor-made solutions alongside customers”.

Raffreddamento e dosaggio:
le soluzioni innovative firmate Agriflex

Da 50 anni l'azienda di Forlì fornisce soluzioni in grado di ridurre al minimo gli errori umani nelle attività di gestione degli ingredienti.

Food contact articles contain potential breast carcinogens, new study highlights

In a study published in 'Frontiers in Toxicology' on September 24, researchers from the non-profit foundation Food Packaging Forum identified 189 potential and confirmed mammary carcinogens that have been detected in food contact materials (FCMs) on the market. The study, said Jane Muncke, Managing Director of the Food Packaging Forum and co-author, “shows that there is a huge opportunity for prevention of human exposure to breast cancer-causing chemicals.”

The study

By comparing a recently published list of potential breast carcinogens developed by scientists at the Silent Spring Institute with the Food Packaging Forum's own database on migrating and extractable food contact chemicals, the authors - Parkinson, LV; Geueke, B; Muncke, J. - found that 189 potential and confirmed breast carcinogens have been detected in FCMs, including 143 in plastics and 89 in paper or board. “Identifying the presence of these hazardous chemicals in food contact materials was possible thanks to our FCCmigex Database,” said Lindsey Parkinson, Data Scientist and Scientific Editor at the Food Packaging Forum and co-author of the study. “This resource brings valuable information from thousands of published scientific studies on chemicals in food contact materials together into a single and easily explorable place.” When limiting the comparison to the most recently available studies

in FCCmigex (2020-2022) that used migration experiments, which mimic realistic conditions, there is evidence of exposure to 76 potential and confirmed mammary carcinogens from FCMs, 61 of which (80%) are from plastics. In all, the 76 recently detected potential and confirmed mammary carcinogens were in FCMs purchased from markets all over the world. “Our findings – the authors explain – imply that chronic exposure of the entire population to suspected mammary carcinogens from FCMs is the norm and highlights an important, but currently underappreciated, opportunity for prevention.”



Un nuovo studio individua 200 sostanze potenzialmente cancerogene nelle confezioni per alimenti

Sarebbero quasi 200 le sostanze potenzialmente cancerogene per il seno individuate dai ricercatori del Food Packaging Forum in materiali a contatto con gli alimenti reperiti sul mercato. Lo studio è stato pubblicato il 24 settembre su 'Frontiers in Toxicology'.

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PORTIONING MACHINE FOR COUNTERS



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**PORTIONING LINE
ROCK 23**
AUTOMATIC MACHINE FOR FIXED AND
VARIABLE WEIGHT CUTS AND HORIZONTAL
CUTTING MACHINE



ROCK 21
AUTOMATIC MACHINE FOR FIXED AND
VARIABLE WEIGHT CUTS AND HORIZONTAL
CUTTING MACHINE



ROCK 20 PLUS
AUTOMATIC PORTIONING MACHINE TO CUT THE
CHEESE WITH VARIABLE AND FIXED WEIGHT WORK
PROGRAMS.




All-time high for industrial robots

by Lucrezia Villa

The global robotics market continues to grow rapidly. The annual World Robotics report released by the International Federation of Robotics (IFR) has indeed recorded 4,281,585 units operating in factories worldwide in 2023. An increase by +10% compared to the record figure achieved in 2022, with annual installations exceeding half a million units for the third consecutive year.

“The new statistics shows an all-time high in the number of industrial robots automating production around the world,” says Marina Bill, President of the IFR. “The annual installation figure of 541,302 units in 2023 is the second highest in history. It is only 2% lower than the record of 552,946 units installed in 2022.”

Hereafter, we provide an insight into regional performances and 2024 forecasts, according to the International Federation of Robotics.

Asia: the world's largest market

The IFR 2024 report provides an insight of the industrial robot performances region by region: last year, 70% of all newly deployed robots were installed in Asia, 17% in Europe and 10% in the Americas. China is by far the world's largest market. The 276,288 industrial robots installed in 2023 account for 51% of the global installations. This result is the second highest level ever recorded (with 290,144 units in 2022). Looking ahead at 2024 performances, demand for robots is expected to accelerate in the second half of the upcoming year, contributing to a more stable market by the end of 2024.

Yet China is not the only protagonist as far as industrial robots are concerned. Japan, as a matter of fact, remained the second largest global market. Robot installations reached 46,106 units in 2023 - down 9%. This followed two strong years, peaking at 50,435 units in 2022 - the second-best result after 2018 (55,240 units). Demand for robots is expected to remain stagnant in 2024 but recover in 2025 and the following years.

Moreover, the market in the Repu-

blic of Korea is trending sideways. Installations reached 31,444 units in 2023 (-1%). The country ranks as the fourth largest robot market in the world in terms of annual installations, after the US, Japan, and China. Lastly, India is among the fastest growing emerging Asian economies, with installations up by +59% in 2023 to 8,510 units.

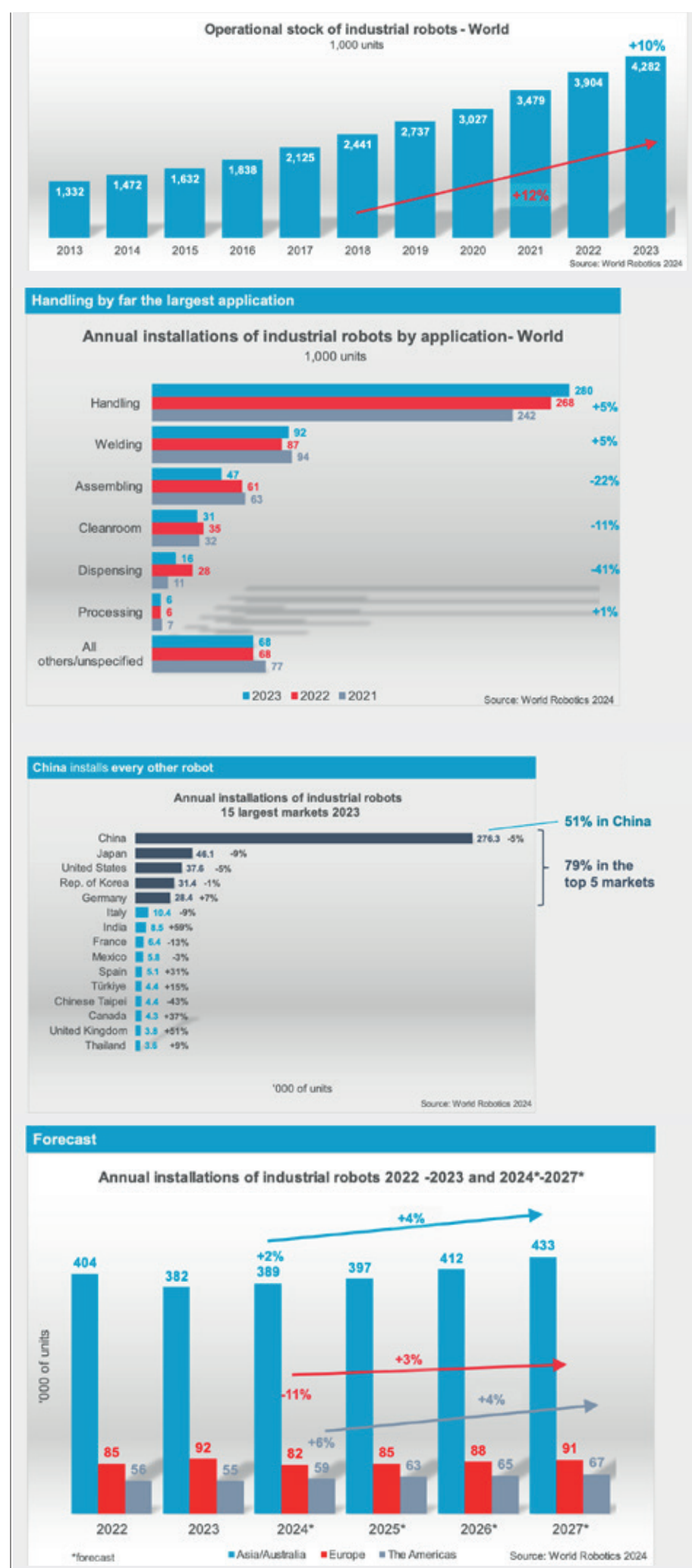
Americas: 50,000 installations

Last year, installations in the Americas exceeded 50,000 units for the third year in a row: more precisely, as the International Federation of Robotics highlights, 55,389 units were installed, just 1% below the record level reached in 2022. “The US, the largest regional market, accounted for 68% of installations in the Americas in 2023. Robot installations were down by 5% to 37,587, this is the third highest record figure after 2022 and 2018,” according to the market analysis.

In Canada, moreover, robot installations rose 37% to 4,311 units. Installation figures in the country largely depend on automotive investment cycles (58% of the market). Even the robot demand in Mexico is driven by the car segment, which accounts for 70% of the market: installations from this sector fell by 5% to 4,087 units. Total installations reached 5,832 units in 2023 (-3%).

Europe: steady performances

In 2023, industrial robot installations in Europe increased by 9%, thus reaching a new high at 92,393 units. “In total, 80% of installations could be attributed to destinations in the European Union (73,534 units, +2%). Delayed projects were completed, and the backlog was cleared in 2023. Robot demand in the region also benefited from the nearshoring trend,” the 2024 report shows. “Installations in Germany, the largest European market and the only European one in the global top five, were up 7% to 28,355 units. Installations in the second largest European market, Italy, declined by 9% to 10,412 units.



In 2023 installations exceeded half a million for the third year in a row. Thus bringing the number of units operating in factories worldwide to 4.28 million (+10%). A regional outlook and 2024 forecasts by the IFR annual report.

The third largest European market, France, was down 13%, at 6,386 units. In the UK, industrial robot installations increased by 51% to 3,830 units in 2023.”

2024 outlook

The IFR expects the industrial robot market to stabilize in the upcoming months, with installations expected to reach 541,000 units. “Weighing on market developments, in addition to the negative economic scenario, are geopolitical tensions and supply difficulties, which will continue to push many companies to adopt re-shoring policies. Yet the market is expected to return to global growth in 2025”, as the study highlights.

Less certain, however, are the forecasts for Europe, where the IFR expects a considerable decline in applications in 2024. Also weighing on this will be the end of a number of plans and policies aimed at incentivizing the adoption of advanced technologies. In addition, the war in Ukraine, restrictive monetary policy are holding back investment. On the other hand, there is still a lot of political support for investments in Industry 4.0, as well as Industry 5.0 and the transition to carbon neutrality.

Installations in Europe are therefore expected to increase again starting in 2025.

Robot industriali: la corsa continua

Nel 2023 le installazioni di robot industriali hanno superato il mezzo milione per il terzo anno consecutivo. Il numero di unità operative nelle fabbriche di tutto il mondo ha così raggiunto i 4,28 milioni (+10%). Una panoramica dell'andamento regionale per regione e delle previsioni per il 2024 nel rapporto annuale dell'International Federation of Robotics.

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Re Pietro: “We’re a family business”

The Milan-based company is a reliable partner to the snacks industry. Thanks to a strong R&D department, it has developed production lines to satisfy the increase in the demand for healthy options globally.

by Lucrezia Villa

Last year marked the 90th anniversary of Re Pietro. A crucial milestone for the Milan-based company, which has been able to satisfy the ever-changing market requests, by designing and manufacturing machines and complete lines for the production of cereal puffed cakes and non-fried snacks. Now in the third generation, Re Pietro is run by the founder’s grandson Francesco Re and his wife Laura Paternesi, co-owner and marketing manager.

The secret of such a long-lasting business? “Being a family company is, from our point of view, our real secret,” explains Laura Paternesi, “taking rapid decisions, our great attention to detail, in-depth knowledge of raw materials, as well as always being by our customers’ side are the trademarks that have rewarded us in these long 90 years of business. And we could not be prouder of our path!”

The success is also backed by numbers, “despite the pandemic period and the outbreak of the wars – which have made it increasingly difficult to make estimates – 2024 performances will be in line with last year’s results. The market strongly fluctuates, but, thanks to the recent orders intake we believe we will end the year on a very positive note,” says the marketing manager.



Popping Machine RP-EVO

Upcoming projects

Speaking of collaborations, together with a partner company Re Pietro has been developing a completely innovative drying system. “It will enable our customers to significantly reduce energy consumption and greatly improve the organoleptic characteristics of the products”, explains Paternesi.

Yet the innovations are not over. “For privacy reasons, we cannot reveal the details of our upcoming projects, yet I can say that they will be focused mainly in Central America and the Far East. We will also take part in the tenth edition of Gulfood Manufacturing, where we will showcase the latest small construction updates on our Popping Machine RP-EVO”, says the marketing manager. Indeed, despite being a family company, Re Pietro boasts a great international presence, with exports accounting 85% in the company’s total turnover. “Our solutions are mainly directed to Central and South America, but in recent years the Far Eastern markets have also been giving us great satisfaction,” concludes Laura Paternesi.

A fast and remote service program

From the project and design phase to the actual plant construction: Re Pietro guarantees an efficient pre- and after-sales service. A feature that has always been a hallmark for the company, which in the past years has developed an ad-hoc remote service program: ‘Re Pietro Service’ App. “It is our flagship solution for after sales,” Laura Paternesi explains. “We can be promptly by our customers’ side, at all times and regardless of their location.”

In addition to being a practical program, the app allows significant savings on intervention time as well as considerable economic savings for Re Pietro’s customers: “Thanks to augmented reality, our technicians can immediately detect potential issues remotely, thus avoiding travel expenses due to on-site interventions,” Paternesi comments.

Re Pietro: un affare di famiglia

Da 90 anni nel mercato degli impianti di trasformazione cereali, l’azienda milanese realizza linee complete e automatiche per la produzione di gallette di riso e snack non fritti. Grazie a una continua attività di R&S, ha messo a punto una rosa di soluzioni in grado di soddisfare la crescente domanda di snack salutari a livello globale.

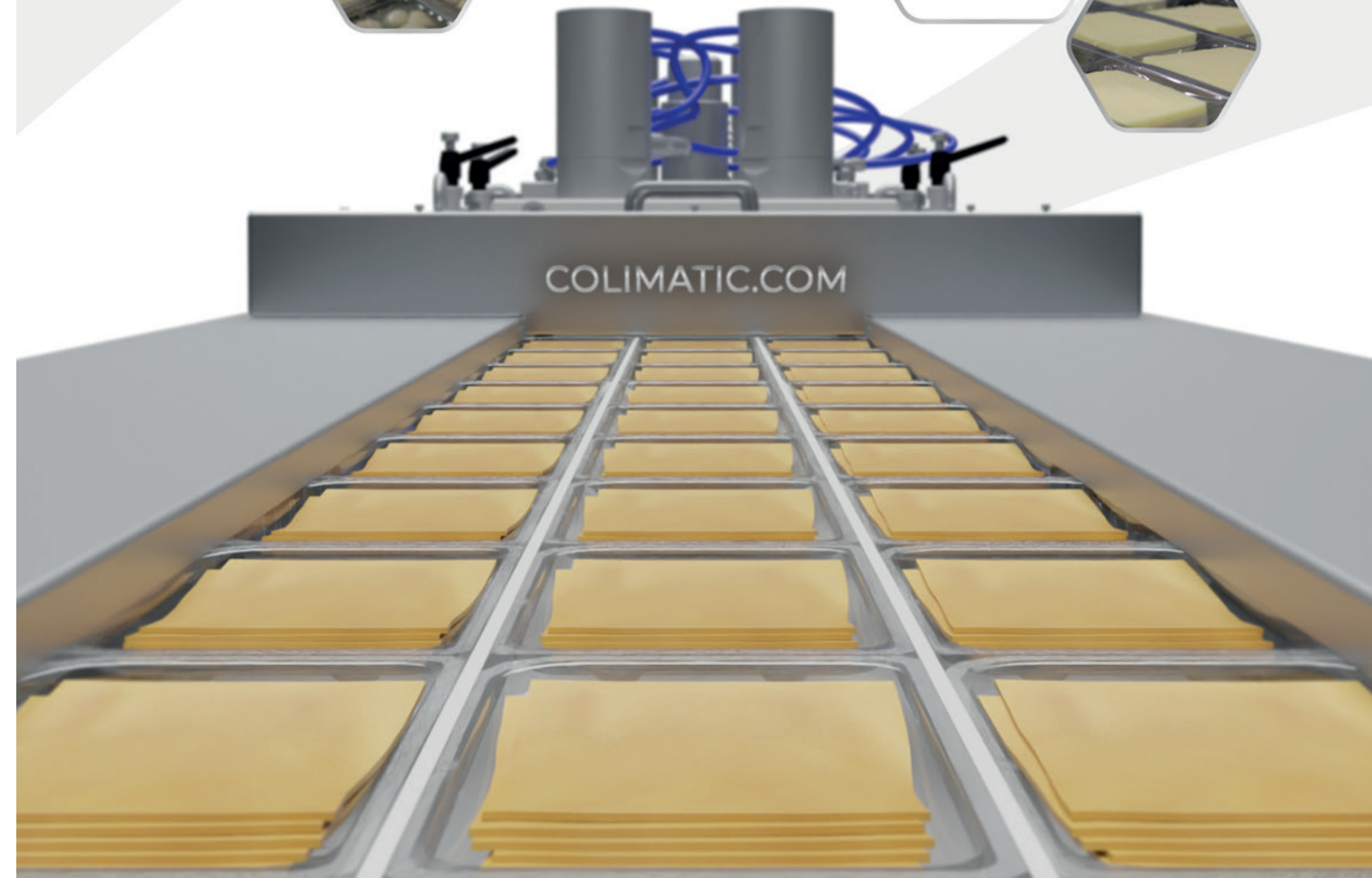
Healthy snacks on the rise

The snack industry has been characterized by an ever-growing demand of healthy options. “In the countries with the highest consumption of snacks, such as the US and the UK, it represents an epochal transition in eating habits,” says Laura Paternesi. “Our production lines, which are able to manufacture low-fat snacks while keeping taste and crunchiness intact, can easily satisfy this growing request.”

To this end, Re Pietro has invested significant resources in the shift from the production of lines for traditional puffed cakes (consumed mainly as bread substitutes and at breakfast) to production lines dedicated to healthy snacks. “Our efforts to try and grasp market trends is continuous. We aim to be a trustworthy partner to our current and potential customers, to implement their new projects, such as focusing on high-protein snacks. This approach is only possible thanks to our strong R&D department, the long-lasting partnerships we manage to forge with companies in the industry, and the continuous search for new products.”



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Menozzi Luigi & C.: marinating systems made in Italy

At Gulfood Manufacturing (5-7 November, Dubai), the Italian supplier of technology for the meat industry will be exhibiting together with packaging specialist Ilpra. Showcasing the innovative and versatile Trolley Tumbler TTM-200.

by Lucrezia Villa

Menozzi Luigi & C., a cornerstone of innovation in technology and machinery for the meat industry, will be exhibiting at the 2024 edition of Gulfood Manufacturing (November 5-7, Dubai World Trade Centre), the n.1 platform for f&b in the MEASA (Middle East, Africa, South Asia) region. For the occasion, the Italian specialist will be showcasing its Trolley Tumbler TTM-200 at packaging specialist Ilpra's booth, with whom Menozzi has started a partnership.

"The collaboration with Ilpra - which boasts a subsidiary precisely in Dubai - encompasses our whole range of machinery & equipment for meat marination (mainly liquid, but also solid): from brine mixers to vacuum tumblers and trolley tumblers, and many more," explains Filippo Menozzi, third generation of the family-run business. "The synergy was strongly desired by both parties: it enables us to provide complete lines for meat marination, from processing to packaging, to both companies' clients in the area."

Accessing a new market

"The MEASA area, today, accounts for only 5% in our total turnover," comments Menozzi, "and that's precisely why we sought this collaboration. We lacked an on-site distributor that would have enabled us to strengthen our presence in this market, where Ilpra already boasts a strong network, with an interesting customer base, as well as local technicians and a spare par-

ts warehouse." Thanks to the partnership, customers will benefit from 360-degree support, from pre- to after-sales, and beyond. "From Italy we provide support in the design of the layout, technical assistance, as well as machinery supply, and together with Ilpra we take care of on-site installation and after-sales," explains Filippo Menozzi.

A waste-free innovation

Out of Menozzi Luigi & C. rich portfolio, marinating systems are at the core of the partnership. "The choice fell on such solutions quite naturally. Infusing meat, whether it is chicken or lamb, with brines and marinades is a common practice in the region's local cuisine," highlights Menozzi.

"With our range of marinating systems we can satisfy all types of production capacities: from smaller companies' needs to larger manufacturers' requests." A sector, that of marinades, in which the Italian specialist continues to experiment and innovate: "In order to always obtain a homogeneous product and do not waste marinades or brines - the most expensive element of the process which increasingly affects the final cost of the product - we have developed a system that allows the transfer of brines and marinades directly from the mixer to the tumbler, depending on the weight of the meat loaded. Such a waste-free system is receiving great recognition and it has been among our best-selling solutions the past year."



Complete meat massaging system



Trolley Tumbler TTM-200/300

The tumbler-mixer for 200/300 liter standard trolley is the ideal solution to massage, marinate and mix small quantities of product directly inside trolleys, without using loaders. It optimizes processing times and reduces production waste generated by product's transfer. TTM-200/300 can be employed for: massage of injected meats; meat marination with liquid brines and flavors; meat marination with dry salt and mixture of spices and herbs; preparation of dry mixture of spices (salt, pepper, other spices and herbs); preparation of legume mixtures; preparation of cereal salads. A homogeneous blending with very short cycle times is guaranteed, thus reducing mechanical stress and eliminating the risk of damaging the most tender products.



ON SHOW AT GULFOOD MANUFACTURING SHK SAEED HALL 3 BOOTH S3-B21

Menozzi Luigi & C.: la marinatura è made in Italy

In occasione di Gulfood Manufacturing, lo specialista emiliano delle tecnologie per la lavorazione delle carni esporrà insieme a Ilpra, produttore di macchine per il confezionamento. In mostra a Dubai, dal 5 al 7 novembre, la zangola per vagonetti TTM-200. Il vantaggio della partnership? La possibilità di fornire linee complete per la marinatura ai propri clienti nella regione Measa (Medio Oriente, Africa, Asia del Sud).

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Lawer's weighing systems: efficiency and reliability

For over 50 years, the Piedmont company has been providing food manufacturers with automatic solutions for the handling of all kind of micro-ingredients. The hallmarks of production? 100% Italian expertise and total customization.

by Federica Bartesaghi

In the competitive world of food manufacturing, precision, quality, and efficiency are paramount. The weighing process of micro-ingredients, which form the backbone of many food recipes, needs to guarantee precision, quality, repeatability, and traceability.

This is where Lawer's automatic weighing systems come into play, offering a multitude of advantages and benefits to food manufacturers all over the world.

100% Italian expertise

Lawer is an Italian company founded in 1970 and headquartered in Cossato, in the Biella

province (Piedmont), where it has developed advanced technologies and know-how in the automatic weighing of powder and liquid products. The expertise in single- or multi-weighing systems has made it a trusted partner for the global food industry.

Advanced technology and innovation

The benefits and advantages of automatic weighing systems are manifold. From precision and quality to efficiency and traceability, these systems revolutionize the food manufacturing process, ensuring consistent, high-quality products while optimizing production and redu-

cing costs. As the food industry continues to evolve, the integration of advanced automatic weighing systems will only become more critical in maintaining competitive advantage and meeting consumer demands.

For those interested in exploring these advanced weighing solutions and see their innovative systems in action, Lawer will be exhibiting at Gulfood Manufacturing next Fall (Dubai, 5-7 November 2024), at Stand R-G4 Sheikh Rashid – Ingredients.

LAWER'S SYSTEMS IN PILLS

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- Customizable and modular system
- Automatic generation of bags of variable size (from 9 to 36 l)
- One bag with a recipe every 30 seconds
- Loading of the products by gravity or vacuum
- Double dosing screw and anti-clogging devices
- Efficient suction-filtering device
- Control software integrated with external systems
- Ideal for large productions



UNICA TWIN

- 12, 24 or 36 stainless-steel silos, capacity 100 l
- One or two scales, with a precision of 0,1 g
- Loading of the products by gravity or vacuum
- Dosing screw (Lawer patented) and anti-clogging devices
- Efficient suction-filtering device
- Control software integrated with external systems
- Ideal for small-medium productions



UNICA HD

- 8-16 or 24 silos, capacity 50 l
- Stainless-steel screws
- One electronic scale, capacity 30kg and resolution 1g
- Loading of the products by gravity
- Control software integrated with external systems
- Ideal for small-medium productions



Precision and quality

One of the primary advantages of Lawer's systems is the unparalleled precision of weighing they offer. They ensure the exact measurement of micro-ingredients, maintaining the highest quality of the finished product. This precision is crucial in the food industry, where even slight deviations can affect the texture, flavor, and safety of the product. Lawer's systems offer different levels of accuracy, ranging from 1g to 0.01g, catering to diverse production needs.

Repeatability and consistency

By eliminating human error, these systems ensure that every batch produced is consistent in quality and taste. This consistency is vital for building consumer trust and brand reputation. The systems are designed to maintain the right balance of raw materials, ensuring that each product meets the same high standards, and granting the perfect repeatability of the recipes.

Efficiency and cost reduction

Efficiency is another significant benefit of Lawer's systems: they streamline the production process, reducing the time re-

quired for weighing micro-ingredients with high precision. This optimization leads to higher productivity and lower operational costs. Lawer's systems, such as Supersincro and Unica, are designed to cater to both large-scale and small-medium productions, offering solutions that fit various production scales and needs.

Traceability and safety

Traceability is a critical aspect of the food industry, ensuring that every step of the production process can be tracked and verified. Both Supersincro and Unica systems are equipped with advanced control software that guarantees effective cross-checks and traceability. This software generates sophisticated reports and allows seamless integration with external systems (MES), aligning with Industry 4.0 standards. Additionally, these systems maintain perfect hygiene and safety in handling, using stainless steel silos and efficient suction-filtering devices to ensure a clean working environment.

Confidentiality and know-how

Maintaining confidentiality of proprietary recipes and processes is essential for food

manufacturers. Supersincro and Unica can safeguard this confidential information, ensuring that know-how remains protected. This protection is crucial for maintaining a competitive edge in the market.

Customization and flexibility

Flexibility is a standout feature of automatic weighing systems. They can be customized to meet specific production requirements, whether it's storing products in fixed and interchangeable silos, hoppers, or big bags. Systems like Supersincro offer customizable solutions for various products and production scales, enhancing the versatility and adaptability of the manufacturing process.

Sistemi di pesatura Lawer:
massima efficienza
e affidabilità

Dal 1970 Lawer offre all'industria alimentare mondiale soluzioni automatiche per la gestione di tutte le tipologie di micro-ingredienti. I punti di forza delle sue soluzioni? Expertise 100% italiana e infinite possibilità di customizzazione. Dal 5 al 7 novembre tra i protagonisti di Gulfood 2024 a Dubai.

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Cama on the path to take over the Middle East

Becoming a best-in-class supplier for the MENA region. This is the goal of the Group at Gulfood Manufacturing 2024. The new Chief Sales Officer for the Middle East and North Africa, Ahmed Mohamed, will be attending the event. On showcase, the IF 315 packaging machine.

by Federica Bartesaghi



Alessandro Rocca, Sales Director

Cama Group prepares to make a grand entrance at Gulfood Manufacturing 2024. The Italian packaging company - a longtime exhibitor at the Dubai trade show - will occupy a 112-square-meter stand this year, where the IF 315 packaging machine will be showcased in a demo mode for the very first time. But it doesn't end up here: from November 5 to 7, visitors will be guided through Cama's latest technologies by Alessandro Bernini, Area Manager for the Indian market, and Lorenzo Birro, Key Account Manager for bakery & confectionery. Joining them, in his first official appearance in the role, will be Ahmed Mohammed, Cama's new Chief Sales Officer for the Middle East.

The goal is clear: to become a strategic supplier of packaging technologies for the region's food industry. We discussed this with Cama Group's Group Sales Director, Alessandro Rocca.

Cama: a partner in the MENA region

From its new headquarters in Molteno, in the province of Lecco (Lombardy), Cama Group is one of Italy's leading suppliers of packaging machines and lines, with export sales accounting for over 90% of turnover. In the Middle East and North Africa, the company has several installations, primarily in the bakery & confectionery sector. The IF 315 packaging machine, specifically designed for this segment, is a monobloc unit consisting of a single compact island. "The monobloc integrates multiple functions into a single frame, making it an extremely compact and versatile machine," explains Alessandro Rocca. "It is capable of forming boxes, which are then loaded by two in-house delta-type robots, sealed, and sent to the next production stage."

The machine, which will be showcased in a demo mode at the Dubai exhibition, can process up to 40 boxes per minute with a maximum input of 400 products. It is equipped with Cama's most advanced BTG (BreakThrough) Generation engineering and, thanks to its quick format change capability, can adapt to a variety of product types: from bakery and confectionery to coffee, as well as other food and non-food sectors. "This machine will allow visitors at Gulfood Manufacturing to experience firsthand what Cama's top technology can offer," Rocca adds, "and to personally test our quality, with the on-site support of three highly qualified Cama experts."

A global 'System Provider'

Over its 43-year history, Cama Group has completed installations worldwide, building technological expertise that has made it a true 'System Integrator' for the food, non-food, and pet food industries. In the MENA region and Southeast Asia, Cama is particularly known for its installations in the confectionery, bakery, coffee, and ice cream sectors, as well as in the ready-meal segment, as demonstrated by recent projects completed in India. "In these countries," adds Alessandro Rocca, "Cama is often consulted when large, integrated production lines are required, thanks to our role as a 'System Integrator.'"

At Gulfood Manufacturing, the company's goal is also to showcase the key advantage of its offering: its ability to provide fully customizable, turn-key production systems, from processing operations to palletizing.

Goal 2025 and beyond

Launched in 2017, Cama's BT Generation is now in its second release, featuring a refined design and even more efficient robotics. Additionally, augmented reality packages have become "a company's signature", notes Rocca.

"Over the years, we've worked on fully digitizing all aspects that contribute to efficiency and productivity, from format changes to maintenance operations. These functions have been integrated into a tablet that serves as a user interface, which we will also be pleased to showcase at the Dubai exhibition."

While much of the research and development efforts are focused on Cama's new robotic technology, the company is already looking ahead to 2025 and beyond. "The next technological step

will be the development of edge computing. With machine learning and the help of artificial intelligence, we aim to collect data generated by the machines and automatically translate them into improved performance, enabling the machines to learn from their own inefficiencies or, conversely, from their productivity. This will be our great technological challenge for the future, as we strive to establish ourselves even more as a System Integrator."

Among future business developments is the idea of creating a branch company exclusively dedicated to providing integrated lines, with dedicated purchasing and management logics. One of the latest solutions presented in this regard is the MTL Monoblock: a true revolution in adaptive production, made possible through a partnership with B&R, an expert in industrial automation and mechatronics. "The MTL Monoblock is capable of handling 2,000 products per minute," Rocca explains. "This is thanks to the innovative ACOPOSTrak track system with independent magnetic shuttles developed with B&R, which allows maximum flexibility in managing different kinds of packaging containing up to three different types of products."

The machine, built for a major client in the United States, will be on display at Pack Expo, in Chicago from November 3 to 6 at the Cama Group stand.

Ahmed Mohamed, Vice President and Chief Sales Officer for the Middle East and North Africa



"My 20+ years business experience in the Middle East and North Africa (MENA), with more than 150 packaging machinery projects executed, allows me to be a valid support in the MENA packaging market, by offering most cost-effective packaging solutions matching customer requirements, also for complete packaging lines with challenging feeding systems and sophisticated product handling. I look forward to further discuss with you, during the Gulfood Manufacturing exhibition, the efficiency and effectiveness that CAMA Group will bring to your packaging lines and to tell you about the CAMA Group machines successfully installed in Kuwait, KSA, UAE, Bahrain, Jordan, Lebanon, Egypt, Tunisia, Algeria and Morocco, Iran, and Pakistan as well".

Cama alla conquista del Medio Oriente

Diventare un best-in-class supplier per l'industria della regione MENA. È questo l'obiettivo di Cama Group a Gulfood Manufacturing 2024. Presente in fiera il nuovo Chief Sales Officer for Middle East and North Africa, Ahmed Mohamed. In mostra la confezionatrice IF 315.



See the IF 315 packaging machine live at Gulfood Manufacturing 2024: Shk Saeed Hall 2 /S2-B3

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Alternatives to plastic are eco-friendlier, or are they?

From bioplastics to glass and metals, a recent study by the Polytechnic University of Milan dispels the myth. And it reiterates the need to perform LCA analysis on a case-by-case basis, also evaluating the social and economic impact of each material.

by Lucrezia Villa

What many people in the industry know, but the general public often ignores, is that the greater or lesser environmental sustainability of a product cannot be determined a priori on the basis of the material employed alone. A Life Cycle Assessment (LCA) – that is a scientific methodology standardised in the ISO 14040 and ISO 14044 technical standards, developed for assessing and quantifying the potential environmental impacts associated with entire product and services life cycles – must be conducted, case by case, to evaluate all the implications in the use of raw materials, production processes, logistics, conditions of use and end of life.

Such a statement is ever more true at present time, when a growing sense of environmental responsibility from both consumers and companies has given rise to a transition to alternative materials to plastic that are oftentimes perceived as more sustainable.

Yet are they really? A new study conducted by the AWARE (Assessment on WASTE and REsources) research group at Polytechnic University of Milan, published in Waste Management & Research: The Journal for a Sustainable Circular Economy, examines the true sustainability of these materials. The piece of research – titled ‘How does plastic compare with alternative materials in the packaging sector? A systematic review of LCA studies’ – analyzes 53 peer-reviewed LCA assessments published from 2019 to 2023. The ultimate goal: to gain a thorough understanding of the environmental impacts of packaging, focusing on comparisons between plastics and alternative materials.

Environmental performances: key aspects

The perception of greater sustainability of alternative materials to plastics needs to be supported and confirmed by robust scientific assessments that include the complete life cycle of packaging (LCA). The study conducted by the research group of the Polytechnic University of Milan un-

derlines four key aspects determining the environmental performances of packaging. “The first is design”, the study highlights, “it is well known that the maintenance of the properties required for a packaging can be satisfied with different weights, depending on the material. Instead of considering the weights of the items found on the market, another scientific study (Moretti et al., 2021) suggested to estimate the weight necessary to guarantee a specific property (e.g. stiffness).”

Moreover, the research continues, “packaging production process is also relevant, in particular with respect to the consumption of energy. Strictly related to the type of energy, and also to transportations, is the location where the different life cycle stages are performed (e.g. production of raw materials, manufacturing of the item, end-of-life management). Finally, the choice of the waste management scenario results fundamental in determining the environmental performances.”

Plastics versus other materials

Analyzing the 53 peer LCA assessments, the study by the researchers of the Polytechnic University of Milan shows an in-depth analysis of performance comparisons between plastics and bioplastics, glass, metals, and paper. Hereafter, we present a brief insight into the before-mentioned materials.

Although representing still only 1% of more than 390 million tonnes of plastics annually produced in the world, the amount of bioplastics items introduced on the market is constantly growing. Almost

Alternative alla plastica: sono davvero più sostenibili?

Dalle bioplastiche al vetro e ai metalli, un recente studio del Politecnico di Milano sfata il mito. E ribadisce la necessità di effettuare analisi LCA caso per caso, valutando anche l'impatto sociale ed economico di ciascun materiale.

half of the examined studies (21) compared plastic items with bioplastics, which appear to be more and more chosen as the substitutes of conventional fossil plastics in the packaging sector. Bioplastics might outperform conventional plastics in the climate change and in the fossil resource depletion (if biogenic), even if this is not always the case. For the other impact categories, they hardly show better results, according to the study.

Moreover, the heavy weight of glass (although it may seem a more sustainable material to plastics) turns out, as evidenced by the researchers, to affect its environmental performance with respect to the very light plastics, with the option of reuse being essential to lower the burdens, but not always sufficient to outperform single-use plastics. Causing indeed problems both in the production stage but also in transportation. Speaking of glass reuse, “although it can be an environmental improvement, it must be done under specific conditions to make it more beneficial than conventional plastic,” the researchers stress.

As for metals, and aluminium in particular, such materials are those where



PHA: THE POLYMER THAT COULD REINVENT PLASTICS

Speaking of alternatives to plastic, we cannot not mention Polyhydroxyalkanoates, also known as PHA. It is a bioplastic produced by microorganisms, whose popularity has increased in the latest years due to its incredible ease of compostability compared to other bioplastics like PLA (polylactic acid) and for its versatility. Such a material has been highly investigated in Italy by Bio-on, the Bolognese bioplastics specialist which has been at the forefront on the matter from 2008 up until 2020, when it was declared bankrupt. The company had inaugurated its first plant designed to produce 100% natural and biodegradable special polyhydroxyalkanoate (PHA) bioplastics for high added-value niche markets. Bio-on has recently been acquired by the MAIP Group, which presented a 5-year plan aiming at the official re-launch of the innovative production technology of PHA. “Such a material,” as highlighted by the magazine Wired in an article by Gianluca Schinaia, “looks, feels and functions like plastic but without the environmental effects. Made using plant feedstocks including waste, PHA is a bio-based biopolymer that can be created using bacterial fermentation with vegetable oils, sugars, starches, and even methane and wastewater.”

What could change for F&B?

One of the main sectors in which PHA could be implemented is cosmetics, thus avoiding the spill of polluting microplastics in the environment. Yet it is not the only industry which could benefit from PHA implementation. The agricultural sector also stands as one of the main application industries, “particularly in products used for spray mulching in soils, ties for pruning vines and fruit trees, clips for tomatoes and other vegetables,” as Marco Astorri, founder of Bio-on together with Guido Guy Cicognani, explains to Wired. “Five years ago we bought an exclusive license for the whole world to develop products in the fresh category (everything

in the refrigerated counter of a supermarket). For instance, we developed a pack to hold apples in a box; baskets for blueberries and the fourth range, that is, for cut fruit. Yet they were just mock-ups to show the potential of PHA.” However, as of now, Wired highlights PHA derivatives are not capable of replacing all existing industrial polymer applications. Particularly on mass-market products and which pose the main environmental threat (such as liquid bottles, common shopping bags, and textile fibers); and PHA products are much more expensive than those made of polymers and biopolymers. Nevertheless, Astorri stresses: “PHA environmental advantages are undeniable. As Bio-on we were also able to intervene in the timing of biodegradation. Indeed, it is not enough for a plastic to break down naturally, because if it does so too quickly it can even become a source of contamination for the product it contains: for instance, let's think of water bottles or canned foods.”



the comparison with plastic is more balanced (especially for beverage packaging), whereas for food packaging the results lean more towards plastics. However, “even here there are opportunities for improvement, such as focusing on reuse and limiting transportation distances and environmental loads associated with reprocessing and washing packaging. The same goes for paper and cardboard, with plastics resulting often preferable,” the researchers say.

The conclusions

“Two key aspects emerge from the more than 50 studies analyzed,” explained Giovanni Dolci, researcher of the AWARE Group. “First, the choice between plastics and alternative materials depends strongly on the specific application in addition to the intrinsic characteristics of the material. At the same time, many studies show methodological criticalities that may influence the results of the comparison, such as analyzing only the effects of climate change without assessing other potential impacts or analyzing unrealistic end-of-life management scenarios for packaging.”

Mario Grosso, professor of waste management, continues: “Plastic turns out to be a material with excellent environmental performance, provided it is used correctly; this is due to its light weight, which allows minimal material use per unit of packaging and optimization of production processes compared to younger materials such as bioplastics. However, the two main critical issues should not be forgotten, namely, production from fossil resources and, above all, the high propensity of plastic to be dispersed in the environment, where it takes a very long time to degrade, an aspect, the latter, generally not included in assessments such as those analyzed in the research.”



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Minerva Omega Group: “Your talent, our technology”

After almost 80 years, the company’s products have earned a high-profile spot on the international market for manufacturing quality and safety. Its secret? An all-Italian inhouse production and a customer-driven business.

Minerva Omega Group has been designing and manufacturing meat and food processing machines and systems for almost 80 years, providing solutions that enhance productivity, profitability and sustainability for the food industry. The company represents an all-Italian excellence that covers the entire customer value chain, being specialized in a diversified and comprehensive equipment selection. Its offer is based on extensive investment in research and development, in-depth customer listening, and solid knowledge and automation of production processes.

Founded in Bologna in 1945 by Mario Chiodini with the name ‘La Minerva’, over the years the group has incorporated many of its main competitors, historical Made in Italy brands worldly renowned for their high quality. In 2012 ‘Minerva Omega Group’ was officially founded, and it is now owned and managed by the third generation of the Chiodini family. From its headquarters in Bologna and its two additional plants in northern Italy, Minerva Omega Group operates around the world with a distribution network that extends to more than 110 countries.

Automatic hamburger forming machines

Minerva Omega’s automatic forming machines - C/E H SMART, C/E 653 and C/E 653R (refrigerated version), C/E H MAX – are ideal for the mass production of hamburgers, meatballs, nuggets and sticks of different shapes and adjustable weights, using red or white meat, fish, vegetables, legumes, cheese, even mixed with other seasoning ingredients.

All models feature a stainless steel and anodized aluminium structure and a transparent methacrylate cover. The wire cleaning can be manual, pneumatic with compressed air or automatic electric. The machines feature standard conveyor belt as well as exchangeable Delrin® cylinders in different shapes, so as to adapt to almost any desired patty shape. The machines allow easy adjustment of the

thickness of the portions, with a productivity of up to 2100 pcs/hour. They are also easy to disassemble for cleaning and maintenance of all parts in contact with the ground meat, for maximum hygiene and safety for the operators.



Automatic meatball forming machines

Just like the hamburger forming machines, the automatic meatball forming machines are also ideal for the mass production and shaping of meatballs of different sizes and weights. The automatic hamburger maker with integrated meatball maker C/E HF has a productivity of ~ 3000 hamburger-s/h and ~ 6000 meatballs/h. The machine features a stainless-steel structure, tank, frontal door and lid as well as a completely removable 40 lt tank with fully removable bottom.

C/E HF also features a standard automatic electric scraper device and a paper interleaver device for the hamburger stacking function. The machine is equipped with speed variators and an oil feeder for meatballs as well as exchangeable Delrin® cylinder, one or two shapes. C/E HF is ETL Sanitation and cETL certified for the North American and the Canadian markets.

C/E MBF, on the other hand, is able to receive hamburgers and give them a spherical shape, as well as to convey the different meatballs’ formats and deposit them on a bench or other equipment for subsequent processing cycles. It features a stainless-steel structure and removable outfeed conveyor belt with adjustable height as well as a removable roller and counter-roller units halfmoon-shaped. Speed variator and vaporizer for white meat or particularly sticky mixtures on request.

Automatic batter-breading machines

Minerva Omega’s automatic batter-breading machines are ideal for the mass breading of hamburgers, meatballs, nuggets, and sticks in various shapes and weights made with different ingredients. With a stainless-steel structure, all models feature variable conveyor belt width from 150 mm to 240 mm, an inverter for reverse motion for residual bread discharging, and a blower for excess batter removal. They are also equipped with batter and breadcrumb tanks, and are easy to disassemble for cleaning and maintenance of all parts. The batter-breading machines can be combined in line with the company’s automatic hamburger and meatball formers, for a productivity of up to 4000 pcs/h.

C/E HF + BB 150T: The ultimate automatic forming and batter-breading machine line

The most efficient solution on the market for the mass production and batter-breading of hamburgers, meatballs, nuggets, and other shapes.



Minerva Omega Group’s product range includes equipment for:

- meat processing
- food processing and preparation
- food preservation
- ice making
- pizza preparation and baking
- dish washing
- cooking & chilling

Minerva Omega Group: “Il tuo Talento, la nostra Tecnologia”

Forte dell’expertise costruita in 80 anni di attività, l’azienda ha saputo conquistare un solido posizionamento internazionale grazie all’alta qualità e alla sicurezza delle sue soluzioni. Il segreto del suo successo? Una produzione 100% italiana e un approccio sempre orientato alla soddisfazione del cliente.



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Zacmi: a new chapter towards future growth

To mark its 70th anniversary, the Italian packaging specialist has become part of American group Promach. Among the many upcoming launches, the unveiling of the re-engineered version of its seamer at Gulfood Manufacturing stands out.

by Lucrezia Villa

Zacmi, an Italian tech company, has been specialising in the design and construction of filling and closing lines, as well as processing plants for the F&B industry, for the past 70 years. Founded in Parma in 1954 by Giuseppe Zanichelli, the company has expanded its market from the Emilia region to every corner of the globe, with the US and Europe as key markets. "Our machines have earned a solid reputation for precision and, above all, for their longevity – a fitting revival of an old slogan could be: 'Zacmi builds them, and no one can destroy them'," the company highlights.

Once again, this year, Zacmi will be exhibiting at the 10th edition of Gulfood Manufacturing (Dubai World Trade Center, 5-7 November), introducing a new version of one of its top-selling solutions for the occasion.

Joining Promach

To mark its 70th anniversary, Zacmi has become part of the Promach group, a major American conglomerate based in Cincinnati, Ohio. Promach unites leading brands in packaging solutions, serving manufacturing businesses of all sizes and sectors worldwide, across food, beverages, pharmaceuticals, personal care, home care, and industrial products. With a portfolio of over 50 companies, Zacmi now stands as one of its flagship brands.

The acquisition, announced on 15th February 2024, attracted significant media attention. "Zacmi joined Promach while retaining its know-how, expertise, staff, and methodologies," the Italian specialist comments. "This is in line with Promach's strategy of acquiring companies that exemplify true excellence in their field, providing support without compromising their unique qualities. Following a financially promising start to 2024, we are on track for a strong finish to the year with excellent economic results."

Top-selling solutions

In 2024, Zacmi's best-selling machines were the piston filler with rotary valve, boasting an impressive speed of 1,200 cycles per minute (cpm). This machine features patented product dosing and a 'No Can-No Fill' safety system and can be customised to meet specific client requirements, delivering high-quality, efficient, tailored solutions.

Another top seller was the clean-design multi-head seamer, capable of reaching 1,200 cpm with tinplate and an astounding 1,600 cpm with aluminium. "With integrated continuous lubrication and ultra-fast format change capability, it sets a new standard for efficiency", Zacmi highlights. "Both of these technologies can be integrated into a synchronised system that is unmatched in the market for performance, versatility, and output."

A new version of the seamer

Moreover, Zacmi is set to unveil a new version of its seamer by the end of this year. This updated model has been re-engineered for a more compact build, featuring significant improvements over its already impressive predecessor.

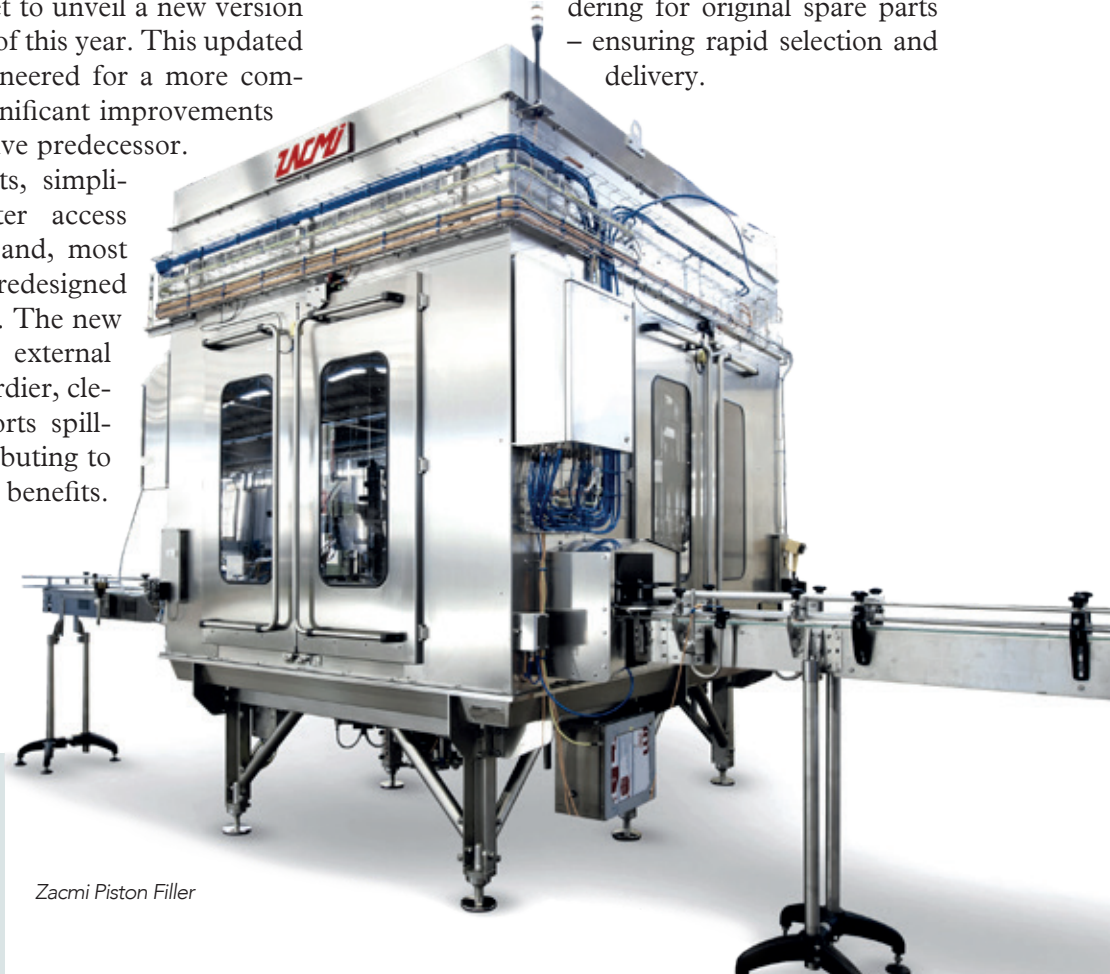
Standardised spare parts, simplified maintenance, faster access to the machine's core, and, most notably, a completely redesigned head make it a standout. The new model allows for full external adjustment, boasts a sturdier, cleaner design, and supports spill-free cleaning – all contributing to remarkable operational benefits. For the first time in Zacmi's history, the new machine will be launched with a dedicated advertising video, and it will be

given a distinctive name to differentiate it in the marketplace. Moreover, there are also strong rumours of a new telescopic filler, ready for launch in 2025.

Meeting demands with prompt solutions

In response to customer demand for greater automation and reliability, driven by increasing production volumes and tighter deadlines, Zacmi is focusing on solutions that minimise maintenance and production downtime, optimising overall equipment effectiveness (O.E.E.).

"One of our shining stars is our customer care service, known for its highly efficient after-sales support," Zacmi explains. With a dedicated, free-to-use portal, clients have direct access to the company, the ability to schedule maintenance based on actual machine usage, always up-to-date technical drawings and manuals, and streamlined ordering for original spare parts – ensuring rapid selection and delivery.



Zacmi Piston Filler



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Zacmi: la crescita continua

In occasione del suo 70esimo anniversario, Zacmi è entrata a far parte del colosso americano Promach. Tanti i nuovi progetti in cantiere. Tra cui spicca la presentazione di una nuova versione della propria aggraffatrice alla decima edizione di Gulfood Manufacturing (Dubai, 5-7 novembre).

“In the future of Gampack Group? Automation, green & flexibility”

With a unique portfolio of turnkey solutions in the secondary & end-of-line packaging sector, the company is a benchmark on international markets. Interview with Giovanni Anzani, commercial director.

by Lucrezia Villa

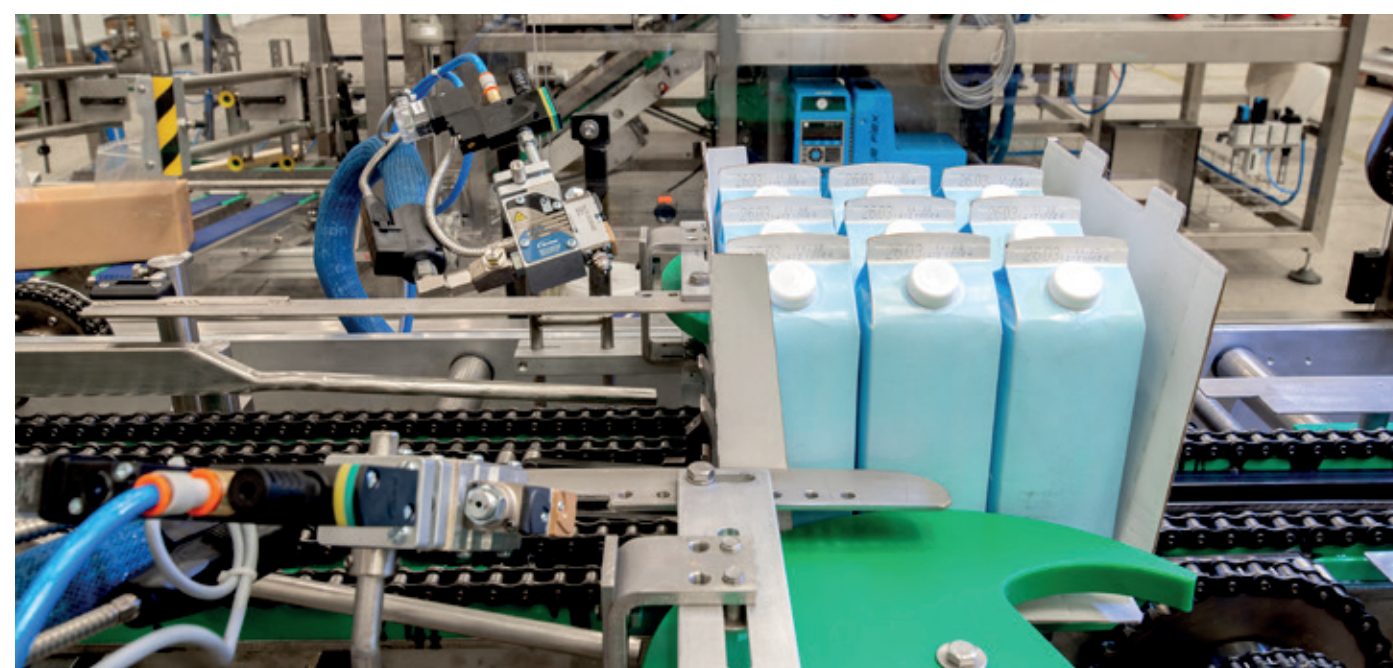
Great production flexibility, a prompt after-sales service, the utmost care for the environment. These are just some of the cornerstones of Gampack Group. Born in 2022 in the heart of the Packaging Valley from the merger of two companies: Gampack Srl - founded in 2003 by the current Group president Giuseppe Gazzola, it specializes in secondary packaging with traditional automatic machines - and Futurapack, a specialist in robotic solutions for secondary and end-of-line packaging, taken over by Gampack in 2020 and fully integrated into the reality of the former company thanks to a synergic work between operating departments and management. A strategic integration that resulted in the opportunity to offer a complete and turnkey range with applications in multiple industries, from F&B to cosmetics to pharma, and many others. We talked about it all with Giovanni Anzani, the company's commercial director.

Let's start by introducing the wide portfolio of Gampack Group.

First, allow me to make a premise: it is not so common to find a company our size that boasts such a rich range. Indeed, it consists of shrink wrappers, passing through the whole range of case packers, to which the end-of-line solutions are added. A wide portfolio that obviously also stems from the integration of the robotics division in 2022.

What are the main plus of the machines?

First and foremost, automation. Thanks to our in-house know-how,



we are also able to build integrated lines, including machines from other suppliers, thus providing turnkey solutions to our customers. Moreover today designing increasingly sustainable packaging solutions is an imperative. Finally, among the pluses a great flexibility stands out: due to our wide range we are able to satisfy the most varied needs of our customers, also providing highly customized solutions.

In the first semester of 2024, what were the most requested solutions?

In the first six months, we acquired significant orders in the dairy industry, especially for milk-based products, from Spanish clients. Our most requested machines were case packers and shrink wrappers. We also received similar orders from Italian customers. In this second half of the year,

yet, orders are growing for the robotic division, as well as for complete integrated lines. Such a positive trend has enabled us to exceed the ambitious target we set ourselves this year well in advance.

That is?

We are talking about a sharp revenue increase of about 70%. And we are already starting order intakes for 2025.

With this regard, what's the share of exports in total turnover?

Our company is export-oriented, accounting on average 70-80% of total revenues. Western Europe, namely France and Spain (in addition to Italy) and Eastern Europe are the main destination markets. But we also boast interesting outlets in the US market.

Are you working on a specific project?

We have developed innovative so-

lutions on several fronts. First and foremost, we aim at reducing the environmental footprint of our plants. Moreover, we are committed to developing increasingly compact machines. To this end, we have developed a solution that integrates a cluster machine and a case packer. Instead of the classic very extensive linear layout (20-25 m), we have placed the two machines side by side in a small space (about 12-15 m). This solution is enjoying considerable success.

And as regards the materials?

We are developing a 'Green' machine range. A clear example is our latest range consisting of three automatic machines: the first, Mini-Tray, is an automatic tray packer: the product is packed in a mini-tray with minimum size and thickness, to ensure the lowest economic impact for the producer and

the least environmental impact for end users. It is an eco-sustainable alternative to shrink-wrapped packaging in plastic film, aiming at a plastic-free world. Another interesting solution is the I-Layer, for example suitable to beverage cartons, that are glued a vertical cardboard interlayer; in addition, applying a carrying handle is also possible, again saving material. Finally, the Eco-Label solution completes the range.

Tell us more.

It is a small adhesive paper band that wraps around the pack in its size, replacing clusters. As with the other two solutions, there are pre-cuts on the pack-

ing so that when the product is torn off, the pack remains intact.

As for pre- and after-sales service, what do you offer to your customers?

In this regard, we set ourselves no limits (he laughs: ed). I am biased, but let me say that we boast an excellent after-sales service (spare parts, interventions, timeliness of support). We even provide 24/7 support when necessary, something that clearly gives us a certain competitive edge. It is no coincidence that Gampack Group is one of the three official suppliers selected by Tetra Pak.

Finally, what projects are in the pipeline?

We are aiming to refine and industrialize the range of machines we inherited from the two previous companies. Commercially, then, we are focusing our efforts on building our brand: we aim to make ourselves more and more known internationally, which will be possible also thanks to trade fairs. With partnerships we will take part in All4Pack '24 in Paris as well as in Pack Expo '24 in Chicago; next year will see us first of all engaged in the forefront in Milan at Ipack-Ima and, in order to reach all our main market

macro-areas, we are considering taking part in another exhibition in Germany.

“Nel futuro di Gampack Group? Automazione, green e flessibilità”

Con un vasto portafoglio di soluzioni chiavi in mano nel segmento del packaging secondario e fine linea, la realtà piacentina è un punto di riferimento sui mercati internazionali. Ne abbiamo parlato con Giovanni Anzani, commercial director.



Cardboard case packer MWB50ML with integrated handle applicator



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“Your ideas, our mission”

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

by Federica Bartesaghi

Since it was established a quarter Century 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, pneumatic transport, dosing, microdosing 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 address

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 minimizing 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 indoor and/or outdoor silos, whose loading takes place through bag 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 above 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, vibrating sieves, mixers, mills for sugar grinding, fermenters, flour cooling 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 pneumatico, dosaggio, microdosaggio e automazione delle materie prime per ogni comparto industriale: dall'alimentare al chimico, dal cosmetico al farmaceutico. Fondata 25 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.



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“Innovation is an art that Ipack-Ima best interprets”

The exhibition dedicated to processing and packaging will be back from 27 to 30 May in Milan. All the novelties, trends and figures of the 2025 edition in an interview with Simone Castelli, CEO of the namesake company.



SIMONE CASTELLI

The 2025 edition will represent a new starting point for Ipack-Ima. Many will be the new features awaiting visitors and participants at the four-day event dedicated to processing and packaging technologies, scheduled for May 27-30 at Fiera Milano. First and foremost, the exhibition offer will be increasingly complete and integrated, in line with the ‘hot’ topics that rule made in Italy machinery, an industry of excellence in constant evolution.

We discussed it all with Simone Castelli, CEO of Ipack Ima Srl, the joint-venture company between Ucima and Fiera Milano, organizing the namesake exhibition in Milan, together with Pharmintech and Meat-tech.

First of all, can you give us a brief overview of the state of the art of the packaging and processing industries?

The automatic packaging machinery industry is one of the most successful levers of Made in Italy in the world, with exports at 78.7% and a turnover that in 2023 exceeded 9 billion (+8%). Such striking figures are mainly driven by the F&B, which accounts for 57.1%, and in particular by food, accounting for 30% of total turnover, at 2,856 million euros, with exports at 74.5%. Food processing is also pivotal, with a global value around

59 billion euros (source MECS Manufacturing Economic Studies).

‘The Art of innovation’ is the motto of the 2025 edition of Ipack-Ima. What’s the idea behind it?

The data I just mentioned are straightforward. The Italian machinery industry is an excellence in economic performance and technological innovation. A concept that applies to the entire supply chain, from innovative material to packaging design, from digitalization to sustainability for packaging and content. Innovation is an art that our exhibition platform interprets best, in-

tegrating with the four major reference markets: grain based food, F&B, fresh & convenience, and pharma, with the dedicated event Pharmintech powered by Ipack Ima, on show simultaneously.

What will be the main novelties?

We are focusing on the integration of packaging, processing and innovative materials to offer our visitors the most advanced food safety solutions without forgetting the value of packaging for product marketing and consumer information. The 2025 edition will represent a new starting point for Ipack-Ima.

How?

We will stand by our visitors up until the next edition in 2028, thanks to a rich program of events and rendezvous, providing a constant insight on an ever-evolving market.

What about the exhibition’s offer?

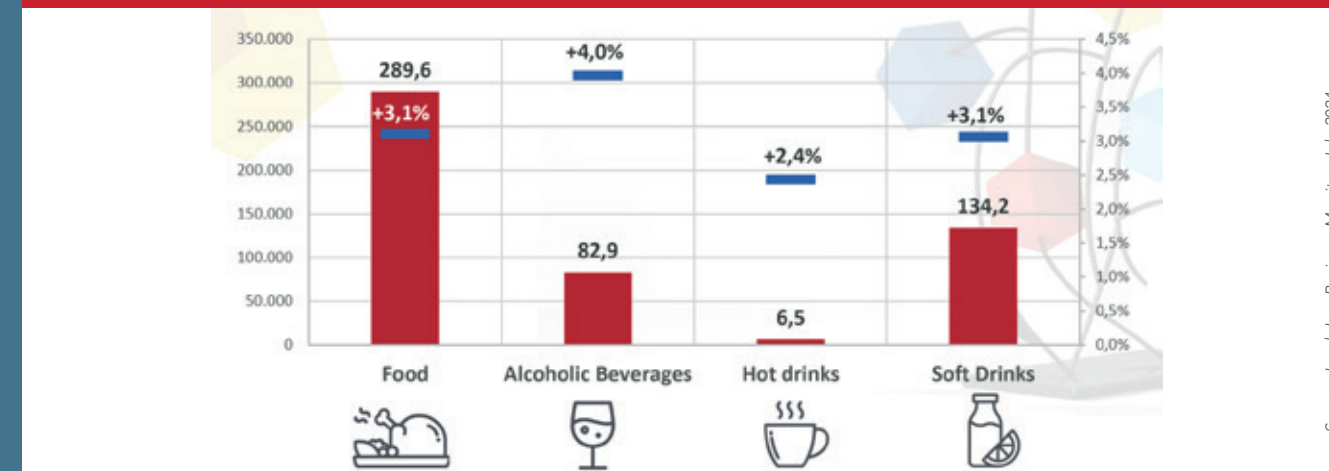
The focus is on primary, secondary and end-of-line processing and packaging solutions, not forgetting packaging materials for our four main markets. Completing the offer are technologies for all sectors, such as labeling, automation and robotics. In

by Lucrezia Villa

● Packaging materials: 2024-2027 forecasts

According to Ipack-Ima’s July Business Monitor, comparing the F&B and non-food markets, the former appears to be mostly influenced by the use of packaging material, with a value in 2023 of 3,824.4 billion units and growth prospects to 2027 (CAGR 2024-2027) of +3.2% on average per year. Taking a closer look at the food macro-area, increasing growth is to be noted in alcoholic beverages (+4% annual average, 82.3 billion units of additional consumption), in the food sector strictly (CAGR +3.1% and additional market of 289.6 billion units) and for soft drinks (+3.1% for 134.2 billion additional units). Looking at materials, flexible packaging appears to be the most popular choice, with a projected volume in the current year of 1,495.1 billion units (accounting for 33.3% in total packaging) and a 2024-2027 CAGR of +3.5%. Metal packages, although of less significance as for total volumes (570.5 billion units in 2024 and 671.1 billion expected in 2027), show the best expected future performance with a CAGR 2024-2027 of +5%. Moreover, rigid plastic is also expected to grow (+3%), as well as paper and glass packaging (future CAGRs of +1.5% and +1.1%, respectively). As for packaging types, the bag/sachet is the category expected to grow the most by 2027 (with an additional volume of over 131 billion units and a CAGR of +3.3%), followed by beverage cans (+97.4 bn units and CAGR +5.7%), PET bottles (+96.8 bn units, CAGR +3.7%), plastic pillow pouches (+42.8 bn units, +7.9%) and brick cartons (34 bn additional units, +4%).

Food: volume variance (billion units) and CAGR 2024-2027



addition to a crowded calendar of events and conferences with international experts, there will be two special areas: Ipack-Mat and Ipackima-Lab.

Tell us more.

They have been designed on the one hand to promote the most advanced companies in the development of innovative and sustainable materials; and on the other hand to give visibility to a selection of qualified chemical-physical analysis labs on packaging, which are essential in particular for food grade and primary packaging.

What are the main trends that are shaping the packaging and processing industries and how will they be represented during the event?

Sustainability is certainly among the ‘hot’ topics of the moment for an industry that has long been engaged in the search for solutions that reduce the carbon footprint. Taking center stage, then, will be innovative materials to ensure shelf life and food safety, and limit food waste. Alongside this will be packaging design, meaning renewable, recyclable and bio-compostable materials.

And how many exhibitors and visitors are expected?

Over 1,100 exhibitors, nearly 60,000 visitors and professional operators from over 122 countries took part in the 2022 edition. A benchmark that we will certainly surpass, also thanks to our buyer incoming program, collaborations with international market promotion entities, global players in the trade fair world and our unique brand.

Speaking of buyers, how will incoming activities be developed?

The recent agreement with Informa, announced at ProPak Asia and presented to the European market in October, is an important step in the internationalization of Ipack-Ima. We will be able to attract international players interested in the European, African, Middle and Far Eastern markets. We are working on buyers’ incoming in collaboration with ITA - Italian Trade Agency and a widespread network of agents at a global level, in order to be able to host highly selected professionals from numerous markets.

With this regard, do you provide a matchmaking service?

Ipack-Ima offers valuable digital networking opportunities, thanks to a matchmaking platform where exhibitors and buyers can register and find the most suitable interlocutor for new business opportunities.

How does it work?

Whether it’s virtual or in-person meetings, the tool allows for enhanced opportunities with potential partners before, during and after the trade show. We believe it is a great added value for both exhibitors and visitors.

How is the synergy ‘The Innovation Alliance’ evolving?

Joining the project is a further confirmation of Ipack-Ima’s approach to a market that always looks ahead and beyond, finding connections with the entire supply chain involved, from food and pharma processing, to materials producers and intralogistics. An ideal supply chain, which includes four protagonists that together represent the excellence of instrumental mechanics.

In a nutshell, why will the 2025 edition be a must-attend event?

If you want to discover cutting-edge innovation in packaging and processing for F&B – from innovative materials to digitization (AI and machine learning on top) – in a strongly international environment, populated by the most important players, you cannot miss Ipack-Ima!



www.ipackima.com

“Innovare è un’arte che Ipack-Ima interpreta al meglio”

Torna, dal 27 al 30 maggio, la rassegna milanese dedicata al processing e packaging. Tutte le novità, i trend e i numeri dell’edizione 2025 in un’intervista a Simone Castelli, Ad della società organizzatrice dell’omonima kermesse.

GULFOOD 2024
Hall Sheikh Saeed 3 / Booth S3-119

B&B SILO SYSTEMS, THE SOLUTION FOR YOUR IDEAS

We put your ideas into practice, developing tailor-made solutions for you: we design and produce systems to automatize storage, transport and dosing of raw materials, for the food, chemical, pharmaceutical and cosmetic industries. We work with you from pre-design to post-sales stage, with the main objective of providing you with the system best suited for your requirements and production needs.

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Tel: +39 (0)533311163 | Fax: +39 (0)533319110 | info@bebsilos.com | www.bebsilos.com



10 years of Gulfood Manufacturing

The 2024 edition, taking place from 5 to 7 November at Dubai World Trade Centre, marks the 10th Anniversary of what has rapidly become the region's largest and most influential event for the food & beverage industry.

What made this rapid rise possible? A series of factors, including its location, in one of the world's fastest-growing world areas (the MEASA region); and the choice of a 'short-but-intense' trade show format, particularly appreciated by companies and operators.

The result: each edition has been bigger and richer than the previous one.

In the following pages, a preview of the solutions that Italian food-tech brands will be presenting in Dubai.

THE 'HALL OF FAME'

To celebrate the special Anniversary, a dedicated space called 'Hall of Fame', at the Pavilion hall, will be dedicated to groundbreaking technologies that – over the past decade – acted as 'gamechangers' in the industry and significantly transformed the manufacturing production process in the region.

- 2168+ exhibitors from +69 countries
- 36,000+ industry professionals
- 100+ industry leaders



THE INDUSTRY 'TOP TRENDS' FOR 2024

DRIVEN INGREDIENT DISCOVERY - Explore how AI is revolutionising ingredient discovery, identifying new components to enhance food products.

SMART SUPPLY CHAINS - Learn about smart systems, sensors, and distributed production models enhancing efficiency, reducing transportation costs, and ensuring a resilient supply chain.

PRODUCTION LINES OF THE FUTURE - Explore the future of food production with automation, IoT, AI, 3D printing for customised food products, and blockchain for transparency and traceability.

PRECISION FERMENTATION FOR ADDED NUTRITION - See how precision fermentation is transforming the production of animal proteins without animals, with the market expected to grow significantly by 2030.

INDUSTRY 5.0 IN FOOD & BEVERAGE - Understand how Industry 5.0 integrates AI, automation, and IoT to improve food production quality, safety, and sustainability.

NANOTECHNOLOGY IN PACKAGING - Experience nanotechnology-enhanced packaging that improves food safety, quality, and shelf life with antimicrobial protection and real-time condition monitoring.



AUTOMATIC MICRO-INGREDIENTS WEIGHING SYSTEMS



UNICA HD



UNICA TWIN



SUPERSINCRO



Lawer SpA – Italy www.lawer.com



follow

AGRIFLEX www.agriflex.it
Industrial fermentation system

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-D27

Fields of application
Fermentation.

Description and strong points
Industrial plants and stand-alone machines suitable for various types of flour and starters dedicated to the production of natural liquid yeast, also from rye flour. Integrated solutions capable of supplying the mechanical and thermal energy for the preparation of natural yeast in its dissolution, maturation and maintenance phases, guaranteeing continuity of quality standards and consistency of characteristics through the control and management, via the operator panel and PLC, of the chemical-physical quantities that influence the process (maturing temperature, degree of acidity and cooling).

Technical specifications

- Replicability of the production process and reduction – and possible elimination – of brewer's yeast and adjuvant additives.
- Reduction in workforce, work areas and equipment involved thanks to the high degree of automation. The use of the fermentation unit does not require skilled labour.
- Relaxing effect on dough (increased extensibility, softness and durability), more regular crumb structure, thin crust, resistance to mould and stringy bacteria, reduction of phytic acid (in wholemeal bread), improved nutritional values (due to prolonged yeast action)



FlowBar

CAVANNA www.cavanna.com
Easyrun + Flowbar +TSL

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-B26

Fields of application
Bakery and confectionery.

Description and strong points
Cavanna is proud to introduce its newest innovations:

- EasyRun entry level flow wrapper, a new electronic motion flow wrapper that is 'easy to run'. This machine includes multi axis servo controls for flexibility and easy adjustments, touch screen HMI, easily adjustable and repeatable fold box and no paint construction ideally suited for the food industry.
- FlowBar line, a mid-speed flowpacking and cartoning line for bars ideal to work with all new sustainable packaging materials. It consists of: stainless steel stream conveyors, with flip-over guards for full access and no removal of parts; ZERO4 flowpackers, featuring TPM, Sanitary Design and IoT integrated, to maximize OEE efficiency; and ICECUBE robotic delta topper, for a turnkey solution of the bars into displays/boxes/trays.
- Tray Slug Loader (TSL), the new system developed for products enrobed with chocolate, cookies, sandwiches and products with decorations combining three functions: fill PVC blister trays with or without lid; fill PVC trays with or without lid; feed the slugs directly into the bar infeed of the flow wrapper. TSL is able to create and pack up to 9 different types of products configurations.

GB BERNUCCI www.gbbernucci.com
Paper2Skin

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-E3

Fields of application
Sliced products.

Description and strong points
Paper2Skin represents a paradigm shift, an eco-sustainable and practical solution. It combines paper with a thin plastic film, creating a unique film for top skin application on low profile products. The main advantages are: reduction of material complexity; simplification of the packaging process; increased production efficiency. Paper2Skin reduces not only the total packaging but also its weight, leading to environmental benefits such as the reduction of carbon emissions.

Technical specifications

- Made of a laminated cardboard base with a food liner and coated with a combined paper and thin plastic film.
- Full printing possibilities to enhance branding and communication
- Easy opening and easy slice separation
- Shaped window for product visibility
- Less complex packaging operations, increasing productivity and efficiency
- Disposable into paper collection c/pap 81



SNACKS OR PUFFED CEREALS? LET'S MAKE THEM ALL.



One single machine for different products!

With the new popping machine RP-EVO you can finally make puffed cereals cakes or no-fried snacks with one single machine. Choose the shape and you are done. Are you ready for the change?
New RP-EVO. Join the (r)EVolution.

LET'S MEET AT

5 – 7 November 2024
Dubai World Trade Centre



Sheikh Saeed Hall 2
Stand S2-C55



RE PIETRO s.r.l. | Via G. Galilei 55 - Gaggiano (MI) - T. +39.02.9085025 - repietro.com - info@repietro.com

LAWER www.lawer.com
Unica HD

GULFOOD
MANUFACTURING 2024
HALL: Shk Rashid
BOOTH: R-G4

Fields of application
Food production (bakery, biscuits, ice creams, desserts, cured meat and more).

Description and strong points
Unica automatically manages and weighs micro ingredients for food recipes with no need for operators to carry out the operations manually. With Unica, the weighing of powder micro-ingredients can be repeated indefinitely, so product quality is guaranteed and the 'human error' factor is definitively eliminated. Each operation is recorded and stored in the management software, thus allowing total production traceability and repeatability. Weighing correctly allows the control and planning of raw material purchases, reducing stocks, and therefore reducing costs. It is possible to produce the required recipes without knowing their composition, so that the company know-how is always protected.

Technical specifications

- Automatic weighing of powder micro-ingredients
- Consumption and costs management and software control
- Efficiency in the laboratory



M.C. AUTOMATIONS www.mcautomations.com
MC1EWB with cartoner WRAP-S

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 1
BOOTH: S1-D24

Fields of application
Combo line for the wrapping and cartoning of chocolate bars.

Description and strong points
The smart combination of the wrapper MC1EWB and the wrap around cartoner WRAP-S allows to wrap and carton chocolate bars in one single line offering a very compact foot print. The MC1EWB performs the first wrapping of chocolate bars with one or two wrapping materials, bottom closed by heat-sealing station or hot melt glue. Evacuation of wrapped products on horizontal conveyor belt synchronized with the in-feed belt of the WRAP-S cartoner, capable to handle many different carton styles to accomplish the market demand.

Technical specifications

- Size change over easy and fast, flat blank magazine size plate easy to remove and adjustments of carton lug-conveyor from HMI.
- Reels fast and easy to change.
- True cantilever construction of working stations and transport belt for easy cleaning and maintenance.



MENOZZI LUIGI & C. www.menozzi.com
Trolley Tumbler TTM-200/300

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-B21

Fields of application
Meat marination.

Description and strong points
The tumbler-Mixer TTM-200/300 for 200 or 300 liter standard trolley is the ideal solution to massage, marinate and mix small quantities of product directly inside trolleys, without using loaders. The TTM-200/300 optimizes the processing times and drastically reduces the production waste generated by the transfer of product. Thanks to interchangeable mixing blades, it can be employed for the following uses: massage of injected meats; meat marination with liquid brines and flavours; meat marination with dry salt and mixture of spices and herbs; preparation of dry mixture of spices; preparation of legumes mixtures or cereal salads.

Technical specifications

- By setting the recipe parameters and choosing the shape of the mixing blade the operator can obtain a gentle or vigorous massage.
- The orbital massage guarantees a homogeneous blending with very short cycle times, this reduces the mechanical stress and eliminate the risk of damaging also the most tender products.
- Touch-screen program settable parameters: duration of the working cycle, time of massage, time of pause, rotation direction (forward, backward or alternate), Rotation speed from 1 to 10 rpm, vacuum setpoint.



GAMPACK GROUP
Customizing Packaging Technology

**GAMPACK GROUP, WHERE
INNOVATION MEETS TRADITION**

Elevate your business thanks to the combination of our integrated ROBOTIC and AUTOMATIC solutions for secondary packaging and end-of-line

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MIELE www.mielepackaging.it
Double Block Bottom Tin Tie

Fields of application

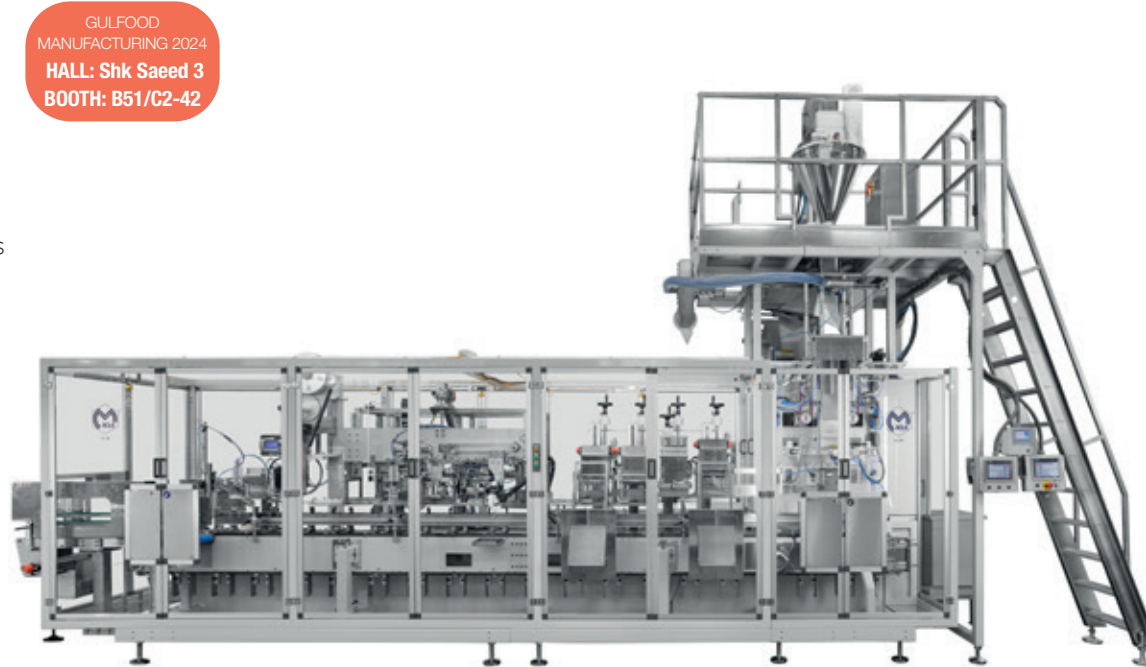
Snack, powders, coffee bean and powder, frozen food, bakery, sweets, sugar, dried fruit, pasta, pet food and more.

Description and strong points

The Double Block Bottom machine has as its main characteristics high productivity, surprising ease of use and an extremely thorough integration into the packaging line, thanks to the software entirely developed by Miele. It stands out for the reliability of its performance and the very high quality of materials, both in the mechanical devices and in the electronic part.

Technical specifications

- Stainless steel version
- Superior quality electronics that integrates Siemens commercial products
- Easy access to internal parts and easy to clean
- Festo Pneumatic
- A powerful industrial tool for large volumes in a short time, combined with multi-heads, auger dosers, weight dosers or volumetric dosing system



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: B51/C2-42



MIMAC ITALIA - TP FOOD GROUP www.mimac.com
Suprema MAXX SI depositor machine

Fields of application

Pastry equipment.

Description and strong points

Designed for medium size producers who are seeking maximum flexibility coupled with excellent performance. The modern programmable functions offer pastry chefs a large variety of creative possibilities, from pouring to multilayer or open flame, down to wire cutting products.

The machine's strong points are: easy and intuitive programming, capable of memorizing up to 200 recipes; dosing accuracy; time and labour saving; suitable for hard, soft and fluid dough, also gluten-free; a large range of moulds and nozzles, even on demand, allows for the realization of products in a large variety of forms and dimensions.

Technical specifications

- Dosing unit with Ø80 mm PET rollers
- Electronically controlled variable speed of the dosing rollers
- Electronic control of the table height position
- Variable speed motor powered nozzle rotation
- Variable speed motor powered wire cutting device
- Software for lowering of table during dosing of multilayer products or open flame

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-D28

MINERVA OMEGA GROUP www.minervaomegagroup.com
BB 150T + C/E HF

Fields of application

The ideal equipment for butcheries, super and hypermarkets, laboratories, fast foods, canteens and catering centers.

Description and strong points

The C/E HF & BB 150T automatic forming and batter-breading machine line is the most efficient solution for the mass production and batter-breading of hamburgers, meatballs, nuggets, and other shapes. Thanks to the high-performance C/E HF hamburgers and meatballs forming machine it's possible to produce up to -3000 hamburgers and -6000 meatballs per hour, which can then subsequently be breaded with the BB 150T floor-standing automatic batter-breading machine.

Equipped with a removable 40-liter tank, C/E HF includes an interleaving device for hamburger stacking and automatic wire cleaning, as well as an integrated oiling system and variable speed drives. The machine is ETL Sanitation and cETL certified for the North American and Canadian markets. Forming cylinders of almost any shape are available on request.

The BB 150T batter-breading machine produces approximately -2000 to -3000 pieces per hour, with a variable speed of 9-15 meters per minute. It's equipped with an inverter for residual breadcrumb discharge, a blower for excess adhesive removal, and a tray exit table.

Technical specifications

- C/E HF | Max. - 3000 hamburgers/h & - 6000 meatballs/h
- C/E HF | Max hamburger thickness: 30 mm
- BB 150T | - 2000 - 3000 pcs/h

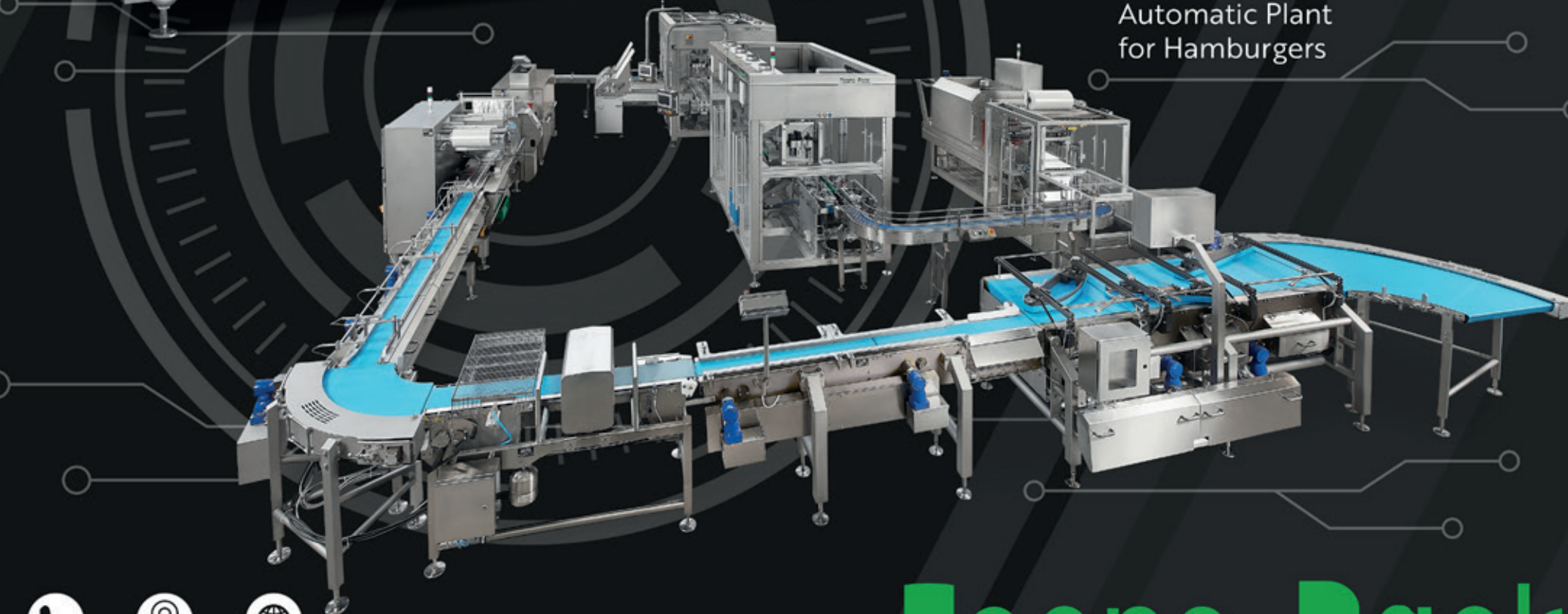


GULFOOD
MANUFACTURING 2024
HALL: Za'abeel 5
Gulfohost
BOOTH: Z5-A26

Let's talk about the future



NEW MODEL!
FP 100 DUAL LANE



IP 65 Stainless Steel
Automatic Plant
for Hamburgers



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Tecno Pack
PACKAGING MACHINES



www.tecnopackspa.it

RF SYSTEMS www.rfsystems.it Radio Frequency (RF) technology

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-E47

Fields of application
Drying, sanitization, defrosting in the food industry.

Description and strong points
RF technology uses electromagnetic fields at 27.12 MHz to heat water within food, making processes faster and more uniform than traditional methods. RF Systems provides tailored RF machines, helping food processors enhance efficiency, reduce costs, and maintain high product quality.

Technical specifications
RF drying is ideal for baked goods, fruits, and snacks. It removes moisture quickly and evenly, improving product quality while cutting energy costs. RF defrosting is another standout, thawing meat, fish, fruits, and vegetables in minutes, with no drip loss or bacterial contamination. This method eliminates waste and efficiently manages last-minute orders. In sanitization and pasteurization, RF technology inactivates microbes rapidly, preserving the food's sensory and nutritional properties. It also extends the shelf life of packaged products without the use of chemicals.



RE PIETRO www.repietro.com Popping machine RP-EVO

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C55

Fields of application
Production of cereal/micropellets non-fried snacks or puffed cakes.

Description and strong points
Re Pietro manufactures machines and fully automatic plants for the production of cereal cakes and non-fried snacks. The new Popping machine RP-EVO can produce both cereal cakes and non-fried snacks, one press for two products. Once the mould has been chosen and installed, the machine transforms the cereals and/or the micro-pellets into fragrant cakes or crunchy snacks. Its quality, efficiency and flexibility allow to get a wider range of products, using one press only. The machine includes a remote diagnostic system: simple set-up problem will be solved fast and efficiently, while in case of a serious problem Re Pietro can immediately detect which part needs a specific action, providing immediate assistance. It complies with the MOCA specification as per Reg. No.1935/2004 CE (MOCA compliance).



SORDI www.sordi.com Vegetable yogurt production

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C25

Description and strong points
Sordi, expert in the manufacturing of dairy plants since 1881, can provide technical expertise, customer support and a strong degree of innovation for vegetable yogurt production. Thanks to the research and development activities, it can provide customers with tailored and cutting-edge solutions, as well as timely and effective after-sales support. As consumers seek plant-based alternatives and prioritize health-conscious choices, the market for vegetable yogurt is expected to experience significant growth in the coming years. Vegetable yogurt is often perceived as a healthier option compared to traditional dairy yogurt, as it's typically lower in saturated fat and cholesterol. The increasing number of individuals following plant-based diets is further driving demand, and since vegetable yogurt can be produced with a smaller carbon footprint compared to dairy yogurt, it is also a preferred choice for consumers aware of environmental issues and seeking sustainable food options.



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RICCIARELLI www.ricciarellipa.it Automatic casepacker mod. IWR22

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-D22

Fields of application
Secondary packaging for the food industry.

Description and strong points
Automatic casepacker for bags and cartons (standing insertion) in 'wrap-around' boxes made by display tray and cover. It is an alternative to the existing IR15 model for American cases for double square bottom bags or pillow bags with standing or lying insertion.

IWR22 strong points are: 120 packs per minute and 15 cartons per minute; very short format changeover times; universal pack loading for all formats; reduced costs for the customer; less space required.

Technical specifications

- Minimum bag sizes: 100x60x40 mm (LxWxH)
- Maximum bag sizes: 250x150x90 mm
- Minimum case sizes: 260x120x130 mm
- Maximum case sizes: 600x400x400 mm



B&B SILO SYSTEMS www.bebasilos.com Big-Bag unloading system

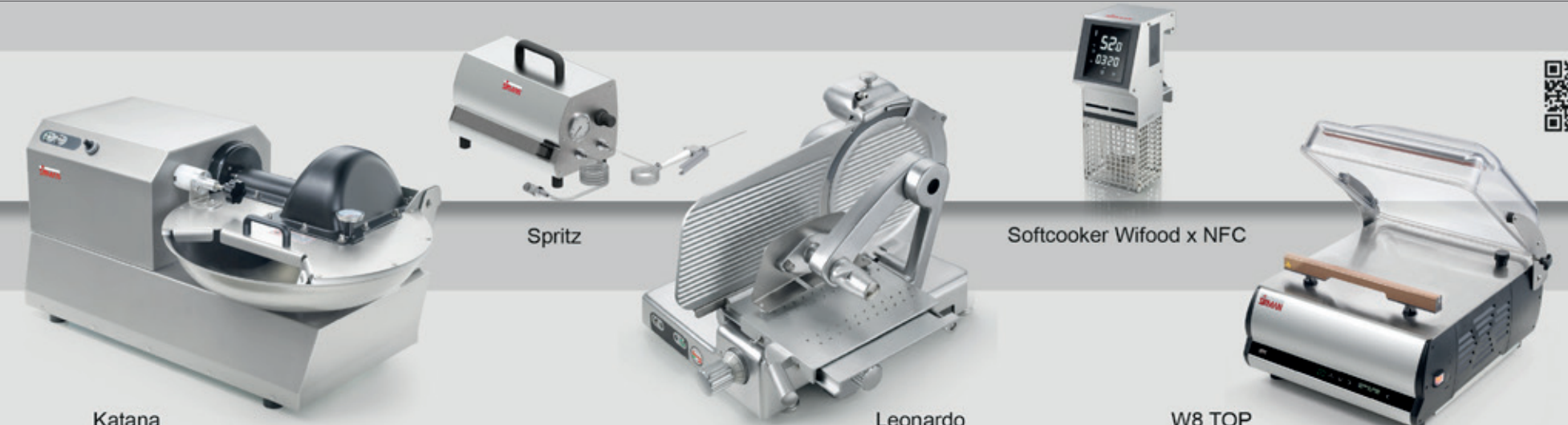
GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-119

Fields of application
Food, chemical, pharmaceutical, cosmetics.

Description and strong points
It allows the emptying of bags of any size, by placing them on the structure with forklift or a specific hoist. The discharge takes place in complete safety without any loss of product, thanks to the bag-feeding and bag-pulling systems and the self-cleaning dynamic filters. It can be used directly on the production line or for the loading of silos.

Technical specifications
Emptying system for raw materials delivered in big-bags, modular and expandable, complete with a range of accessories that allows to satisfy specific requests.

- Cross-shaped structure for hanging big-bags, in satin stainless (or painted) steel
- Telescopic structure, adjustable in height.
- Modular body in satin stainless (or painted) steel.
- Support feet in satin stainless (or painted) steel.
- Fabric joint and fixing rings.



SIRMAN
Innovation for professionals.

www.sirman.com

VIMCO www.vimco.it

Monoblock solutions for secondary packaging & end of line

Fields of application

Food industry: bakery, chocolate, ready meals, coffee and more.

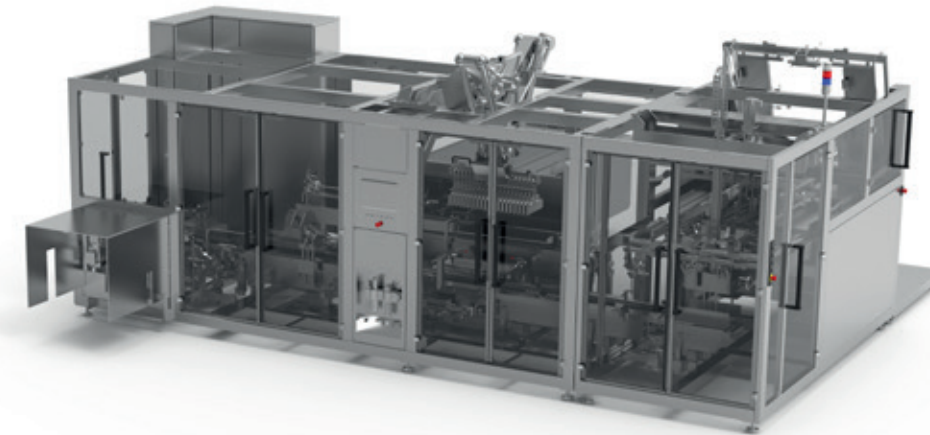
Description and strong points

Vimco is specialized in secondary and end-of-line packaging solutions in cardboard. Vimco's portfolio includes forming and closing machines, cartoning and sleeving machines, and case packers or wrap around solutions that can be customized according to the client's needs. Space sometimes represents the biggest challenge for positioning machines and lines within a customer's plant. For this reason, more and more often Vimco develops monobloc solutions, within which all the secondary packaging steps are included. But that's not all: for a large multinational company, Vimco has recently developed integrated solutions in which, in addition to traditional secondary packaging, the created packages are placed in American cases ready for palletizing; all in one compact structure.

Technical specifications

- Monoblock solution to perform several steps of secondary packaging
- Optimization of the space in the customer warehouse
- High-customized product according to the customer exigences
- Optimization of the high-speed of production

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C12



STANDARD TECH IMPIANTI www.standard-tech.it/en/

Clear Clima sanitizing conditioning system

Fields of application

Food processing and packing areas.

Description and strong points

With nearly 35 years of experience in the food industry, Standard Tech offers solutions for the climatization of processing and packing areas for products sensitive to bacterial contamination, in compliance with BRF, IFS, and ISO standards. The company also provides technological support for designing the facility layout, ensuring the optimal flow of food, workers and packing materials, while managing positive pressure from high-care to low-care areas.

Technical specifications

The new patented UnigenPlus Air Handling Unit, which is the core of the installation, regulates thermodynamic parameters and air filtration. It is delivered to customers pre-tested with all electrical and hydraulic connections in place, minimizing installation time as it only requires on-site plugging. All installations are designed to minimize ductwork, which has traditionally posed challenges for inspection and cleaning. This ensures a clean and sanitized environment, ultimately extending product shelf life.

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C51



DIMA www.dima.it

Batch steam cooker, stretcher & melter

Fields of application

Specifically designed for cooking, kneading, melting and stretching of all types of 'pasta filata' cheese (mozzarella, pizza-cheese, shredded mozzarella, kashkaval, string-cheese, kasar, provolone) as well as analogue cheeses (imitation mozzarella) and food preparations.

Description and strong points

Dima's batch steam cooker-stretcher is equipped with two counter-rotating & independent augers allowing to process fresh curd, frozen industrial curd (cagliata), vegetable curd (veg curd - cagliata) and / or food ingredients and powders.

Technical specifications

- The special construction with direct and indirect steam heating offers many advantages in the cheese production process and permits to reach high quality product and improve the yield.
- The batch steam cooker-stretcher is easy to use, robust and compact
- The steam cooker stretcher is supplied with the CIP automatic cleaning system and PLC automatic control

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-129



Mod. SSIT 400

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-A34

TECNO PACK - IFP PACKAGING www.ifppackaging.it

Continuous sealers SSI and SSIT series

Fields of application

Food packaging.

Description and strong points

IFP Packaging - brand of the Tecno Pack Group - presents a new machine series suitable for heat-shrink film: SSIT and SSI, respectively with and without integrated shrink tunnel. They are the result of 40 years of experience and are designed for optimum performance, uncompromised quality, and investment.

Continuous sealers of SSI and SSIT series are newest generation machines, developed to be adaptable, robust and high-speed resistant. Suitable to wrap products of different thickness and dimensions. The robust structure and the full control of all features with touchscreen make this machine series the optimal choice for both lower speed craftsman production and higher speed industrial production.

follow

ILPRA www.ilpra.com

FoodPack 400 Extra

Fields of application

Packaging of fruits and vegetables, meat, fish, ready meals, dairy products and more.

Description and strong points

The FoodPack 400 Extra, tailored for small-scale production, excels in skin food packaging, handling high protrusion levels efficiently. Its semi-automatic operation combines versatility with user-friendliness. Foodpack 400 Extra can perform six types of packaging, including: sealing, MAP, vacuum, skin on cardboard, skin on plastic plate, skin on tray. Ideal for businesses that require specialised packaging solutions without significant investment, and for environments with limited space.

Technical specifications

- Touch screen panel
- Versatile packing options
- Automatic winder and unwinder
- Integrated vacuum pump
- Energy saving

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-B21



Almac®

HIGH PERFORMANCE FIORDILATTE

Steam stretching systems designed for the production of fresh mozzarella with high humidity from lactic maturation, acidification with citric acid, lactic acid and whey starter.

- + **4.0**
Almac steam stretching machines can interface perfectly with an integrated 4.0 automation process.
- + **Standardization**
Composition of the product and final humidity, constant and predetermined.
- + **Customization**
Systems customized to the customer's production needs.
- + **Eco friendly**
Drastic reduction of stretching water and disposal costs, with high production yields.

TIPO DI CERTIFICAZIONE
ISO 9001

GOOD MANUFACTURING PRACTICE
COMPANY CERTIFIED BY FCM-MOCA CONSULTING

ICA www.icaspa.it

RCL Series - Capsules filling machines

Fields of application

Coffee and tea.

Description and strong points

Modular and compact capsules filling machines.

Technical specifications

- Semi-automatic changeover system
- Works with all main type of capsules on the market
- Versatile secondary packaging solutions: cases, cartons, sachets, gable top mother bags
- From 1 to 6 lanes, from entry-level production to high speed



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-C4

REAL FORNI www.realforni.com

Rotoreal SP2 - rotary oven

Fields of application

Bakery and pastry.

Description and strong points

Great robustness and excellent value for money, the new SP2 improves performance in every field. In the SP2 oven, as in the previous SP oven, the air flow comes from the top of the exchange, the least warm one, and then to the warmer underside before entering the baking space. With this crossroads of flows it is possible to get high returns. This concept, common to both old and new ovens, has been optimized by decreasing the load losses of the flow and allowing a more efficient exchange. Completely built in Aisi 430 stainless steel.



GULFOOD
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HALL: Shk Saeed 3
BOOTH: S3-D56

ZILLI & BELLINI www.zilli-bellini.com

Can seamer

Fields of application

Food & beverage.

Description and strong points

Zilli & Bellini can provide the food industries with solutions suitable for filling food into rigid containers: glass jars and bottles, aluminium cans and tin plate cans, plastic jars and bottles. The company recently developed a new seamers concept for easily close stainless steel, aluminium or composite cans. The lids can be open top, easy open or easy peel type. They can feature up to 10 heads to reach the speed of 900 container per minute. The construction is completely made of stainless steel. The main characteristic is the very high rigidity of the structure, a very long life, constant seaming parameters and low maintenance.

Technical specifications

- The automatic lid feeder has level sensor to check the lid presence
- The machine stops automatically in case of shortage of lids
- Each lid is fed from the magazine only if the corresponding can is present
- Before to close the cans we can inject under cover: steam, CO2 or LN2
- Very quick changeover and maintenance
- The new Zilli & Bellini seamers can be equipped with an automatic cleaning system, driven by the PLC including different phases

GULFOOD
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HALL: Shk Saeed 2
BOOTH: S2-C30



follow



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
Block 11
BOOTH: S2-D50

AKOMAG www.akomag.com

Bottle washer machine

Fields of application

Bottling lines.

Description and strong points

Akomag is a young, flexible and dynamic company that bases its organizational strategy on customer satisfaction, the quality of its systems, its assistance services and technological innovation. The Akomag production range includes bottle washers, rinsers and sterilizers for glass and PET bottles and for large 3-4 and 5 gallon bottles, crate washers and various complementary machine accessories.

ALIMEC www.alimec.com

Line for the production of muffin and cakes

Fields of application

Production of different types of cakes.

Description and strong points

A line composed by tray handling system, paper cup denester and batter depositor, tailor-made according to the production capacity and product type required by the customer. This equipment can be integrated in a fully automatic line for medium-high production capacity.

Technical specifications

- Machines completely driven by servomotors
- Tray management system made with materials that reduce both noise and wear-and-tear, while ensuring accuracy and positioning during transport
- PLC and display (HMI) for production line control, data and recipe storing



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-D4

A DUE DI SQUERI DONATO & C. www.adue.it

EASY.Room & EASY.Water

Fields of application

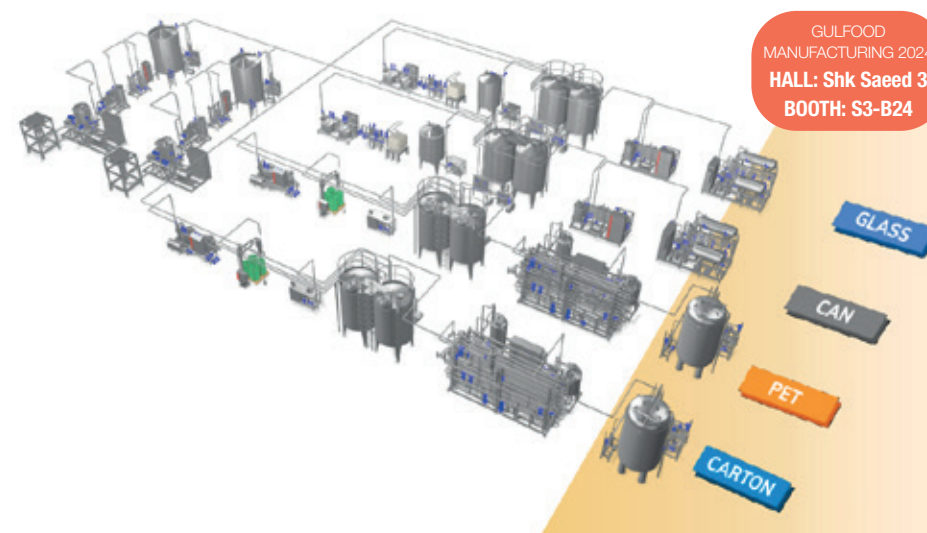
Beverage industry.

Description and strong points

Syrup Rooms for beverage preparation (EASY.Room) & water treatment plants (EASY.Water). Syrup Rooms for any kind of: CSD, hard seltzers; non-carbonated soft drinks; dry milk-based drink; energy, fantasy & functional drinks; non-alcoholic beer, fruit juices with or without pulps. Water treatment plants WTP for: mineral, flavored, alkaline water, re-mineralized water, water for beverages production, water recovery & reuse, wastewater treatment plants (WWTP).

Technical specifications

- Tailor made solution
- Cutting edge technology, strong focus on innovation, highly skilled and experienced team



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-B24

THE ART OF
INNOVATION



IPACK-IMA MILANO

27 - 30 MAY 2025

FIERA MILANO - ITALY

A JOINT VENTURE BETWEEN:



UCIMA

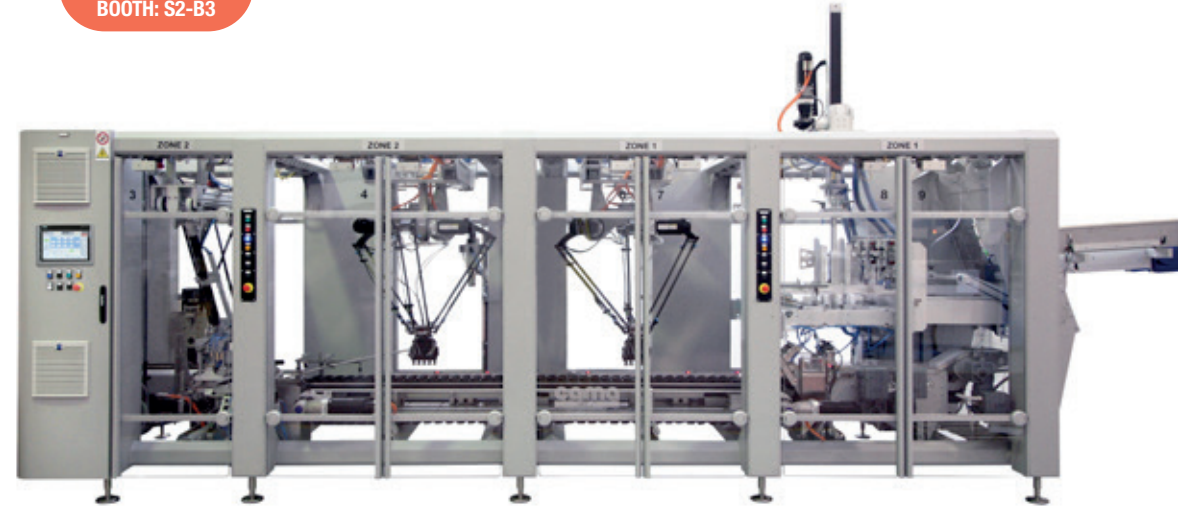


FIERA MILANO

CAMA GROUP www.camagroup.com
IF Monoblock robotic loading unit

Fields of application
Cross category: all food and non-food segments.
Description and strong points
High compact and flexible machine: forming, loading and closing cases, boxes (3 in 1).
Technical specifications

- 40 boxes minute
- Infeed 400 products
- Fast changeover
- Cross category



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-B3

GRANDI www.grandi.it
Automatic line for frozen pizzas

Fields of application
Round and square frozen pizzas
Description and strong points
The AV200-MAXI cartoning machine packs round and rectangular frozen pizzas into pre-glued cartons. Thanks to the use of continuous motion, the pizza, which can be taken directly from the freezer outlet, is gently handled in the infeed and progressively fed into the carton. This system allows high production speeds and avoids the mechanical stress of the alternating 'Start&Stop' system. After the machine it is possible to complete the line with the carton stacking system, case packer and palletizer. Up to 100 cartons/min.

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C16

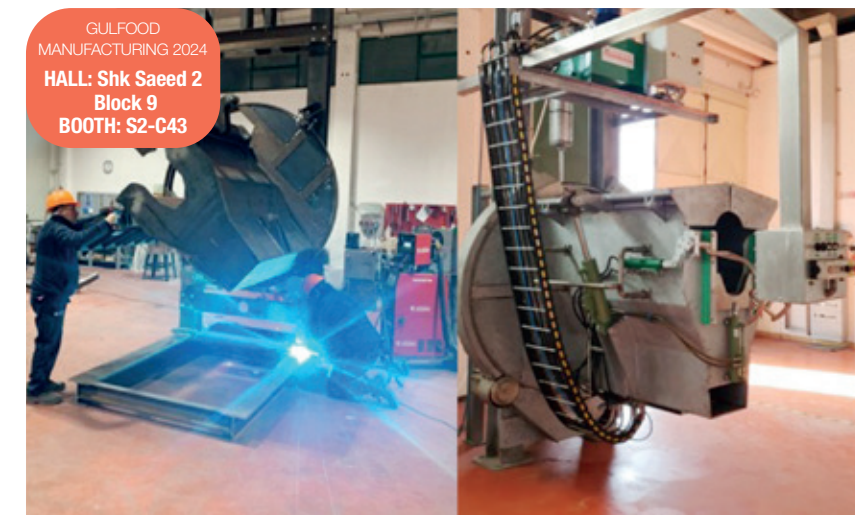
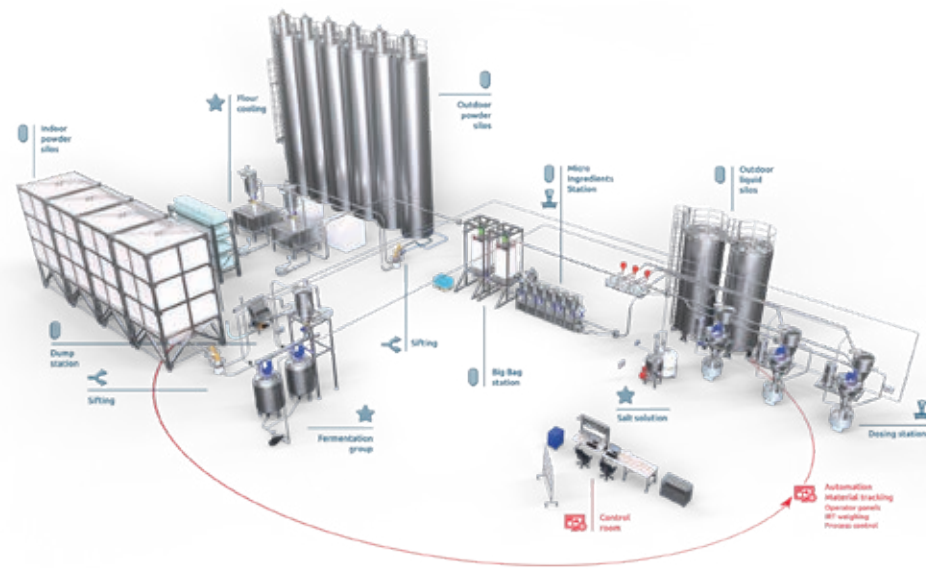


CEPI www.cepisilos.com
Bulk-handling system for the food industry

Fields of application
Bakery & biscuits, confectionery, pasta & cereals, premix, baby food and functional food, pet food.
Description and strong points
Turn-key, highly customized bulk-handling systems for the storage, transport and dosing of raw materials, as well as fully integrated automation and technologies to complete all production processes. All design, production and commissioning operations are managed internally, and each system is designed through a detailed study of the user's processes. As such, CEPI's systems are very easy to revamp, which makes them very durable and fitting with the circular economy model.
Technical specifications

- Multiple indoor and outdoor storing options in stainless steel or antistatic fabric
- Minisilos and dumping stations for medium production volumes
- Broad spectrum stations for the storing and accurate dosing of micro ingredients
- Pneumatic conveyance
- Dosing in modular hoppers for powders, tanks for liquids and blending station
- Flour cooling, fermentation, sugar mill, invert sugar technology, salt solution systems, fat and liquid tanks, fat cold dosing, bread and biscuit rework systems
- CIP or PIG washing system
- Fully integrated automation

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-D23



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
Block 9
BOOTH: S2-C43

COGEMAT www.cogemat.it
Ritual cattle killing box

Fields of application
Complying the Halal Ritual throat slitting turning on both required position 90° with vital organ toward Qibla or 180° with head toward Qibla. It can be used for standard European stunning, in standing position.
Description and strong points
All models with different rotation, or standing, are Halal Certified to align with the different rite in each Muslim Country. One particular model consents the entry of long horn cattle, thanks to the top complete opening. Other model has been studied 'protruding' (cantilever system) to consent an easy and deep cleaning, of the floor on the bottom, from the blood, assuring the maximum hygiene.
Technical specifications

- Standard model is hot deep galvanised steel (recommended) and could be stainless steel on request
- Driving unit can be hydraulic or pneumatic, according with technical and financial needs



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IT'S ALL ABOUT YOU. bakingexpo.com

CONTITAL www.contital.com
Eclipse range

Fields of application
Food industry, cash&carry, mass market retailers, gastronomy sector.

Description and strong points
Eclipse is the newest Contital range of black and gold lacquered aluminium foil containers designed for the premium ready meal sector. The unique color makes them perfect for transporting and presenting gourmet meals and classy preparations. Thanks to the coating, the containers are extra-rigid and super-resistant to corrosion are therefore suitable for contact with all types of food, even if they are strongly acidic or salty. Eclipse trays can be used in the traditional oven or microwave and are also perfect for storing in the fridge or freezer. In addition, they are available with specific pre-shaped lids and are 100% recyclable.



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-C11



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-E43

ALBA & TEKNOSERVICE www.albaequipment.it
Pizza and Pinsa line

Fields of application
Industrial production of pizza and pinsa like hand made.

Description and strong points
The patented Pinsa Line by ALBA Equipment produces highly hydrated products that are as close to handmade as possible. Additionally, special tools for molding pizza have been developed to mimic the natural movements of the hands, resulting in pizzas with high edges. Clients can choose to automate the entire process or just part of it.

Technical specifications

- High hydration: maintains the characteristics of highly hydrated dough
- Artisanal: gentle workmanship that simulates manual labor
- Customization: tailored solutions to fit your specific production needs and capacity requirements
- Automation: streamlined processes from dough preparation to the final product, reducing labor costs and increasing output
- Precision: consistent quality and shape, always ensuring a perfect product.
- Hygiene: designed with food safety in mind, meeting the highest industry standards

BARTOM www.bartom.it
Chocolate enrober machine

Fields of application
Confectionery industry.

Description and strong points
With expertise in crafting entire production lines for biscuits, the company has broadened its capabilities to encompass designing and implementing processes for chocolate coating and decorating, as well as cooling various baked goods such as biscuits, wafers, cakes, leavened products, and sponge cakes. Additionally, it specializes in developing guidelines for icing and drying products for sugar and caramel coating, including gingerbread and pryanik.

Technical specifications

- Consistency: it provides a uniform and smooth coating of chocolate, ensuring that each product has the same high-quality finish
- Efficiency: it is designed for high-speed production, allowing manufacturers to coat large quantities of products quickly and efficiently.
- Versatility: it can handle a wide range of products, from small confections and snacks to larger items like cakes and pastries. It can be adjusted to accommodate different sizes and shapes, making this enrober machine versatile for various applications

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MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-E43



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MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-E43

INDUSTRIAL BAKERY LINE www.bakeryline.com
Tunnel oven

Fields of application
Bakery industry.

Description and strong points
Cooking is the most crucial phase of the entire production process for any bakery product. Each product has unique requirements, and therefore, in addition to a suitable tunnel oven, specific customizations are essential. For this reason, IBL places special attention and care in the construction of its tunnel ovens, offering a wide range of solutions, including convection, cyclothermic, direct gas, hybrid, and high-temperature ovens. These options ensure that every product receives the precise baking conditions it needs for optimal results.

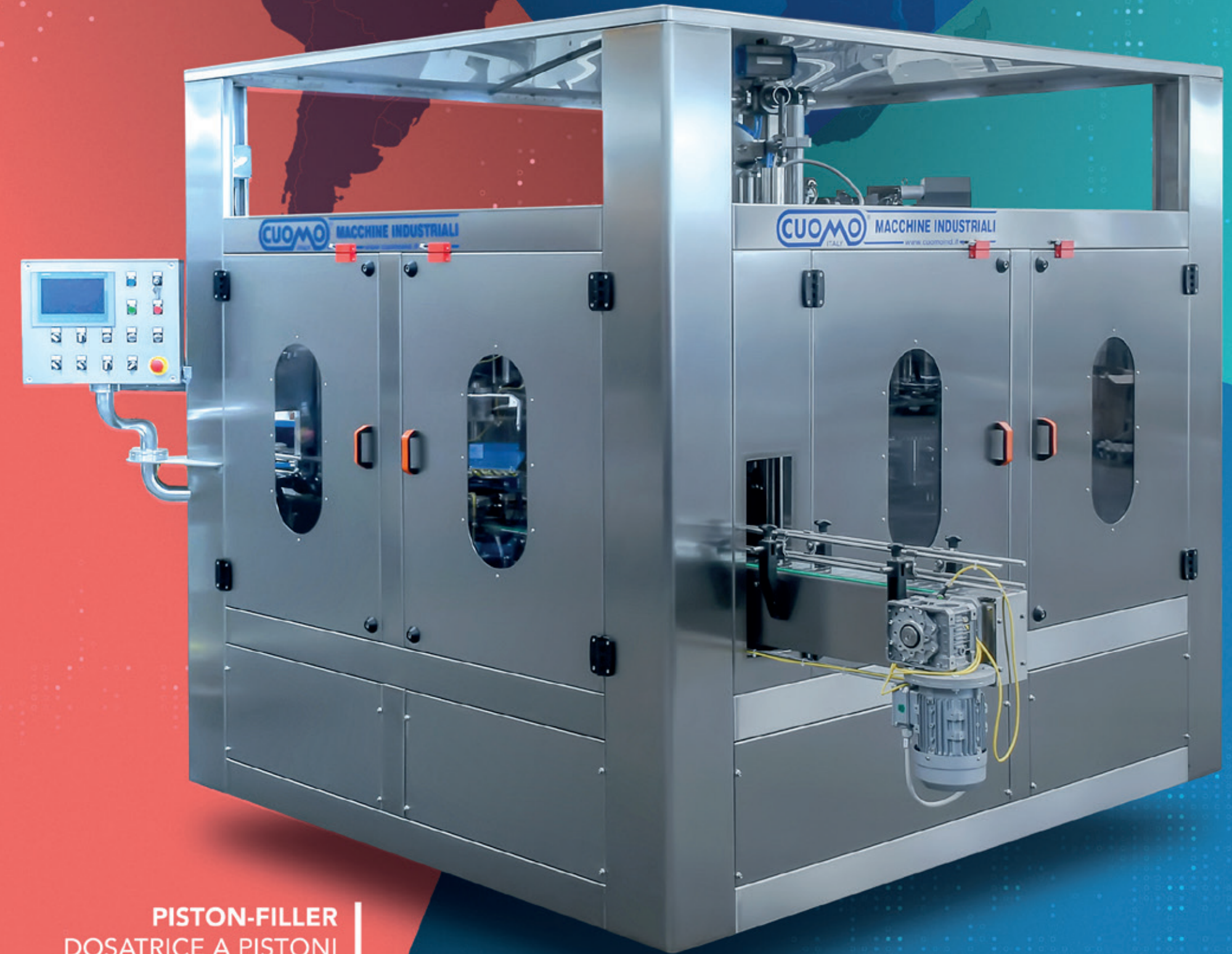
Technical specifications

- Different temperature capability (up to 400°C or more)
- Diverse baking time (short or long)
- Energy efficiency due to optimized heat distribution
- Uniform heat distribution thanks to advanced thermal management



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cuomind.it

FBR ELPO www.fbr-elpo.it JET aseptic filler

Fields of application
Aseptic filler machines.

Description and strong points
JET aseptic filler is the evolution from WEB range fillers, but with even higher performances. Completely automatic and made of stainless steel, JET is designed to fill a wide range of products, liquid and with pieces, low and high acid, such as milk, cream, ice-cream basis, natural fruit juices and concentrates, tea and more, handling pre-sterilized bags from 1,5 to 20L with continuous module, with working capacity up to 600 bags/h. JET can work with bags that use any type of spout available on the Bag In Box market, with 'short neck' and 'long neck' types, positioned in the centre of the bag or in a corner, with possibility to sterilise the cap either with chemical agents or simply by using steam.

Technical specifications

- Filling range – bags OF 1,5-20 L
- Operating speed - up to 600 BAGS/H

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 2
BOOTH: S2-D17



PFM PACKAGING MACHINERY www.pfm.it R_Series - vertical form fill and seal wrappers

Fields of application
Vertical packaging.

Description and strong points
The R-Series is a revolutionary range of VFFS packaging machines designed by MBP (PFM Group), that guarantee the same performance and fluidity of a continuous machine together with the mechanical simplicity of an intermittent machine.

Technical specifications

- Dramatic reduction of operating space
- Productivity: up to 130 packs per minute and up to 70 for the steelo-bag format.
- Easy-to-use: 100% Industrial PC on the R-Series and on the C-Series multihead weighers
- Connection to company's servers Industry 4.0 Windows architecture

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed S2
BOOTH: S2-D34



GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-E18

FRAUTECH SEPARATORS www.frautechseparators.com Cream separators

Fields of application
Cream separation from milk or whey.

Description and strong points
Through optimised separator design, Frautech Separators ensure gentle milk treatment to protect fat globules. High efficiency is essential for full skimming, and these separators are engineered to achieve minimal residual fat in skimmed milk, as low as 0.05% or less under ideal conditions. Frautech cream separators also facilitate milk fat standardization, using built-in equipment that allows fat to be re-mixed into the skimmed milk for manual adjustment.

Technical specifications

- Skimming temperatures: 50-58°C for warm milk; 35-45 °C for whey
- Skimming efficiency: <0.05% residual fat (measured by the Röse-Gottlieb method) under optimum feed and process conditions
- Feed pressure: 1 bar
- Discharge pressure of skimmed milk: up to 4 bar
- Discharge pressure of cream: up to 2.5 bar
- Product connections: DIN 11851 - SMS - CLAMP

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-E18

PIETRIBIASI MICHELANGELO www.pietribiasi.it Milk processing line

Fields of application
Fresh milk, UHT and ESL milk, fermented products, cheese, cream, ice cream, fruit juices, energy drinks, CSD and no-CSD and flavour water.

Description and strong points
Milk processing line complete with HTST pasteurizer, cream separator, de-aerator, homogenizer, and thermal holding zone. Available in manual or full automatic versions from 500 to 30.000 lt/h. Inside the pasteurizer, the product runs through a temperature path which eliminates bacteria and other microorganisms, thanks to a thermal shock which allows to increase the shelf life. Cream separation from milk, either full or partial skimming, can be applied whereas the process requires fat separation. In the case of fruit juices, it allows a perfect solid separation. The deaeration system permits to eliminate the oxygen which otherwise would decrease the organoleptic quality of products. The homogenizer contributes to reducing and distributing the size of fat in the milk and equalizes the dimension of fibers in the fruit juices.



OMAG www.omag-pack.com Packaging machines and complete packaging lines

Fields of application
Primary packaging machines for food, cosmetic and pharmaceutical products.

Description and strong points
Omag designs and develops packaging machines for powdery, granular, liquid and pasty products into 3 or 4-side sealed sachets, stick-pack and doy-pack for food, chemical, cosmetic and pharmaceutical industries. Every machine is customizable, can easily pack a wide range of products in different pouch dimensions and sizes, can be completed with robot counting and feeding systems, cartoning machines and customized with a large variety of optionals. Omag machines are always up to date with Industry 4.0 technologies: sensors, smart cameras, robotic systems and augmented reality.

Technical specifications

- Modular design to easily access every component for cleaning, control and replacement procedures
- +20% energy saving thanks to brushless motorization, temperature and anomalies detection sensors installed on the machines

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-I27



PRISMATECH www.prismatech.it D-LINE / Beverage processing line

Fields of application
Soft drinks, juice, hard seltzer, coffee drinks.

Description and strong points
Completely customizable end-to-end processing lines for all kinds of soft drinks and alcoholic beverages, the D-LINE range stretches from entry-level compact installations and pilot lines to fully automated multi-output plants. The modular D-LINE syrup room and additional machines such as Premix, Pasteuriser and CIP can be configured entirely according to the individual customer needs. All machinery is optimized for energy and ingredient efficiency.

Technical specifications

- Filling compatibility: can, Pet, glass, hot fill, ultra clean, aseptic, cartons, pouches
- Operating range: 500 L/H - 60,000 L/H
- Automation: from manual to fully automated with mixproof valve manifolds
- Construction: modular, skid-mounted, customized
- Analysis options: SCADA, industrial PC, Brix/CO2/O2 meter, flowmeters, custom software

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-D17



ROBOQBO www.roboqbo.com Qbo

Fields of application
Processing of food & beverage raw materials.

Description and strong points
Qbo is a complete, versatile, compact and patented transformation system that integrates different machines into a single process. It is capable to cook, cool down, concentrate, refine and vacuum-process any food product, replacing a wide range of traditional equipment.

Technical specifications

- Wide range of models available, from a capacity of 5 to 860 liters
- Available with a large 10.1" touchscreen display and an easy-to-use interface with advanced control functions
- Made of Inox Aisi 316L.

GULFOOD
MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: S3-E3



SACMAR www.sacmar.it Halal Orgeat concentrate flavour

Fields of application
Syrups, beverages.

Description and strong points
The Orgeat concentrate paste flavour is the key ingredient to prepare orgeat syrup, a historical Italian product whose production follows strict rules disciplined by a dedicated procedural guideline. Among the ingredients approved to prepare orgeat are also alcohol-based extracts such as benzoin and vanilla extract. Sacmar's technical expertise enabled it to obtain a product that sticks to the procedural guideline but avoiding the usage of alcohol-based ingredients, thus making it suitable for halal diet.

Technical specifications

- Appearance: thick brownish paste, water-soluble.
- Dosage: 10 g/Kg - 20 g/Kg

GULFOOD
MANUFACTURING 2024
HALL: Shk Rashid 8
BOOTH: R-H15

SACMI www.sacmi.com

Packaging solutions, vision and process control systems

Fields of application

Food & beverage.

Description and strong points

From new 'lightened' necks that upgrade the consumer experience while optimizing energy and resources, to new certified standards (26/22 mm, GME 30.40) with which SACMI is taking packaging into the future. At Gulfood Manufacturing, SACMI will be showcasing its best technology alongside the market's widest range of vision and process control systems.

Technical specifications

The new lightweight neck proposed by SACMI allows for 15% less PET consumption, without any impact on the market's most widespread standards, such as caps for 29/25 mm necks. The lightweight neck requires no modifications to the standard cap. Moreover, the unmatched skills of the SACMI Rigid Packaging Lab and the dedicated technologies - which span from cap forming (CCM, continuous compression molding) to preform production (IPS, injection preform system) - make the solutions highly customizable.



TECHNOSILOS www.technosilos.com

High tenacity polyester silos

Fields of application

Bakery, powder mixes, pasta and non-food.

Description and strong points

Affordable and quality solution for indoor storage of powdery or granular raw materials. Main advantages: completely non-toxic, hygienic, food-grade storage; filtering and breathable fabric requires no additional filters and prevents condensation; customize size to available space; low costs of transport and installation; antistatic fabric according to IEC Guide.

Technical specifications

- The silo is designed for pneumatic loading of bags and big bags from a tank truck or other dedicated loading system, without the need for additional filters
- Raw materials are blown through the filling pipe and into the silo, with the air filtered by the fabric of the silo roof to ensure safety, hygiene and cleanliness. The vent air may also be ducted to an external filter
- The silo is equipped with controlled extraction systems to feed pneumatic conveying lines

IMA www.ima.it

Processing, filling and packaging solutions

Fields of application

Food: tea & herbs, coffee, confectionery, stock cubes and savoury, dairy and baby food, bakery, protein and more).

Description and strong points

At Gulfood Manufacturing, IMA will present a variety of processing and packaging solutions for the Tea & Coffee market, thanks to the know-how and competence of the IMA Coffee Hub. IMA FLX HUB companies (IMA Ilapak, IMA Euroscima, IMA Record) will be presenting a choice of horizontal and vertical solutions for the flow wrapping of food products while IMA GIMA's experts for confectionery packaging technologies will highlight new developments and solutions. Processing and packaging solutions for butter, margarine, cheese and stock cubes, will be unveiled by experts of IMA Benhil and IMA Corazza; while IMA Fillshape, IMA Erca, IMA Gasti, and IMA Hassia will highlight their most innovative fill & seal solutions for pre-formed cups as well as form, fill & seal solutions for beverage and baby food, dressings & sauces markets. Experts of the new IMA END OF LINE hub (IMA BFB, IMA Ciemme, IMA Mespica, IMA Phoenix) will be available on the booth presenting the variety of secondary and end-of-line solution IMA is able to offer. On show, the IMA Ilapak Vegetronic 2000 ML, the most innovative intermittent vertical bagging machine and the IMA Corazza PDP24 - High-speed press for bouillon cubes processing up to 3000 ppm.

GULFOOD MANUFACTURING 2024
HALL: Shk Saeed 3
BOOTH: D36



TROPICAL FOOD MACHINERY www.tropicalfood.net

Machines and plants for fruit and vegetables processing

Fields of application

Natural juice, concentrated juice or tomato, purée, jams, sauces, canned fruit.

Description and strong points

Thanks to years of experience that began mainly in tropical countries and on pineapple processing plants, the company has been able to extend its capabilities to the processing of all types of fruit, both tropical and continental. Tropical Food Machinery designs and manufactures single or multi-fruit juice extraction plants, evaporators for concentrated juice or tomato, sterilization and pasteurization plants, aseptic fillers.

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HALL: Shk Saeed 2
BOOTH: S2-E13



WARNING

This image contains no packaging.



UCIMA: since 1984, the identity that unites the Italian packaging machinery manufacturers.

Today, packaging has become identity, technology, innovation, vision. A silent ambassador that accompanies products in global markets, thanks also to the solutions offered over the last 40 years by Italian companies that are producers of advanced and innovative machinery.



www.ucima.it



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WWW.ZACMI.COM

For over 70 years we have dedicated ourselves responsibly and with passion to preservation technologies for the food and beverage industry, **through innovation and customisation, to guarantee safety and top quality.**