

PRESS RELEASE

FROM (CO)ROBOTS TO FOOD SAFETY THE SECOND DAY OF CIBUS TEC GETS UNDERWAY

Bonaccini, President of the Emilia-Romagna region: “four extraordinary days for presenting ourselves to the world as a land of innovation.”

(Parma, 23 October) *“We are in the capital of the Emilia-Romagna food valley: in Parma, at Cibus Tec, the best of the agri-food sector, of food and wine, and of world food come together with the best of technological and digital innovation, essential for competing in the future with the most technologically advanced areas of Europe and the world. Four extraordinary days that also highlight how effectively this area can present itself to the world as a land of innovation.”*

These were the comments by **Stefano Bonaccini**, President of the Emilia-Romagna region, as he visited **Cibus Tec**, the international event by **Koeln Parma Exhibitions** - JV Koelnmesse GmbH and Fiere di Parma SpA - dedicated to Food & Beverage technologies and running until October 25.

The President concluded his tour with an unusual coffee break, offered by a robot, or rather, but a co-robot, one of the collaborative robots at the exhibitions. *“It’s a new generation of robots - comments **Andrea Bellini**, Managing Director of Comega, based in Cesena - capable of sensing the weight of objects and therefore of performing a precision job such as handing a cup of coffee.”* It’s already at work in chocolate companies, handling and packaging filled chocolates.

Not just automation and robotics - as that showcased by Homberger, a mobile arm that lifts and moves weights, thus taking over the most arduous tasks - but also food safety, the central focus of the second day of Cibus Tec. Starting with the law and regulations about **MOCA**, a term that refers to all articles and materials intended to come into contact with food (which as such are subject to specific regulations).

The focus was explained by food technician **Serena Pironi**. The topic: alternatives to the use of plastics as food and beverage containers: *“Today - comments Pironi - 100% recyclable material or compostable material is required. We are in a phase of evolution. On the market there are now biopolymers from natural sources, polymers derived from synthesis, and biopolymers derived from microorganisms, including GMO ones. But we’ve still got a long road ahead of us.”*

The topic of plastic and recycling was also discussed at the meeting organized by the International Fruit and Vegetable Juice Association (IFU) entitled “The Future of Juice”, where **David Berryman**, CEO of David Berryman Ltd, gave this warning: *“In the United Kingdom 15,000 plastic bottles are sold every minute. The waste of Europe and the United States is taken to China, the largest landfill in the world. Science has caused these problems, and science must find a way to solve them.”*

The fruit juice industry is working in this direction with a number of packaging alternatives. And there’s more. Another industry trend identified at the conference was the emergence of new solutions that exploit synergies

with nut and plant milk based products, today no longer used only by people with food intolerances. What was once considered a niche market is now experiencing great change and growth, thanks also to the entry into the market of large multinationals (such as Coca Cola).

The University of Parma and IFU have already organized a summer course in 2020 (29 June - 2 July) for new graduates addressing this important sector.

The day ended with the event “**DIU design for intended use in food packaging**”. At a time in history when we are changing the way we bring food to our tables, packaging must also adapt: materials, design and logistics, with a firm focus on sustainability.

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