

TRENTO FRUTTA

ENCHANTING PLACES, SMELLS AND FLAVOURS

THIS IS NOT A FAIRY TALE! SUCH A PLACE DOES EXIST: IT IS THE MOST NORTHERN REGION OF ITALY, TRENTO-ALTO ADIGE, WHICH, FRAMED BY THE BEAUTIFUL DOLOMITE MOUNTAINS AND SURROUNDED BY LUSH VALLEYS FULL OF FRUIT, IS FAMOUS FOR ITS PRODUCTION OF APPLES AND, THANKS TO ITS VARIED CLIMATE, KIWIS, CHERRIES, PLUMS, NUTS, AND OTHER SMALL FRUITS AND VEGETABLES. WHEN FIRST TASTING THE PRODUCE OF TRENTO, YOU BEGIN A DELICIOUS JOURNEY THROUGH A NEVER ENDING VARIETY OF MOUNTAIN FLAVOURS AND AROMAS: FROM BERRIES TO AGED GRAPPA, MOUNTAIN CHEESES TO HAND-CURED COLD MEATS AND MANY OTHER PRODUCTS THAT ARE ABLE TO SATISFY EVEN THE MOST DISCRIMINATING PALATES! ONE OF THE MORE RENOWNED COMPANIES IN THE LOCAL AGRICULTURAL FOOD SECTOR IS TRENTOFRUTTA, A COMPANY IN TRENTO. THEY BEEN PROCESSING, PRODUCING, PACKAGING AND MARKETING LARGE QUANTITIES OF TOP QUALITY FRUITS AND VEGETABLES FOR OVER 50 YEARS, USING STATE-OF-THE-ART SYSTEMS AND TECHNOLOGIES CAPABLE OF PRESERVING THE QUALITY AND FLAVOURS OF THE FRESHLY PICKED PRODUCE.

→ SECTOR: FOOD

TRENTOFRUTTA S.P.A.
Trento, Italy
www.trentofrutta.com

→ SK 802T and MP 300 Packers

→ DV 500 Divider-channeler unit and conveyor belts



VIDEO



GEO LOCATION

FROM THE TREE TO THE JAR

→ The use of modern production technologies allows the fruit and vegetables processed by Trentofrutta to maintain the quality and taste that has been appreciated by consumers over time. Among the more innovative systems, used within the Trentino company, are the automatic secondary packaging machines provided by SMI. These were designed to ensure high levels of production efficiency

with a wide range of packaging solutions that meet the most stringent quality and purity parameters. The ultra-modern bottling and packaging line at Trentofrutta makes it possible to fill almost 30,000 jars of baby food per hour, immediately after the fruit has been processed, thereby achieving a sustainable "from the tree to the jar" production process.



HIGH-QUALITY PRODUCTS DESERVE HIGH-QUALITY PACKAGING

Trentofrutta is one of the leading Italian and European manufacturers of semi-finished products in the fruit and vegetable sector, which are either marketed all over the world or packaged as private label juices, nectars, fruit-based drinks, jams and baby food. To meet the diverse needs of consumers, the Trento-based company packages its products, in a wide range of different containers and packaging:

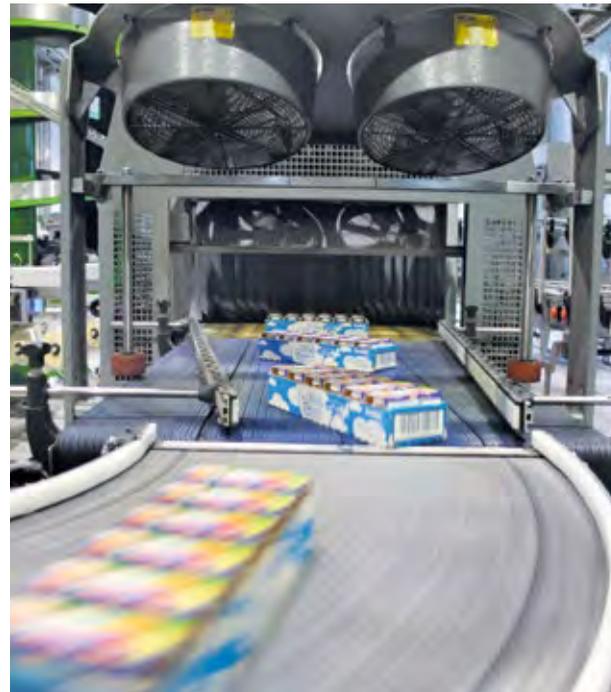
- glass jars from 80 to 250 ml with twist-off caps
- pouch - flexible packaging from 70 to 500 ml
- glass bottles from 125 to 250 ml with twist-off caps, paper labels or sleeves for the Bar Line
- glass bottles from 500 ml to 1 L with twist-off caps.

In addition to various types of containers, the Trentofrutta production company is also capable of efficiently handling a large variety of pack collations and different packaging configurations thanks to the operational flexibility and ease of format change given by the SMI automatic packers.





SMI SOLUTIONS FOR TRENTOFRUTTA



To automate and optimize its end-of-line secondary packaging process, Trentofrutta turned to SMI, which has over 30 years experience in the design and manufacture of high-speed automatic packers. All of which are equipped with the latest technology in terms of automation processes and extreme flexibility of use. For this facility, SMI formulated a logistics solution that enhances the strengths of the machines, created by integrating features and versatility; this integration resulted in a system for the end-of-line secondary packaging, that allows Trentofrutta to exploit the potential of each individual SMI machine installed, modulating its production according to packaging requirements using cardboard sleeve, shrink film, tray + film and tray-only loose containers or ready-made packs to create convenient "pack-in-pack" configurations.

➤ MP 300 PACKER - OUTPUT UP TO 300 PACKS/MINUTE

Containers packaged: glass jars of 80 g, 100 g, 125 g and 200 g.

Pack collations made: cardboard packages with overlapping flaps on the bottom in 1x2, 1x4 and 2x2 collations with over the top (OTT) neck.

Advantages: the MP series of packers, packs a wide range of containers in a number of different configurations, in order to respond effectively to the ever changing, present and future needs of end consumers. The continuous-cycle packaging system ensures a smooth production process, without any jerky movements, so as to protect the containers from jolts and impacts and ensuring the integrity of the product, greater pack quality and less mechanical wear to the machine components. The hot glue bottom, closing system of the pack, ensures precise and lasting closure and offers the possibility to use different types of cardboard. The SMI MP series packers are the ideal solution to create attractively designed packs with a strong visual impact, capable of attracting consumers' attention; moreover, the cardboard packages are extremely impact resistant and easy to handle, open and store.

➤ DV 500 DIVIDER-CHANNELER

Function: line separation of the 1x2, 1x4 and 2x2 collations leaving the MP 300 packer

Advantages: a compact and flexible system for dividing packs into multiple lines and channelling them along a double lane to the SK 802T shrink-wrapper. The DV 500 model is a continuous-motion divider, its smooth operation is ensured by the control of product availability at the machine input which automatically restricts the speed of work, and by the machine stop device. Packages leaving the MP 300 packer in cardboard, are conveyed to the machine for tray + film or film-only re-packaging, ensuring a smooth and continuous packaging process.

➤ SK 802T SHRINK-WRAPPER - PROCESSES UP TO 70 + 70 PACKS/MINUTE

Containers packaged: glass jars of various sizes, glass bottles of 0.2 L, and 1x2 and 2x2 collations of glass jars in cardboard coming from the MP 300 packer

Packages made: multiple tray + film pack collations on a single or double lane and tray-only pack formats on a single lane.

Advantages: the automatic packer is equipped with an electronic separator, automatic format changeover, reel-lifting trolley, and a centering device for printing on film. The machines of the SK series are the ideal solution for the quick switching of pack collations, alternating between double- and single-lane packaging production. The machine is also equipped with the optional "Easy-load" device, an automatic cardboard blank loading system comprising a series of conveyor belts with motorized belts which supply the packer's cardboard blank magazine. The movement of the cardboard blanks on the conveyors and their loading into the machine's storage unit are handled and controlled by the automation system to optimize production efficiency. The Easy-load device is therefore, the ideal solution for packaging many different types of containers in various pack collations, and for the quick change between configurations. Additionally, the ergonomic design of the system allows the operator to easily load the stacks of cardboard blanks onto the feeding belts of the blank magazine situated externally to the machine at a convenient height for this operation.

➤ CONVEYOR BELTS

Function: the handling of loose and packaged products

Advantages: its modular composition is the most suitable line solution for meeting customer needs in terms of speed and automation of format change operations; in addition to this, a series of specially-designed guides have been mounted on the SK 802T packer to manage the flow of products on the parallel side conveyor in-feed area, further simplifying any machine adjustments needed to handle various pack configurations.

A TRUSTED PARTNER SINCE 1961

The company was founded in Trentino as Cremogen S.p.A by the Pizzinini family in 1961. In 1966, the company changed its name to F.lli Pizzinini and the ownership expanded to include the German company Peter Eckes, which, gradually gained greater control until it became the sole shareholder in 1971. In October 1988, after an ambitious restructuring programme lasting several years, the ownership of Cremogen passed to a group of German entrepreneurs. They changed the name of the newly acquired company to Trentofrutta and undertook a substantial investment plan directed at fruit processing. The Trentino-based company processes many types of fresh and frozen fruits and vegetables, mostly produced in Italy,

into semi-finished industry products destined for markets worldwide. It also packages a wide range of nectars, juices and fruit-based beverages, as well as smoothies and baby food for third parties. The quality of the raw materials used is guaranteed, during all the growing phases, by frequent field inspections carried out by expert agronomists. Food production uses conventional, biological or controlled methods. Each product is always traceable along the entire manufacturing and marketing value chain, starting from the field in which it is grown. Presently, Trentofrutta, has a total storage capacity of 25 million litres and its customers include some of the world's largest food companies, such as Sunval, and several pharmaceutical industries.



TRENTOFRUTTA S.P.A.

Year founded: 1961

Production facility: Trento – Italy

Turnover: over € 45 million

Employees: the company employs over 150 people

Production: Trentofrutta is one of the leading manufacturers of semi-finished products in the fruit and vegetable sector in Italy and Europe and a reliable partner for packing private label products into glass and pouch containers.



SUNVAL AT A GLANCE

Together with Sunval Nahrungsmittel GmbH and Trentofrutta SpA, Sunval offers high quality organic baby food that is both organically and Demeter (*) certified. The company's product range includes selections of fruit, vegetables, meat and cheese, milk (powdered or liquid)

and many other baby foods. In order to offer a complete assortment of baby food products, the Italian-German company cooperates with other manufacturers of cream cereals, pastries, cookies, etc., whose business approach is inspired by the same principles and values as Sunval: quality, health, ecology, and genuineness.

Starting back in the 1950's, Sunval was one of the first companies to package baby food. Over the years, the company has worked closely with nutritionists, pediatricians and pediatric nurses to develop a wide product range (almost 400 recipes), and is now known worldwide as a specialist in private label organic foods.

→ (*) *Demeter Associazione Italia is a private association of producers, processors and distributors of agricultural products and biodynamic foodstuffs, whose members operate in accordance with Demeter international production, processing and labelling standards and earn the right to place the Demeter label on their products.*



SUNVAL

 **Group:** Sunval Nahrungsmittel GmbH

 **Business office:** Trento – Italy

 **Group turnover:** over € 60 million

 **Employees:** the Group employs about 160 skilled employees, who are responsible for the processing of wholly organic raw materials for customers worldwide

 **Production:** sales and marketing of baby food

The main customers of the Italian-German company include large and small businesses, chain stores and retailers operating in the food sector in Italy and abroad. Using a three-shift production system, the Sunval facility produces about 70 million jars of high-quality baby food every year, and these vary greatly by recipe, pack collation, seasonal preferences or promotional campaigns.



LET'S FIND OUT WHY THE PRODUCTS OF TRENTO HAVE SUCH A UNIQUE TASTE!

Consisting of a patchwork of valleys, crossed by the river Adige and surrounded by the Dolomites, the Trentino region may well be seen as the meeting point between northern and southern cooking styles. People coming to this region from the north are welcomed by a first taste of Mediterranean influence, evocative of

the flavours of traditional Italian cuisine. In fact, Trento is the home to some dishes with Latin origin, such as fried cheese and sage or apple fritters. Those who come from the south, on the other hand, are introduced to the world of Nordic cuisine with traditional German or Austrian dishes, such as "knödel" or "dumplings" (small balls of stale bread, mixed with

ingredients that vary from area to area, but usually include "speck" (cold-smoked bacon), cheese, a pinch of chives, etc.), and "sauerkraut" (tasty cabbage frequently served with dumplings) and "nockerln" (gnocchi, especially those with smoked ricotta).



Fruit is an extremely important part of the gastronomic landscape in Trentino. Apart from apples, which deserve an article all of their own, the Trentino region is famous for the Dro plum, strawberries and raspberries, organic vegetables from the Gresta Valley, broccoli from Torbole and corn from Storo. Trentino is a treasure trove of goodies for fans of cakes, starting with "Strudel" (a puff pastry wrap with a filling made of apples, raisins, pine nuts, and breadcrumbs browned in butter and scented with cinnamon), and continuing with "Zelten" (a traditional Christmas cake made with dates, dried figs, raisins, pine nuts, walnuts, cinnamon, brandy and cognac mixed in a rye bread dough), and then the "Krapfen" or "donuts" from Merano in the Passeier Valley (soft jam- or cream-filled morsels, or topped with poppy seeds), Tyrolean plum cake, and much more.



“ An apple a day keeps the doctor away ”

This well-known proverb attests to the fact that the apple is a special fruit, long considered a natural medicine and remedy for many problems. The famous proverb actually bears some scientific truth, as supported by research presented at the "Experimental Biology 2008" conference in San Diego, California. The researchers analysed data from the largest federal database on nutrition and health, in the United States and found that people who eat apples are 27 percent less likely to suffer from metabolic syndrome, a condition linked to several chronic diseases such as diabetes and hypertension. Adults who eat apples also have less abdominal fat, 30 percent lower blood pressure and a 21 percent lower risk of obesity. According to these researchers, apples play a leading role in a healthy diet that is low in fat and sugars.



THE "STRADA DELLA MELA E DEI SAPORI DELLE VALLI DI NON E DI SOLE"

This corner of north western Trentino, is particularly rich in history, culture and traditions, and has recently started presenting a genuine, new offer, full of flavours from the so-called area of "Strada della Mela e dei Saponi" (Road of Apples and Flavours), which, situated in the middle of the Non and Sole Valleys, is surrounded by majestic mountain ranges like the Maddalene, the Brenta and the

Ortler Alps. This "gourmet road" connects the two valleys, which, for centuries have been dominated by the cultivation of apples and fruit orchards in a beautiful landscape marked by lakes and streams, and which is home to the only PDO apple produced in Italy. Whereas, the higher areas of the Val di Non and Val di Sole are dedicated to cattle breeding; the milk that comes from here is used to produce various dairy specialties, highly

appreciated by consumers. Trentino also produces excellent sausages, including the smoked "Mortandèla" and there is also a small wine producing area on the shores of Lake Santa Giustina. The valleys offer abundant fruit and vegetables from which many organic and natural products are made. The numerous bees found in the area help to pollinate the fruit trees, while also producing delicious honeys.



A DELICIOUS HISTORY

The first apple trees in Europe probably originated in Kazakhstan, in Central Asia. Apples were brought to Greece along the Silk Road and reached the South Tyrol at the time of the Roman conquests. In the Middle Ages apple tree cultivation fell mostly into the hands of the monasteries, which were the repositories of knowledge, though peasant families also grew apples for their own subsistence needs for several centuries. Starting back in those days, the South Tyrolean apple

was exported northwards through the mountain passes and then by means of the new railway line that ran through the Brenner Pass. Between 1880 and 1890, South Tyrolean fruit growers gained more land for growing, thanks to the regulation of the river Adige and the subsequent reclamation of the surrounding wetlands. Towards the end of the 19th century the first grower cooperatives were established and from then on apple cultivation has not stopped.

