

Press Release

CARBON NEUTRAL TECHNOLOGIES, AUGMENTED REALITY AND AROMA RECOVERY

CIBUS TEC SPOTLIGHTS 500 INNOVATIONS FOCUSSING (ALSO) ON GREEN SOLUTIONS

At Fiere di Parma from 22 to 25 October

50 conferences with international experts - Three full-cycle production lines dedicated to burgers, ricotta and ready meals - Food Tech Start-up Zone

(Parma, 15 October 2019) The biscuits we eat at breakfast could have been produced without releasing carbon dioxide into the atmosphere. The preserves used for spaghetti could come from production plants that recover heat (heat energy consumption of the agri-food sector accounts for 11% of the total). Restaurant menus could provide, through augmented reality, a three-dimensional rendering of dishes and show ingredients, calories and cost. Finally, fruit juices could keep intact all the intensity of their aroma, in spite of industrial processing.

At Cibus Tec, the time has come for green solutions and more. Koeln Parma Exhibitions - JV Koelnmesse GmbH and Fiere di Parma SpA -, the international event dedicated to Food and Beverage technologies that will run from 22 to 25 October at Fiere di Parma, will involve 1,200 companies (400 of which foreign brands) and showcase over 500 innovations: carbon neutral technologies, augmented reality, aroma recovery, automation and cutting-edge packaging, just to mention a few.

A multitude of innovations that confirm not only the adoption by Italian industry of circular economy models and sustainability, but also the vitality of a sector that sees Italy topping the list of the main world exporters in 2018 with a 16.1% share (source Prometeia). In addition, with tariffs and penalties rising globally, sales opportunities are increasing in the Russian Federation, where Italian technology is highly appreciated, and partnerships with Italian companies are growing in numbers. It's the so-called "Made with Italy".

At the exhibition, RENOVIS (design of heat recovery systems - pav.05/Stand C007) and STIAVELLI (Premium Efficiency electric motors - pav. 5/Stand L-065) represent the companies involved in the race to reduce CO2 emissions by developing carbon neutral technologies.

On the other hand, the CANNONG waste water recycling systems (pav. 5/Stand M 054) and the A DUE pasteurization and sterilization units for syrups and beverages (pav. 3/Stand C004) focus on the reduction of water consumption - a crucial issue given the projected increase in world population and consequently in the demand for food products.

ENGINEERING INGEGNERIA INFORMATION SPA (pav.02/stand E 056) offers virtual paths of augmented reality which are revolutionizing the product-customer relationship in the Food&Beverage sector, but which also find application in remote maintenance or in training,

TROPICAL FOOD MACHINERY SRL (aroma recovery unit - pav.05/stand F 024) and SEPPRA (which has replaced the traditional heat treatment in the dairy sector with microfiltration (pav. 05/stand F 024) showcase aroma recovery technologies that maintain the organoleptic characteristics of the product.

It is estimated that in Europe 20% of flexible packaging out of a total of 3.7 million tonnes is multi-material and therefore not suitable for recycling. SAES GROUP (pav.02/stand C 056) will present innovative coating technology which makes it possible - thanks to the partnership with Sacchital - to produce for the first time high-barrier flexible packaging solutions that are also recyclable or compostable and therefore in line with the fundamental principles of the circular economy.

GOGLIO's flexible packaging systems (pav.05/stand B 018) are also presented. Further sustainable packaging is that produced by ULMA PACKAGING (pav.02/stand H 026), such as LeafSkin - a flat cardboard tray that reduces plastic use by up to 80% - and Reduced Scrap, which minimizes film waste by up to 40%.

VUOTOTECNICA (pav.02/stand E 043) has developed pick-and-place robots for packaging.

What if bread had so many air holes that you would be holding more air than bread? And what if ham did not have the right proportion of lean and fat parts? Or what if meat, dairy products, baked goods and snacks contained foreign bodies?

These questions are answered by the BIOMETIC tomograph (pav.05/stand M 012), X-ray technology that gives food a CAT scan, and by the Sentinel multi-scan metal detector produced by THERMOFISHER (pav.05/stand M 012). These technologies protect the consumers but also the brand's reputation.

Dealing with food safety and hygiene are the TRAMEC antibacterial gearbox, which, as it is not made of steel, requires a much lower energy expenditure - (pav.02/stand L 014); the TICOMM & PROMACO SRL transfer pumps with lip seal (pav.05/stand F 044); the STALAM radio frequency sterilizers (pav.06/stand C 026); and the DE LAMA hydrogen peroxide sterilization (pav.05/stand L 060).

The smart factory presented by ELLETRIC80 (pav.03/stand D 014) is a production plant that is increasingly interconnected and digitized with robots and laser guided vehicles. ESPERA produces perfectly self-learning, intuitive smart machines (pav.02/stand F 004) that provide information when the readability of the label fades (with consequent risk of returns).

Cibus Tec will also host highly-specialized technologies such as the machine for removing the core and seeds of cherry peppers (FERRARA VEGETABLES PROCESSING MACHINERY (pav.05/stand L 030), the vertical centrifuge for clarifying liquids and concentrating solids (GRUPPO PIERALISI pav.05/stand M 009), and the "Individually Quick Frozen" technology which, by combining cryogenic freezing with a rolling-wave action, provides perfect separation of the pieces (LINDE pav.06/stand D 050).

There is also the automatic line for string cheese production made by MILKYLAB (pav.06/stand E 010), the machine for processing (without human help) curd into mozzarella cheese (ENOOP

FOOD TECH (pad.05/stand L 003), and technologies for freezing filled pasta (SARP - pad.05/stand C 029) or for stirring efficiently fruit and grains, large fruit pieces and hops as well as liquid and powder concentrates.

In total, 500 innovations over 5 pavilions - and next to it will be the Food Tech Start Up Zone, the new Cibus Tec exhibition area. Pavilion 3 will illustrate the food tech revolution applied to the processing industry, packaging and logistics, key tools for an innovative and sustainable sector.

Cibus Tec Industry (pavilion 2) is also focussed on technological innovation, with a project that reproduces in the exhibition three highly-automated, full-cycle lines dedicated to burgers, ricotta and ready meals.

The Cibus Tec opening conference will start at 11 am in the Barilla Hall with Gian Domenico Auricchio, Chairman of Fiere di Parma, in attendance.

Paolo Andrei, Chancellor of the University of Parma, Paolo de Castro from the European Parliament Agricultural Commission and Annalisa Sassi, Chairman of the Parma Entrepreneurs Association, will also speak at the opening session organized by the World Food Research. Its title: "The challenges of food production and technology: sustainability, digital revolution and global business scenarios".

In the afternoon the SAES GROUP will hold a press conference entitled "Innovative solutions for sustainable packaging: the new partnership between SAES Coated Films and Sacchital" (2 pm Innovation Hall).

Four days in which national and international experts will discuss current hot topics in the sector in over 50 meetings, including IBS - International Biofilm Summit - the most important world conference on biofilm's issues in the food industry.

Every year around the world over a billion tonnes of food is wasted due to contaminants such as listeria.

To see the complete schedule of meetings please visit the website www.cibustec.com

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