

PULMUONE WATERS - CONSERVAS LA COSTEÑA
LATTERIA SOCIALE VALTELLINA

LATTERIA SOCIALE VALTELLINA

*A story of
mountain flavors*

PULMUONE WATERS

*Oh my green!
Investing for the future
of people and the planet*

SMIPAL APS 3085 ERGON

EFFICIENCY AND ERGONOMICS
WITH THE NEW
DUAL- INFEED PALLETISER

READY FOR THE FUTURE?

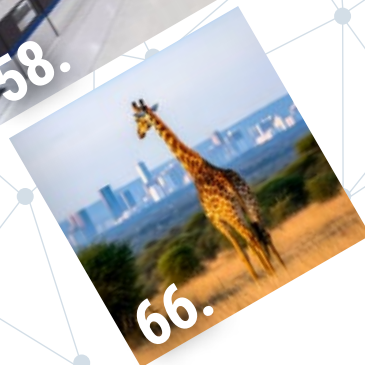
SMIMEC MECHANICAL WORKSHOP

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Magazine 2026/32



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EDITORIAL 2026/32

Tradition meets
innovation and
looks to the future



Tradition and innovation are two seemingly opposing concepts. The history of SMI and the clients featured in the case histories in this issue of SMI NOW, demonstrate that tradition and innovation are actually two forces that, when intertwined, generate value by transforming and improving industrial production. In the dairy production sector, the Italian company Latteria Sociale Valtellina demonstrates that the two concepts mentioned above, are inextricably linked. With deep roots in the past and a constant eye on the future, this cooperative stands out for its excellent dairy products; products that respect

and enhance ancient traditions, thanks also to ongoing investments in new technologies, such as the SMI EBS 4 K ERGON rotary stretch-blow moulder, chosen to produce the 0.5 L and 1 L PET bottles for milk and the 0.48 L PET bottles for kefir.

In the bottled water sector, the South Korean company Pulmuone promotes the perfect harmony between man and nature; the motto "Love for others, respect for life" is what all the company's key decisions are based on, as demonstrated by the recent investment in an SMI SK 500 F ERGON shrink wrapper to process the label-free "Oh My Green" bottles, an innovative and increasingly popular solution.

In the food industry, for Conservas La Costeña, an iconic brand of Mexican gastronomic tradition, innovation is essential to offering consumers the best products for preparing delicious dishes. In over 100 years of business, this leading industrial company has never stopped foreseeing the future, by focusing on technically cutting-edge solutions, such as the HEVF 15-4-B HC S series filling and capping monoblock supplied by ENOBERG to increase the production of vinegar in HDPE bottles. Also for SMIMEC, the SMI Group's mechanical workshop, the concepts of tradition and innovation mean embracing market challenges and integrating them into the company's DNA. This has been achieved with the recent upgrade of the machinery across all production lines in the milling and welding departments, as well as the CNC machining centers for medium/large-scale operations and mould making. This Industry 5.0 investment has placed environmental sustainability, operational efficiency, and energy savings at the forefront. Thank you for your attention and I hope you enjoy your reading.

Paolo Nava, President & CEO, SMI S.p.A.

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Product pictures in this issue are shown for reference only.

LOVE FOR OTHERS AND RESPECT FOR LIFE AND THE ENVIRONMENT: THIS SIMPLE MESSAGE EXPRESSES THE ENTIRE CORPORATE PHILOSOPHY OF PULMUONE CORPORATE, A LEADING SOUTH KOREAN COMPANY IN THE PRODUCTION OF HEALTHY FOODS AND WATER, WHICH, SINCE ITS FOUNDING, HAS PROMOTED THE PERFECT HARMONY BETWEEN HUMANITY AND NATURE. THIS HARMONY IS ALSO ACHIEVED THROUGH THE ADOPTION OF ENVIRONMENTALLY FRIENDLY PRODUCTION SYSTEMS, SUCH AS THOSE SUPPLIED BY SMI FOR THE PULMUONE WATERS DIVISION'S MIRYANG PLANT. A DV 500 S ERGON DIVIDER, AN SK 500 F ERGON SHRINK WRAPPER EQUIPPED WITH A PSHA 60 PRE-SHRINK HANDLE APPLICATOR, AND RELATED CONVEYOR BELTS FOR THE SECONDARY PACKAGING OF THE NEW "OH MY GREEN" BRANDED UNLABELED BOTTLES WERE RECENTLY INSTALLED THERE.

PULMUONE WATERS

➤ **SECTOR: WATER**
PULMUONE WATERS
Miryang, South Gyeongnam, South Korea
www.pulmuonewater.com



VIDEO

- Divider DV 500 S ERGON
- Packer SK 500 F ERGON + handle applicator PSHA 60
- Conveyors



GEO LOCATION

INVESTING FOR THE FUTURE OF PEOPLE AND THE PLANET

Based on the company motto “Love for Others, Respect for Life,” in May 2022, Pulmuone Waters redefined its values, laying the foundation for its corporate mission: creating a healthier future for people and the planet.

This translates into the production of fresh, wholesome foods and the choice of eco-friendly packaging solutions, such as the bundles in film only for PET bottles containing Oh My Green brand water.

Packaged using an SK 500 F ERGON shrink wrapper supplied by SMI, the label-free Oh My Green bottles, are an increasingly popular innovative solution that reduces environmental impact, simplifies production, and respects the planet.

By eliminating labels, ink, and adhesives, post-consumer packaging recycling, becomes simpler and more efficient.

Furthermore, the clean, minimalist design of the bottles enhances the product inside, strengthens the brand identity, and creates a modern, elegant look that attracts the public’s attention.

From a production point of view, eliminating the labeler, reducing equipment maintenance, and reducing the use of packaging materials allows for a simplified bottling and packaging line.

Pulmuone Waters has further streamlined the production process by installing a PSHA series pre-shrink handle applicator integrated into the SK 500 F ERGON shrink wrapper, a compact and space-saving solution that eliminates the need for conveyor belts between the two machines.



➔ **RESEARCH FOR INCREASINGLY SUSTAINABLE PACKAGING**

The company's ongoing environmental efforts have led Pulmuone Waters to adopt solutions that, in addition to using label-free containers, emphasise lightweight packaging. To minimise plastic waste, in 2021 the company developed South Korea's first bio-PET salad container, certified by the Korea Environmental Industry & Technology Institute. It is also working to increase the use of single-material packaging and develop new recycling technologies. For example, in October 2024, the Miryang-based company introduced 100% recycled plastic containers for all its premium fresh juices under the "I'm Real" brand, a first in the beverage industry that will reduce plastic consumption by approximately 259 tons annually.





HOW DID THE PULMUONE COMPANY COME INTO BEING?

In 1955, Won Kyung-sun, a farmer from Bucheon, Gyeonggi Province, named his farm "Pulmuone" as a symbol of renewal, hoping it could breathe new life into the people, just as the "pulmu," the tool that blows air in a blacksmith's forge, allows scrap metal to be transformed into new tools. This is because, after the Korean War, Won Kyung-sun welcomed those who had lost their homes, offering them a place to rebuild and renew. The green curve of the company logo, with its slightly raised edges, symbolises the healthy smile of nature and people, as well as "a large bowl full of nature." Even the shape of the letters gives the feeling of friendly writing, expressing the company's desire to get closer to its customers and offer them, what they desire. At the age of 60, Won Kyung-sun moved his farm, Pulmuone, to Yangju, Gyeonggi-do, and, together with other farmers, founded Korea's first organisation of organic

farmers, aiming to protect nature and save the planet and its people. This vision became the foundation of Pulmuone's guiding principle: love for others, respect for life. In May 1981, the founder opened a small grocery store in the Gangnam area of Seoul, called "Pulmuone Organic Produce Farm Shop," selling organic produce from his farm and those from his associated farmers. The store's opening marked the birth of today's Pulmuone Corporate and laid the foundation for spreading the value of organic farming throughout the country. In a short time, the company became the local benchmark for LOHAS (*) companies, playing a key role in promoting the perfect harmony between humanity and nature. Today, through its various divisions, Pulmuone produces a wide variety of healthy products made with natural and organic ingredients, such as tofu, fresh noodles, ready meals, and other healthy foods. These products have also allowed it to expand into foreign markets, including the United States, China, Japan, and Vietnam.

The company further developed in 1986 with the founding of the Pulmuone Waters division. Throughout his nearly 100-year life, Won Kyung-sun has continued to challenge himself with the goal of finding new ways to create harmony between humans and nature.



“PULMUONE BEGAN AS A HUMBLE FARM AND HAS GROWN INTO A HOUSEHOLD NAME WITH A STRONG COMMITMENT TO PROTECTING THE PLANET. AS IT CONTINUES TO GROW, THE COMPANY’S PRODUCTS CONTINUE TO EMBODY THE SPIRIT OF LOVE FOR ONE ANOTHER AND RESPECT FOR LIFE”

➔ **WHAT DOES LOHAS MEAN?**

The term LOHAS, an acronym for Lifestyle Of Health And Sustainability, is used to describe a healthy and sustainable lifestyle. The LOHAS consumer favours organic and eco-friendly products, embodies the desire for a greener world, and carefully considers what they buy because, in addition to ingredients, they also pay attention to ethical values. They buy from transparent, authentic, and genuine brands. They love locally sourced, local, or regional products and insist on knowing the origin. A company inspired by the LOHAS principles aims to achieve harmony between humanity and nature by adopting a series of strategies to ensure the well-being of future generations and protect the environment.



SMI SOLUTIONS FOR PULMUONE WATERS



Under the slogan “Oh My Green,” the South Korean company has successfully diversified its business, including numerous products designed to protect the environment and promote eco-sustainable initiatives. Thanks to continuous innovation, Pulmuone adopts packaging solutions that significantly reduce the environmental impact of its industrial operations. Among the most recent solutions adopted in this regard, is the SK 500 F ERGON shrink wrapper supplied by SMI, which, thanks to the advantages offered by digitalisation and automation in production processes, allows the company to address market changes efficiently and sustainably. The SK shrink wrapper installed at the Miryang plant adopts cutting-edge hi-tech solutions to reduce production and management costs and ensure high levels of plant flexibility and efficiency.



➤ SK 500 F ERGON SHRINK FILM PACKAGING MACHINE

Product worked: 0.3 L / 0.5 L / 2L bottles in PET

Packs formed: bundles in film only in formats: 5x4 (0.3L and 0.5L),
6x5 and 8x5 (0.5L bottles) and 3x2 (2L bottles).

➤ MOTORS WITH INTEGRATED DIGITAL SERVO DRIVES

SK ERGON shrink wrappers are equipped with ICOS Smetec motors with integrated servo drives, designed to ensure high performance and significant energy savings. The servo drives exploit the energy generated by the motors during deceleration, sharing it with the other devices installed on the wrapping machine. They also offer a space-saving solution that reduces the size of electrical panels and air conditioning systems.



➤ REDUCED MAINTENANCE

The SK ERGON shrink wrapper purchased by Pulmuone Waters is equipped with special self-lubricating chains, which eliminate the use of lubricants (which could come into contact with the packaged food product) and simplify maintenance operations, as no operator intervention is required to add lubricant between the elements on the chain.



➤ **SIMPLIFIED FORMAT CHANGES**

The SK packaging machines manufactured by SMI feature side rails on the infeed conveyor, equipped with new rollers and profiles, which simplify format changeovers and reduce the time required to switch from one pack configuration to another.

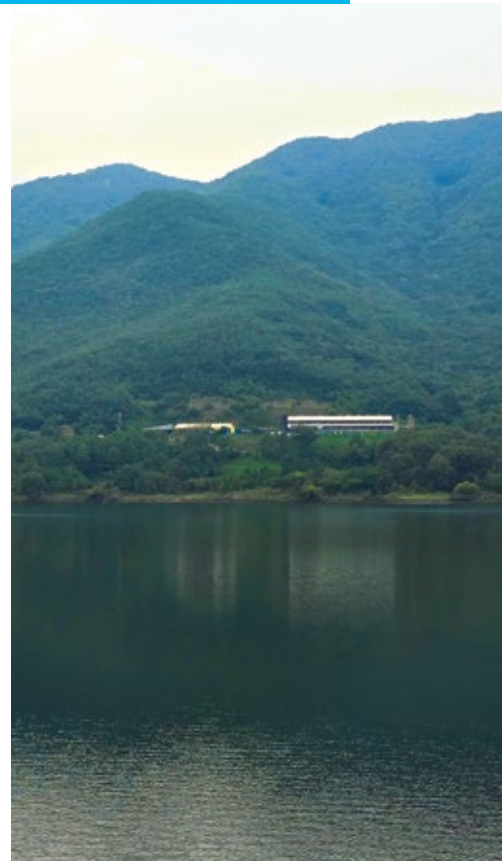
This is an advantageous solution for companies that package different containers in various formats.



➤ **ENERGY EFFICIENCY AND COST REDUCTION**

The SK ERGON range of shrink wrappers is equipped with an energy meter with a digital LCD display, which, by monitoring energy consumption, optimises the system's operational efficiency. The meter records and displays electricity consumption, voltage, current, and power over a given period.

Thanks to these devices, SMI machines can benefit from the services offered by the SMYIOT platform, an interactive database that remotely collects, verifies, processes, and evaluates all system operating parameters, both at the individual machine level and across the entire production line, in order to improve operational efficiency and energy performance, schedule maintenance, and reduce overall production costs.



➤ PRE-SHRINKING HANDLE APPLICATOR PSHA 60

Packs formed:

handle application on all the packs worked on the SK 500 F ERGON shrink wrapper.

➤ REDUCTION OF PACKAGING MATERIAL USED

Applying a pre-shrink handle is the ideal solution when packages are made with thin film but the handle is a must; this system is also suitable for small bundles, as the pre-shrink application allows for a larger grip space.



➤ COMPACT AND SPACE-SAVING SOLUTION

The pre-shrink handle applicator is a particularly advantageous solution for those lacking sufficient space to install a stand-alone handle applicator downstream of the packaging machine and the associated conveyor belts that connect the two machines.

The automatic PSHA (Pre-Shrinking Handle Applicator) handle applicator is installed on the outer edge of the SK 500 F ERGON shrink wrapper from Pulmuone Waters and applies a handle to a section of shrink film before the packs are formed and passed through the shrink wrapping tunnel.

Depending on the machine configuration, the customer can decide whether to place this space-saving device on the operator side, on the opposite side, or on both sides for twin-lane.



➤ PRODUCTION EFFICIENCY AT THE HIGHEST LEVELS

The PSHA handle applicator is perfectly synchronised with the packaging machine it is installed on, so much so, that the latter automatically switches to standby mode when the handle reel runs out.

It is possible to load two reels, one running and the other in stand-by; in this case, a sensor detects the end of the tape on the reel that is running out and activates the automatic splicing device, which seals the adhesive tape from that reel to the reel in stand-by, thus avoiding interrupting the packaging process.

The precise positioning of the adhesive handles on the shrink film ensures that, when leaving the tunnel, they are always in the correct position on the shrink-wrapped bundle.



THE HISTORY OF PULMUONE WATERS

Pulmuone entered the bottled water industry with the establishment of Pulmuone Spring Waters, which, since first introducing spring water to South Korea in 1986, has become a leader in the domestic market with the motto "Pure, Clean Water for Our Families."

The excellent quality and service offered by the Korean company, as well as the constant growth in sales and the undisputed success of the brand, have led to the creation of a joint venture with Nestlé Waters (Pulmuone Waters JV) for the marketing of Kirkland Drinking Spring Water products.

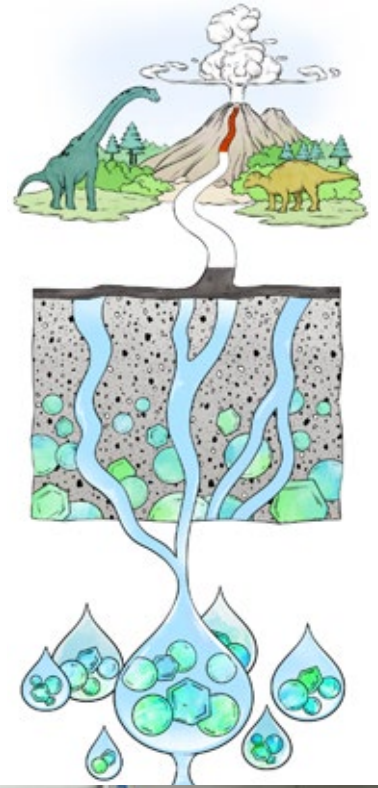
The growth of Pulmuone Waters is the result of strong innovation capabilities within its production departments, evidence of which is the diversification of its product line in 2022, with the introduction of carbonated soft drinks and eco-friendly products under the brand "Oh My Green".

The South Korean company's strong focus on environmental sustainability issues has been the basis for a series of initiatives to reduce the use of plastic, such as the use of increasingly

lighter bottles and the introduction of rPET bottles.

A further step forward was taken in 2024, when Pulmuone Waters acquired 100% of the shares of the Samsoseul company, a producer of bottled water under the "Ice Water" brand based in Miryang (South Gyeongnam), it is within these plants that the SMI SK 500 F shrink wrapper and the DV 500 S ERGON divider, discussed in this article ,have been in operation since 2021.

The acquisition of Samsoseul has increased bottled water production capacity, reduced logistics costs, and improved product distribution throughout South Korea.





➤ THE BOTTLED WATER MARKET IN SOUTH KOREA

According to the research company Euromonitor, the bottled water market in South Korea grew by 15.6% in 2024 compared to the previous year, thanks to a growing interest in health that has led to a preference for spring water, over carbonated drinks.

In particular, the recent trend towards consuming products packaged in unlabeled containers, which are easier to separate and dispose of for recycling, has accelerated the expansion of the bottled water market in the Asian country.

SOUTH KOREA BETWEEN MODERN AND TRADITION

South Korea is one of Asia's most fascinating and controversial countries, as well as one of the region's most advanced economies.

With a population of over 52 million, it is a place where modernity blends seamlessly with age-old tradition, offering a vast cultural heritage, extraordinary landscapes, and a delightful array of contrasts, that can be admired in every corner.

From ultra-modern Seoul, home to leading companies such as Samsung, Hyundai, and LG Electronics, to the UNESCO World Heritage sites of Bulguska and Gyeongju, the volcanic island of Jeju, and the beaches of Busan, the list of fascinating places is practically endless!





HOT SPRINGS AND NATURE RESERVES

On the south eastern coast of South Korea, South Gyeongsang Province boasts nature reserves, natural hot springs, easy mountain trails, and much more for outdoor enthusiasts.

Some of the season's first cherry trees bloom in this area in spring, while in summer, countless tourists flock to dive in the coastal waters, and in autumn, the mountains welcome visitors for the foliage. Mount Jirisan, which literally means "exquisite wisdom," represents a vast natural, cultural, and spiritual heritage. Busan, the iconic city of Gyeongsang, with its 4 million inhabitants is South Korea's second-largest urban area after Seoul and a renowned tourist destination thanks to its stunning coastal scenery. Less than an hour from Busan lies Miryang, a charming town full of hidden gems, wonderful historic temples, traditional markets where you can sample local specialties, and pavilions offering magnificent panoramic views.





SAVOR KOREAN CUISINE

Among the experiences to be tried in South Korea there is undoubtedly the culinary one. Korean cuisine sinks its roots in the prehistoric peninsula, having evolved thanks to environmental, cultural, and historical influences. At its core is rice, often accompanied by meat, vegetables, and numerous side dishes called "banchan," always present alongside steamed rice.

The culinary philosophy is based on "obangsaek," the theory of five colours (white, black, blue, red, and yellow) linked to the five elements (wood, fire, earth, metal, and water) and traditional Eastern medicine, with the aim of nourishing body and spirit.



➤ **SECTOR: MILK**

LATTERIA SOCIALE VALTELLINA

Postalesio (Sondrio), Italy

www.latteriavaltellina.it

➤ Rotary stretch-blow moulder EBS 4 K ERGON



VIDEO



GEO LOCATION

LATTERIA SOCIALE VALTELLINA



A STORY OF MOUNTAIN FLAVORS

A HISTORY OF 45 YEARS, MADE UP OF MEN AND WOMEN PROFOUNDLY CONNECTED TO THE LAND, TIRELESS AND PASSIONATE WORKERS WHO WAKE AT DAWN AND STAY IN THE BARN UNTIL SUNSET. THIS IS THE HISTORY OF LATTERIA SOCIALE VALTELLINA WITH ITS MORE THAN 110 BARNES, LOCATED THROUGHOUT THE PROVINCES OF SONDRIO, LECCO, AND COMO, FROM WHICH OVER 1,900 HUNDREDWEIGHTS OF FRESH MOUNTAIN MILK ARE COLLECTED EVERY DAY.

Tradition and innovation are the driving forces behind the evolution of this leading cooperative in the Italian dairy sector. What allows the company to maintain control over these two naturally opposing forces, is its respect for the values of fairness, humility, transparency, and authenticity, that define its business.

All of this is aimed at meeting consumer needs and protecting the environment, prioritising animal welfare and respect for mountain cultures and territories through ongoing investments. Among these

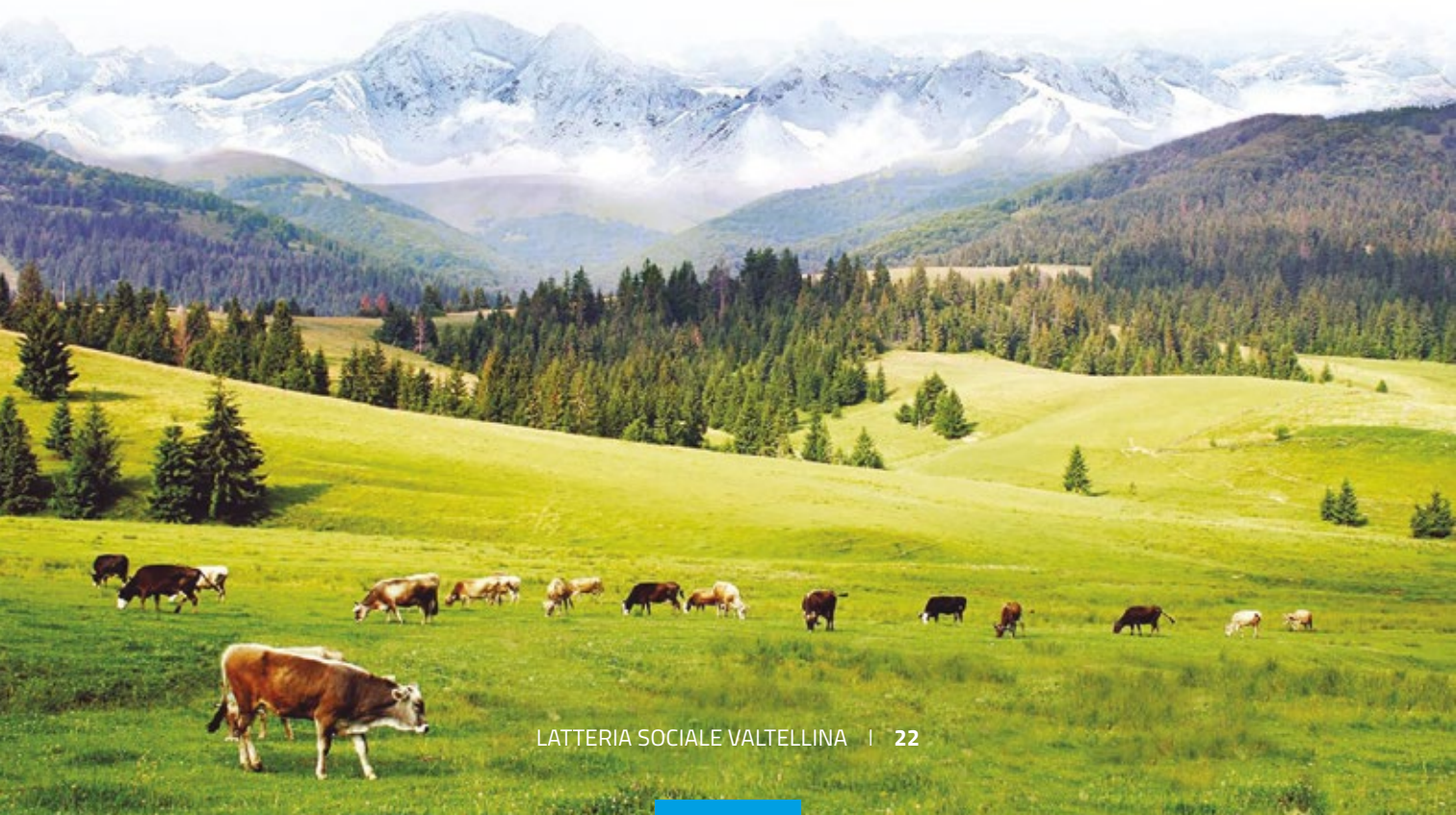
investments is the recent purchase of an SMI EBS 4 K ERGON rotary stretch-blow moulder, to produce 0.5 L and 1 L PET bottles for packaging milk and 0.48 L PET bottles for kefir.

The Latteria Sociale Valtellina was founded in 1979 with its headquarters in Delebio, in Lower Valtellina, in the province of Sondrio.

The company, which operates daily in this charming area with a strong dairy vocation, where nature is the protagonist, has deep roots in the past, always looks to the future, and proudly embraces the need to

transform the fruits of this extraordinary land into excellent dairy products, while respecting and enhancing the ancient tradition of village shift dairies (*)

The long-term success of Latteria Sociale Valtellina is made possible by a proactive approach that embraces new challenges, continually seeks better ways of doing things, and invests in people and their well-being. In other words, the company prioritises innovation as a driving force for development and a key element in ensuring the quality and safety of its products, benefiting consumers.



➤ INCREASINGLY ORIENTED TOWARDS WELL-BEING AND HEALTH

As part of its health initiatives, Latteria Sociale Valtellina is participating in "October in Pink," a breast cancer prevention campaign in collaboration with the ATS.

Promoting well-being is achieved through the "WHP-Workplace Health Promotion" program, which involves all cooperative employees to promote healthy lifestyles in the workplace. This initiative includes a weekly supply of free fruit, partnerships with gyms to encourage physical activity, and the undertaking of a company policy to combat addiction.

Over the past three years, the Valtellina-based company has also participated in the "Milk in Schools" initiative to promote healthy eating among elementary school children, encouraging the consumption of agricultural products (dairy products, fruit, and vegetables) during their mid-morning snack.



Shift dairies (*)

It is a system of milk management and dairy product processing that originated in the late 19th century, based on collective cheesemaking. The adjective "shift" derives from the fact that dairy farming families, members of the dairy, took turns delivering milk to the dairy on a specific day of the week assigned to them. Under this system, their milk credit or debit with the dairy was recorded each day in a small booklet, called the "milk booklet."





LAND, TRADITION, AND TALENT: A STORY OF PASSION FOR THOSE WHO WORK

Latteria Sociale Valtellina is an agricultural cooperative that collects and processes cow and goat milk collected from farms located in the Valtellina, Valchiavenna, and Alto Lario areas.

Built on the solid values that bind the region and dairy traditions, this important economic reality currently has over 120 members and suppliers, almost all of them professional breeders and farmers, who supply approximately 38 million litres of cow milk and 1.2 million litres of goat milk annually, for the various productions within the cooperative.

Today, as in the past, the operating philosophy of Latteria Sociale Valtellina is inspired by the art of Valtellina's master cheesemakers and is characterised by continuous innovation, allowing it to grow alongside its members and employees and achieve a leading position in the industry. In 2025, the cooperative sold 9.5 million litres of fresh bottled milk and 242,000 litres of unbottled milk.

At its plant in Postalesio (in the province of Sondrio), a large and modern production site equipped with next-generation automated systems, it bottled more than 124,000 litres of kefir.

Against the backdrop of this important industrial reality, those that stand out are, the local area, the well-being of the animals, and the passion of those who work every day in the sheds, in the dairy, and in the production plants to create quality products under the "mountain product" label.

Among the most important products are Valtellina Casera cheese, which in 1985 obtained the DOP (Protected Designation of Origin) mark from the European Union, and Bitto cheese, also with the DOP mark.





➤ THE "MOUNTAIN PRODUCT" LABEL

The "Mountain Product" label is an optional European quality designation, reserved exclusively for the promotion of products intended for human consumption that meet the conditions established by the European Commission and the decree of the Italian Ministry of Agriculture. To bear this label, products made with raw materials, or animal feed in livestock production chains, must originate primarily from mountain areas. By adding the "Mountain Product" quality designation to labels, in 2012 the European Parliament and the European Commission recognised that products produced in mountain areas have a different quality than those from non-mountain areas.



LATTERIA SOCIALE VALTELLINA CHOOSES PET FOR MILK PACKAGING

Choosing the right packaging can make a difference in preserving the ecosystem; for this reason, Latteria Sociale Valtellina is particularly attentive to this issue, having to sustainably manage over 1,200 hundredweights of milk collected daily from the farms of Valtellina, Valchiavenna, and Alto Lario by the cooperative members

and bottled at the Postalesio facilities.

To pack its mountain milk, the company took the first major step toward environmental sustainability by choosing PET bottles, a safe, durable, and shatterproof material that guarantees the quality of the product they contain.

A further green step led Latteria Sociale Valtellina to reduce the weight of PET used in bottle production by 10%, while maintaining its shape.

This lighter weight of the container has also reduced pollutant emissions generated during the transportation of the produced batches.

The company based in Valtellina has also identified RPET50 (PET with 50% recycled material) as the best solution for producing bottles, especially in light of the new EU

directives for the responsible management of plastics used in industrial processes.

Thanks to this bottle, the Postalesio cooperative has anticipated the requirements of the new European directives, which require the use of containers with at least 30% recycled material by 2030.



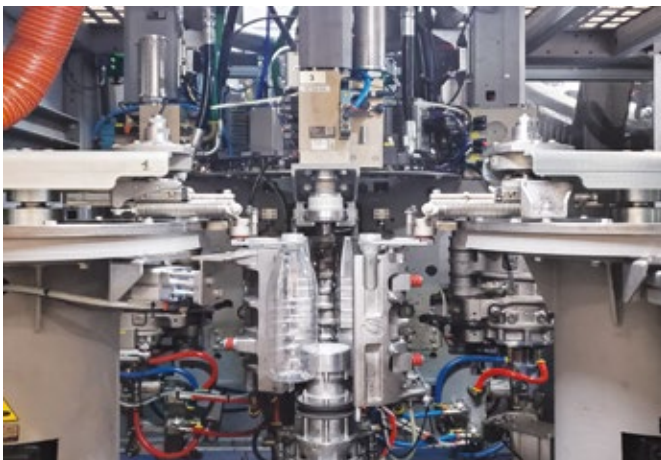


➤ **KEFIR: THE PRODUCT THAT HELPS YOU FEEL GOOD**

The launch of mountain kefir is one of many examples of the ongoing innovation process in which the Latteria Sociale Valtellina is involved; it is a special product, not only for the recipe, but for the people who prepare it every day with passion and tradition, paying careful attention to quality. Sold in convenient 0.48 L PET bottles, produced using SMI's EBS 4 K ERGON stretch-blow moulding machine, kefir stems from the need to offer a natural product, rich in live cultures and made with 100% milk from the heart of Valtellina. It is a highly digestible product, rich in protein and vitamins, and a key factor in the well-being of consumers, even those who are lactose intolerant.



SMI SOLUTIONS FOR LATTERIA VALTELLINA



Latteria Sociale Valtellina firmly believes in the importance of working closely with its suppliers, establishing relationships based on loyalty, transparency, and mutual collaboration.

An example of these principles, is the recent collaboration with SMI for the supply of an EBS 4K ERGON stretch-blow moulding system for their plant at Postalesio.

This has enabled the company to bring the production process for 0.5L and 1L PET bottles used for bottling milk, and the 0.48L PET bottles used for kefir bottling, in-house.

The primary goal of this investment was to drastically reduce the number of shipments required to procure the bottles, which were previously purchased externally.

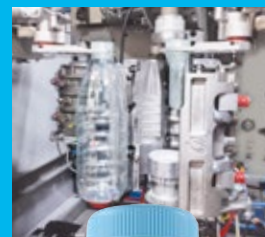
Currently, Latteria Sociale Valtellina purchases only preforms in PET, the semi-finished product needed for in-house bottle production, which, in volume terms, account for approximately one-twentieth of the finished container.

The preforms are transported in reusable crates, totaling 497,952 pieces per trip, compared to 38,016 for blown bottles. This allows for a 92.4% reduction in trips required for the same number of pieces transported, with a clear positive environmental impact.

➤ EBS 4 K ERGON ROTARY STRETCH-BLOW MOULDER

Function: stretch-blow moulding of PET bottles at a maximum speed of 9,000 bottles/hour (1 L containers).

Bottles worked: cylindrical PET containers in 1L / 0.5 L / 0.48 L.



➤ BENEFITS FOR THE ENVIRONMENT AND ENERGY SAVINGS

In every aspect of its business operations, Latteria Sociale Valtellina is committed to improving the environmental sustainability of its consumer products and the industrial processes used to produce them.

Among the most significant initiatives is the installation of the SMI EBS 4 K ERGON stretch-blow moulding system for the production of bottles in PET, the preferred material for packaging fresh milk by this Postalesio-based company.

This material, in fact, can be recycled multiple times if disposed of properly, saving energy and raw materials.

A further environmental and energy benefit, is the insourcing of the PET bottle production process, which has allowed savings on weekly transport and optimised logistics, as the company previously transported large volumes of containers composed primarily of air.

The process of transforming preforms into finished bottles is essentially based on a system for the production of high-pressure compressed air (30 Bar) and a rotary stretch-blow moulder that uses high pressure to stretch-blow the PET preforms inside a mould.

Purchasing preforms for the in-house production of PET bottles also allows Latteria Sociale Valtellina to reduce the disposable outer packaging required to transport empty bottles purchased externally; instead, the preforms are handled in special reusable metal cages.

Starting in July 2024, thanks to the supply of special moulds installed on the EBS 4 K ERGON stretch-blow moulding machine, the production of 0.48 L PET bottles for kefir has also been brought in-house.



➤ **BENEFITS FOR MANAGEMENT AND CONTROL**

The system supplied by SMI, uses an advanced automation system called MotorNet System®, which ensures the constant maintenance of optimal processing parameters throughout the entire production cycle, allows direct modification of machine settings from the operator panel, simplifies format changeover operations, and offers the option of temporarily disabling one or more moulds if necessary.

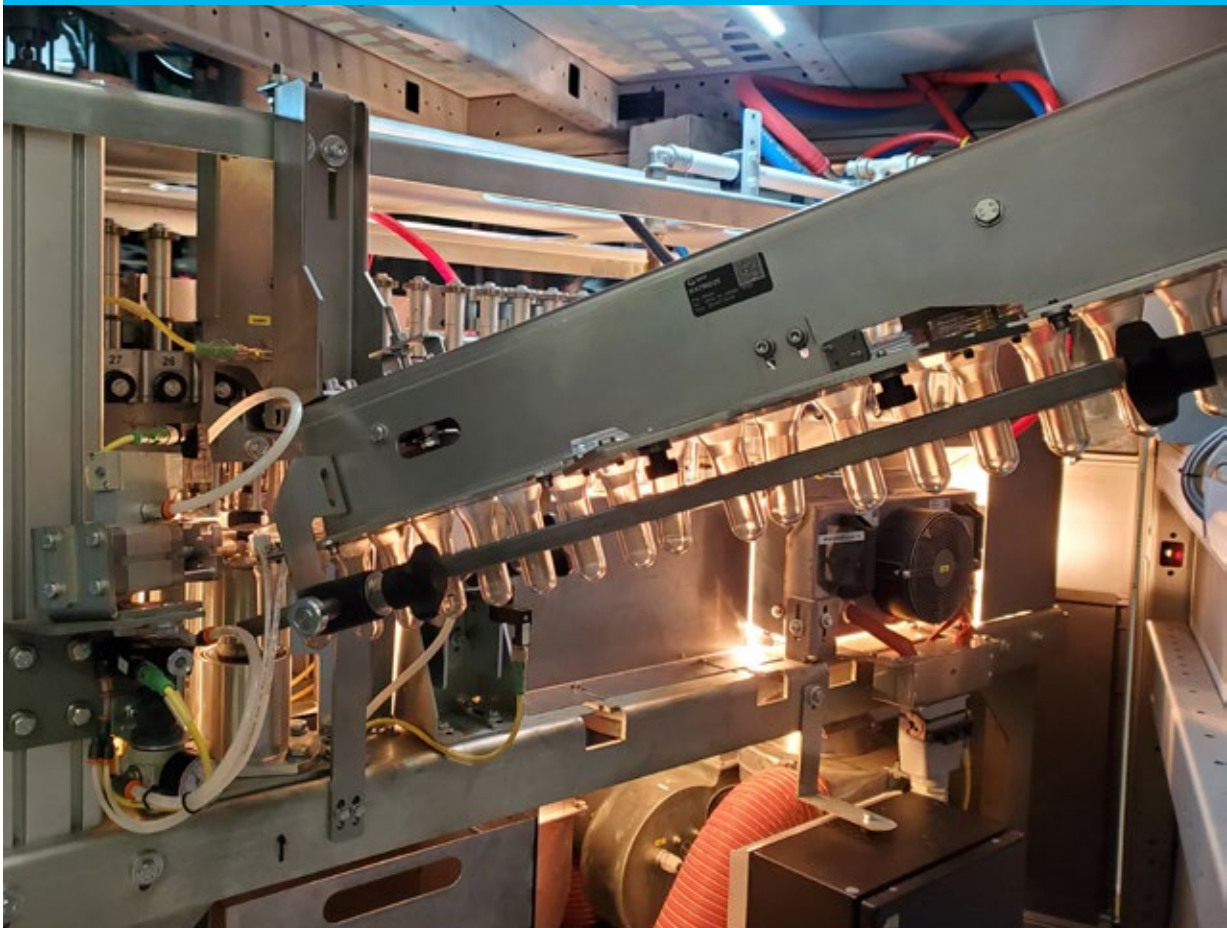
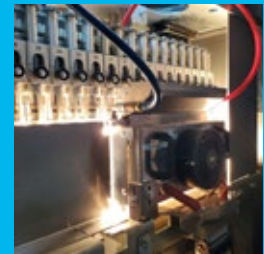
The Posyc® operator interface is simple and intuitive, ensuring rapid parameter adjustments and facilitating routine and scheduled maintenance.



➤ **BENEFITS FOR OPERATIONAL EFFICIENCY**

The preform heating section, integrated into a single module with the stretch-blow moulding section, is characterised by the horizontal development of the preform conveyor and an optimised ventilation and aeration system.

The IR lamp groups responsible for heating the preforms are equipped with a system of heat-reflecting panels made of highly energy-efficient composite material, positioned both in front and behind the lamps, to ensure high heat reflection and more uniform distribution across the entire surface of the preform.



SUSTAINABILITY GOES HAND IN HAND WITH “MOUNTAIN IN MOTION”

While being green is a must for many companies today, for Latteria Sociale Valtellina it is a fundamental and indispensable value that involves the entire production chain and helps determine the final quality of its products. Among the key elements of the company’s commitment to total quality is environmental sustainability, which is expressed through the Mountain in Motion (Montagna in Movimento) project, created to look to the future and promote the development of the dairy supply chain in the Lombardy mountains. The mountain, which lends its name to the entire project, is the common thread linking farmers, the local area, agricultural cooperatives, and processing methods, all of which are subject to rigorous controls to ensure consumers receive a quality, authentic, and authentic product, marked by the mountain product brand.



➤ A NEW PLANT FOR WHEY CONCENTRATION

Thanks to the investment in a new whey concentration plant, the company maximises the efficiency and value of its dairy products. Whey, the liquid residue from the cheesemaking process, is composed of over 90% water and the remainder fat, whey proteins, and lactose. Typically, part of the whey is used for production, while the excess is sold to companies specialising in its drying and for a wide variety of uses in the human food, livestock, and pharmaceutical sectors. Considering that selling whey requires transportation to the processing site, the new whey concentration plant has enabled Latteria Sociale Valtellina to take another important step toward environmental sustainability.

Advantages of the new system:

- dehydration at the production site reduces transport by approximately 80% (the volume of product moved is limited and therefore the number of trips required)
- reuse of two separate components during the concentration process: water and cream (the water is used in the washing processes of the production plants, reducing the water requirement, while the cream, once pasteurised and cooled, is used in the production of whey butter)

The benefits in numbers

During 2024 the plant treated 17,450,000 kg of whey, obtaining:

- **4.683.400 kg** of concentrated whey
- **104.500 kg** of whey cream
- **10.763.200 L** approximately 10,763,200 litres of pure water used for production-related activities
- **60.000 km** of transport saved on the journey to the specialised treatment company, which is 120 km from the dairy and for which a 28,000 litre road tanker was needed
- significant diesel savings and reduction of CO2 emissions.



THE QUALITY OF FRESH MOUNTAIN MILK FROM **VALTELLINA**



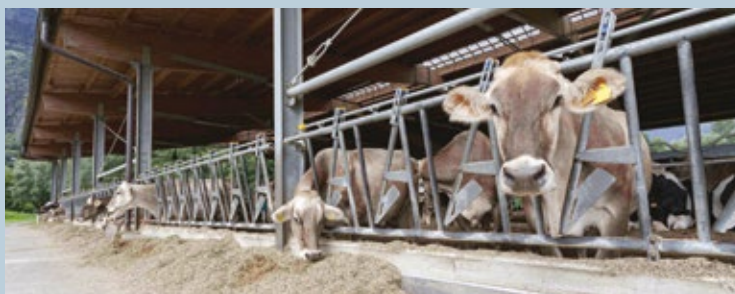
From the breeze of Lake Como to the 1,800-metre altitude of Livigno, in a space of 120 km, the particular beauty and extraordinary richness of Valtellina, unique in the entire Alpine region, with its east-to-west position, favours the ideal microclimate for cultivation and grazing, even at high altitude.

This unique territory produces genuine products such as 100% Fresh Mountain Milk, under the "Mountain Product" label. This high-quality fresh milk is certified by the farms within the Latteria Valtellina cooperative, which raise their animals in the mountains for at least two-thirds of their lives.

The recognition of this label represents the culmination of a virtuous journey inspired by three cornerstones: mountain specificity, sustainable farming and production, and guaranteed quality products.

➤ THE COOPERATIVE BARN

Once upon a time, in mountain villages, the barns and dairies were the heart of the community. Twice a day, after milking, people would go to the dairy to deliver the milk, meeting friends and neighbours. At sunset, after the day's farming activities, the barns became meeting places, where people would chat and tell stories, strengthening bonds between generations. Today, the barns have undergone a process of renovation and transformation, but the deep connection to the land remains unchanged and represents a timeless treasure that Latteria Sociale Valtellina protects at every stage of the production process, looking to the future with renewed energy.



EXPERIENCE VALTELLINA AND DISCOVER ITS CULINARY DELIGHTS

Valtellina is a blend of unspoilt nature and vibrant experiences. With peaks rising above 4,000 metres, this mountainous area bordering Switzerland is an open-air gym for sports enthusiasts, offering a wealth of opportunities for an active holiday.

One of the best ways to visit Valtellina is to board the Bernina Express, a UNESCO World Heritage Site, and admire breathtaking Alpine views from Tirano to St. Moritz.

To refuel after various outdoor activities, there's no shortage of delicacies of all kinds. Experiencing Valtellina also means savouring its many typical products, with PDO and PGI certification.

From the famous wines made from Nebbiolo grapes to the Bitto DOP and Valtellina

Casera DOP cheeses, not to mention the Bresaola della Valtellina IGP, the Valtellina IGP apples, and the famous pizzoccheri IGP, the star dish of the local cuisine.







CONSERVAS LA COSTEÑA

IF YOU HAD TO DEFINE MEXICO WITH A SINGLE ADJECTIVE, IT WOULD UNDOUBTEDLY BE "COLOURFUL," BECAUSE COLOURS PREDOMINATE IN THE ART, CLOTHING, LANDSCAPES, AND DISHES.

MEXICAN CUISINE IS A VERITABLE EXPLOSION OF TASTES, FLAVOURS, AND AROMAS THAT INSTANTLY BRING JOY AND VITALITY, INSPIRING A FESTIVE MOOD. AMONG THE CULINARY STARS OF THIS GREAT CENTRAL AMERICAN COUNTRY, CHILI PEPPERS STAND OUT, AND THEY ARE ALSO THE FLAGSHIP PRODUCT OF CONSERVAS LA COSTEÑA, AN ICONIC BRAND OF MEXICAN GASTRONOMY.

WITH OVER 100 YEARS OF BUSINESS, EVERY DAY THIS IMPORTANT INDUSTRIAL ENTERPRISE SKILLFULLY COMBINES CUSTOMS, TRADITIONS; AND WHEN IT COMES TO INNOVATION, IT IS ESSENTIAL FOR LA COSTEÑA TO CONTINUOUSLY INVEST IN NEW SOLUTIONS SUCH AS THE BRAND NEW PRODUCTION PLANT FOR LARGE-CAPACITY HDPE BOTTLES FOR BOTTLING VINEGAR, A PRODUCT IN HIGH DEMAND ON THE MARKET MAKING IT NECESSARY TO INSTALL A HEVF 15-4-B HC S SERIES FILLING AND CAPPING MONOBLOCK SUPPLIED BY ENOBERG (A COMPANY WITHIN THE SMI GROUP).

➤ **SECTOR: VINEGAR**
CONSERVAS LA COSTEÑA
Ecatepec de Morelos (Mexico City), Mexico
www.lacostena.com.mx

➤ ENOBERG HEVF 15-4-B HC S
filling and capping monoblock



VIDEO



GEO LOCATION



AN EXPLOSION OF TASTES, FLAVOURS AND AROMAS

To maintain its market leadership, La Costeña relies on hard work, efficiency, and innovation.

In over 100 years of business, the Mexican company has never stopped innovating and looking to new, exciting future goals.

From this perspective, there is no company more Mexican than Conservas La Costeña, which places food quality first and foremost in its operations.

Everything it does is done well, with care, commitment, and always with the goal of offering consumers something special.

While chili peppers play a key role in the Mexican diet and in La Costeña's products, the other items in the company's extensive line are also the subject of ongoing attention and innovation to meet market demands.

Among the most recent investments by the Ecatepec de Morelos (Mexico City) company is its vinegar production plant, which required the installation of a new Enoberg HEVF series filling and capping monoblock.

Given the rapidly growing demand for vinegar in Mexico, the new plant was necessary to supplement the production capacity of the existing line for 1L vinegar bottles.





➤ **RESPONSIBILITY AND SUSTAINABILITY**

La Costeña is a cutting-edge company that, through continuous innovation, contributes to environmental protection.

To ensure the quality of its products, it not only grows and produces its own ingredients and foods, but also focuses on continuous innovation within its production departments and uses recyclable containers.

The Mexican company also has a water treatment plant and a biogas cogeneration plant, both equipped with self-sufficient energy systems that support supply and enable significant energy savings.



FROM LEFT: ZHAMARA HERNÁNDEZ LERMA, SALES MANAGER OF SMICENTROAMERICANA S.A. DE C.V. WITH SANTIAGO BERMUDEZ, ENGINEERING AND PROJECT MANAGER OF CONSERVAS LA COSTEÑA AND HÉCTOR ÁVILA, PROJECT MANAGER OF SMICENTROAMERICANA S.A. DE C.V.



ENOBERG SOLUTIONS FOR CONSERVAS LA COSTEÑA



To fill vinegar in large-capacity HDPE bottles (3.75 L and 7.6 L), the owners of Conservas La Costeña, Juan Carlos Lopez Abad and Santiago Bermudez, turned to ENOBERG, which, in collaboration with its subsidiary SMICENTROAMERICANA, assisted the customer during the design phase to identify the most suitable model of machine to meet growing market demands.

After several meetings, the choice fell on a 15-4-B HC S HEVF series filling and capping system, which allowed the customer to optimise production plant space for an efficient, high-performance line and launch production of the new line for large-capacity bottles.

The machine supplied by ENOBERG also met Conservas La Costeña's requirement for an easily sanitised system and a highly precise filling system.

➤ ENOBERG HEVF 15-4-B HC S FILLING AND CAPPING MONOBLOCK

Product worked: vinegar

Formats worked: 3.75L square HDPE bottles at a rate of 4,800 bph
and 7.6L rectangular HDPE bottles at a rate of 2,500 bph.

➤ COMPACT AND ERGONOMIC STRUCTURE

The monoblock installed at the Mexican company is a compact and flexible solution for filling and capping large-capacity vinegar containers.

The compact frame ensures less space on the production line, while also benefiting from reduced transportation and handling costs and the machine's excellent ergonomics.



➤ HIGH RELIABILITY OF THE FILLING SYSTEM

The HEVF series features a volumetric filling system with an electronic flow meter, ensuring maximum filling precision and accuracy while minimising waste.

The filling chamber is completely isolated from the transmissions, which never come into contact with any liquid.

The system also features dual-speed filling valves for fast and efficient bottling of large bottles.



➤ HYGIENE IN THE FOREGROUND

During the bottling process, there is no contact between the bottle and the valve. The system supplied by ENOBERG ensures high levels of hygiene thanks in part to the simplicity of the valves, which are easily sanitised; their simple design, in fact, simplifies cleaning operations, a fundamental aspect when handling food products. Furthermore, the stainless steel parts in contact with the vinegar are made of AISI 316L, the "low carbon" (L) variant of AISI 316, which represents the optimal and most versatile solution for machines intended for the food industry thanks to its resistance to corrosion from acidic foods and beverages, ease of cleaning, malleability, and durability. Furthermore, the filler's inclined surface facilitates liquid drainage. This results in a cleaner work surface, reducing the risk of contamination and ensuring high levels of hygiene.





➔ **EASY MANAGEMENT AND QUICK FORMAT CHANGES**

Bottles are fed into the machine via an independently motorised auger, electronically synchronised with the rest of the system; this solution significantly simplifies the management and maintenance of the monoblock.

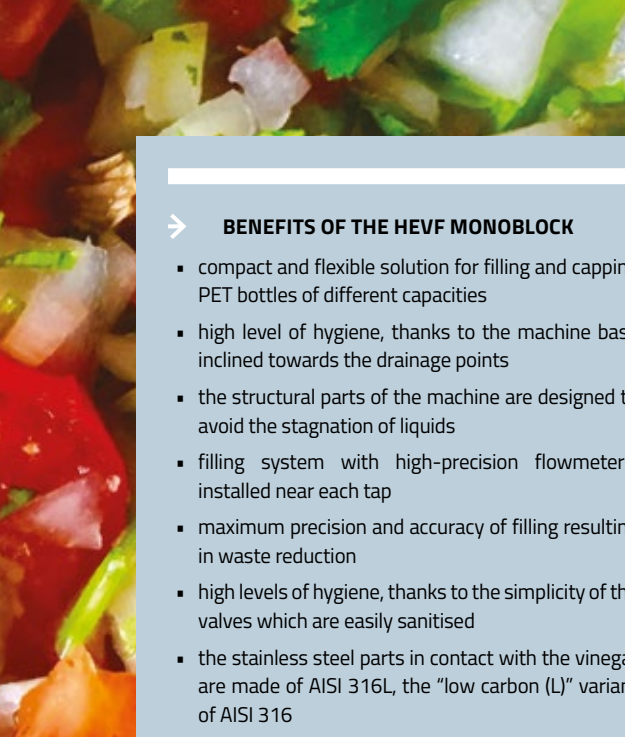
Switching from one container to another is quick and easy thanks to the selection of the desired format directly from the operator panel.

Furthermore, the bottle guiding system is designed to ensure that the bottle orientation is maintained throughout the entire transfer process in the machine, while the format change of the bottle guiding equipment is quick and tool-free.

From a maintenance perspective, the operator can easily and safely access the various parts of the filling and capping monoblock, ensuring La Costeña reduces costs and time for these operations.

For example, the cap outlet is located at the top of the machine, which can be reached safely via a ladder and is equipped with a safe, walkable area.





➤ **BENEFITS OF THE HEVF MONOBLOCK**

- compact and flexible solution for filling and capping PET bottles of different capacities
- high level of hygiene, thanks to the machine base inclined towards the drainage points
- the structural parts of the machine are designed to avoid the stagnation of liquids
- filling system with high-precision flowmeters, installed near each tap
- maximum precision and accuracy of filling resulting in waste reduction
- high levels of hygiene, thanks to the simplicity of the valves which are easily sanitised
- the stainless steel parts in contact with the vinegar are made of AISI 316L, the "low carbon (L)" variant of AISI 316
- frame made entirely of AISI 304 stainless steel
- fully isolated and protected transmission to ensure easy cleaning of the floor, without risk of damaging the machine's electronic components
- high accessibility, in extreme safety, to the various parts of the system by the operator, with consequent reduction in maintenance times and costs
- quick format change of bottle guiding equipment
- lower transport costs thanks to the compact structure
- reduced energy consumption



THE FLAVOUR OF MEXICO ON TABLES AROUND THE WORLD SINCE 1923

Conservas La Costeña was founded in 1923 by Don Vicente López Resines, who purchased a small grocery store in Mexico City, aptly named "La Costeña," and began packing pickled jalapeño peppers in 20-kg cans. His idea immediately met with public acclaim, and thanks to the success of the venture, in 1937, Don Vicente López Resines founded the Conservas La Costeña company.

In 1948, the company took another step forward by opening a new production facility in Mexico City, which in 1951 added the first automatic production line for 3-kg cans.

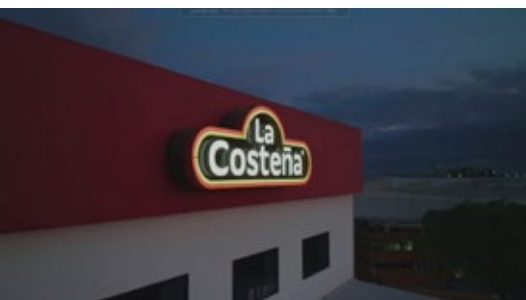
In 1971, the production facility moved to Ecatepec de Morelos, occupying a 180,000-square-metre plant.

Four years later, La Costeña expanded again to meet the demands of the U.S. market, opening three new manufacturing facilities and more than 30 distribution centres.



FROM LEFT: SANTIAGO BERMUDEZ, ENGINEERING AND PROJECT MANAGER OF CONSERVAS LA COSTEÑA WITH PABLO MANUEL GARCÍA GONZÁLEZ, DIRECTOR OF SMICENTROAMERICANA S.A. DE C.V.





➤ AWARDS, CERTIFICATIONS AND CHARITABLE INITIATIVES

The Ecatepec de Morelos-based company has won numerous important national and international awards, including the National Logistics Award in 2007 and 2010.

La Costeña also received the National Public Image Award for 90 years of operation in the domestic market and for having sold its products in over 50 countries, and in 2014, the "Famous Brand" Award from the Mexican Institute of Industrial Property.

The company has also obtained numerous key certifications, such as ISO-9002, which certifies quality management system standards.

Conservas La Costeña also supports various charitable initiatives and aid for populations affected by natural disasters in Mexico and abroad.



Over time, the importance and market share of this Mexican company have spread throughout the world, to the point that today, according to the industry magazine Entrepreneur México, La Costeña controls over 60% of the global market for chili pepper and is considered one of the leading brands both in Mexico and abroad. Everything the company does is rooted in its Mexican identity, and this is its greatest strength.

In recent years, its business has shifted from a production primarily based on chili peppers to a diversified offering of a wide variety of foods, such as vinegar, ketchup, beans, vegetables, and more.

Production facilities have also been modified to adapt to new market demands, and factories



have received recognition for technological and process improvements.

In the early 2000's, a state-of-the-art Automated Distribution Center was inaugurated, considered one of the largest in Latin America in terms of capacity, size, and number of operations.



VINEGAR MARKET SIZE AND TRENDS

CONSERVAS LA COSTEÑA IS A LEADER IN THE PRODUCTION OF CHILI PEPPERS AND VINEGAR, BUT ALSO HOLDS PROMINENT POSITIONS IN SAUCES, BEANS, TOMATO PUREE, KETCHUP, MAYONNAISE, VEGETABLES, AS WELL AS FRUIT, JAMS, SINGLE-SERVING PACKS, ETC. AMONG THE MOST SUCCESSFUL PRODUCTS IS LA COSTEÑA WHITE VINEGAR, IDEAL FOR DRESSING FRESH SALADS, MARINATING MEATS, OR PREPARING TASTY SAUCES. MADE FROM SUGAR CANE ALCOHOL, IT STANDS OUT FOR ITS TART, REFRESHING FLAVOR.



Vinegar, a versatile product made through the fermentation of ethanol by acidic acetic acid bacteria, is widely used as a condiment and in food preparation and preservation.

The vinegar industry is experiencing a period of steady growth driven by rising consumer demand, which is increasingly focused on wellbeing and seeking natural remedies, such as the inclusion of apple cider vinegar in diets to aid digestion.

According to data reported in Global Market Insight 2024, global market growth is estimated at around 4.4% annually from 2025 to 2034.

Among the various factors contributing to the development of this sector is the growing trend toward ethnic and gourmet cuisine, which uses organic, flavored, apple, rice, and balsamic vinegars.

The consumption of vinegar in the restaurant industry, to enhance culinary preparations, is also contributing to the increased demand worldwide.





VINEGAR: A VERSATILE PRODUCT

There are various types of vinegar, which can be classified based on flavour, distribution channel, and application.

Based on product type, the vinegar market is segmented into white vinegar, apple cider vinegar, balsamic vinegar, red wine vinegar, rice vinegar, and others.

The white vinegar segment dominates the market due to its versatility and convenience; it is widely used in cooking and for non-food purposes such as cleaning and household maintenance.

In terms of flavour, consumers favour flavoured vinegar, thanks to the growing popularity of gourmet and ethnic cuisines that use fruit-infused vinegars, such as apple, raspberry, or fig.

Based on distribution channels, online retail dominates, offering faster and more convenient shopping.

Thanks to this trend, consumers around the world can conveniently purchase the wide range of products marketed by Conservas La Costeña from home.



A BIG CELEBRATION TO KEEP CUSTOMS AND TRADITIONS ALIVE

One of the pillars of corporate strategy at La Costeña's is its commitment to maintaining coherence between its roots, understood as the brand's DNA, and Mexican culture, with the aim of spreading the latter throughout the world.

To mark its centennial in 2023, the Mexican company launched an advertising campaign and organised several events centred around Mexican chili peppers.

This was a way to celebrate its roots and key local customs, because no one in Mexico would give up their culinary traditions, especially their star: the chili pepper.

The advertising campaign focused on creating a sensory space open to the public, where attendees could explore themed rooms where the intensity, color, and versatility of chili peppers were present in every detail.

The event aimed to bring Mexican culture to the world in a modern context, engaging even younger consumers and simultaneously stimulating creativity, demonstrating that chili peppers aren't just an ingredient in traditional dishes, but can also be used in drinks, desserts, or unexpected experiences.





MEXICAN CUISINE CONQUERS THE WORLD

All over the world, food is part of local customs and traditions, which few are willing to change; this is especially true in a nation like Mexico, where its cuisine has been a UNESCO World Heritage Site since 2010.

In this vast Central American country, every dish makes you want to celebrate.

With its flavours and spices, Mexican cuisine is decidedly rich, despite using simple, everyday ingredients like corn, peppers, and legumes; it's no surprise that it has conquered the world.

The customs and traditions of Mexican cuisine reached Europe thanks to Spanish soldiers who, returning to Europe after their presence in the country between the 15th and 17th centuries, spread the staple dishes of the indigenous populations.

From then on, dishes based on tomatoes, sweet potatoes, and corn began to be appreciated throughout the world, along with dishes featuring unique fruits such as avocado and papaya, and the use of vanilla and cocoa.

Today, Mexican cuisine is undoubtedly world-famous for its variety of strong

flavors and the richness of the spices used. Corn, a key ingredient in Mexican cuisine, is the basis of most local recipes.

Corn flour, known as "masa," is used to make tortillas and tacos, which serve as a side dish to various dishes.

Equally important is the use of chili peppers, often in the "Habanero" and "Jalapeño" varieties, although the over 40 existing varieties with distinct and particular flavours allow chefs and housewives to enrich dishes in a thousand different ways.





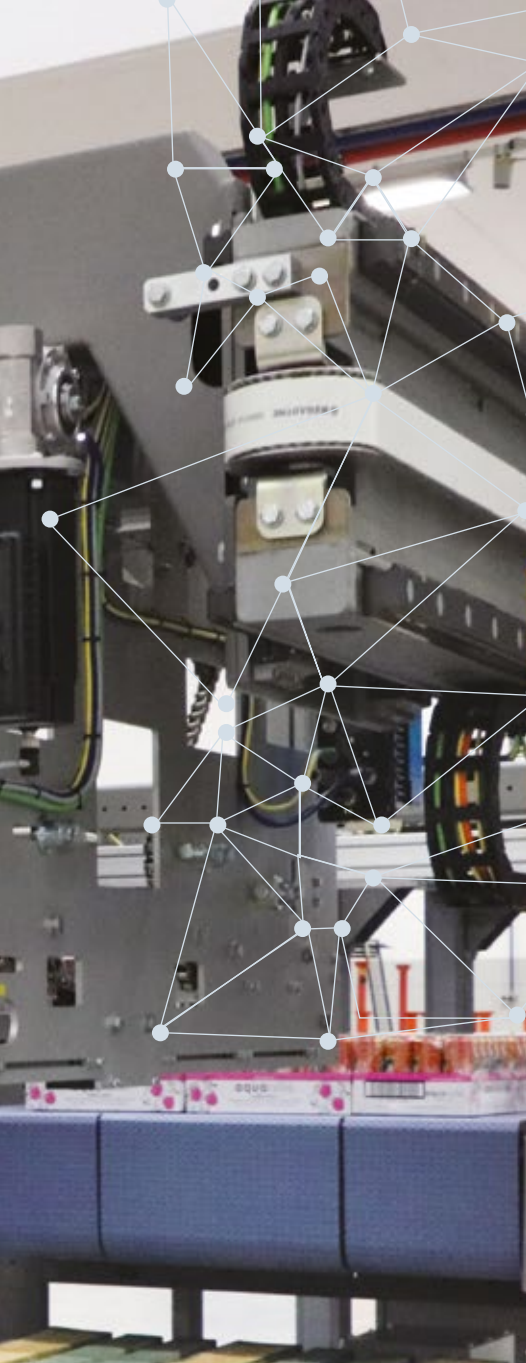
THE JALAPEÑO IS ONE OF THE WORLD'S BEST-KNOWN CHILI PEPPERS, A SYMBOL OF MEXICAN CUISINE, LOVED FOR ITS SPICY FLAVOR AND HERBACEOUS AROMA. THESE PEPPERS ARE ABOUT 6-8 CM LONG AND RANGE IN COLOUR FROM BRIGHT GREEN TO DEEP RED.

IN THE KITCHEN, IT'S AN EXTREMELY VERSATILE INGREDIENT: IT CAN BE USED FRESH, PICKLED, GRILLED, DRIED, OR GROUND; IT'S PERFECT FOR SALSAS, TACOS, SALADS, SANDWICHES, AND MEAT DISHES, BUT ALSO FOR CREATIVE RECIPES LIKE STUFFED JALAPEÑOS, SPICY CHEESES, OR GOURMET PIZZAS.



APS 3085 PALLETISER





EFFICIENCY AND ERGONOMICS WITH THE NEW DUAL- INFEED PALLETISER

End-of-line efficiency and ergonomics are essential to improve the profitability of the production process of companies in the beverage, food, detergent, chemical and pharmaceutical sectors.

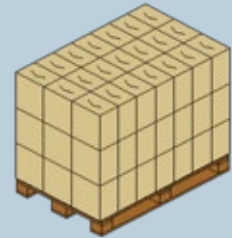
Thanks to the automatic palletising systems on the new SMI APS series, it is possible to manage uninterrupted and flexible production flow, allowing swift product transitions based on market needs.

The new APS 3085 ERGON model, equipped with a 90° infeed module, ensures high flexibility within the plant layout and is the ideal solution to efficiently manage the palletisation of a wide range of products.

This system is particularly advantageous for palletising patterns with an odd number of infeeds, such as pattern 21 for 1.5 L bottles; the system is equipped with a double-infeed layer formation device that allows odd-numbered infeeds to be recovered, always operating with two rows of product.

➤ ADVANTAGEOUS SOLUTION FOR ODD PRODUCT INTRODUCTION

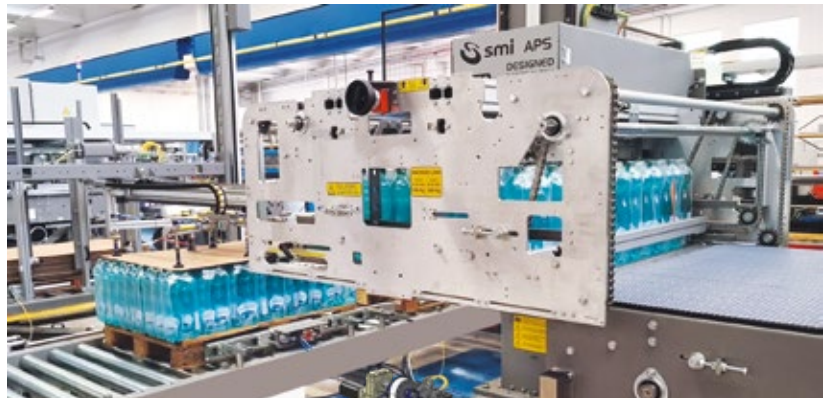
Thanks to the double-infeed layer formation system, palletising patterns with an odd number of infeeds can be easily managed; for example, with pattern 21 (3 rows of packs) for 1.5 L bottles, always working with the infeed of two rows of product, it is possible to recover a row from the second infeed for the next layer, contributing to greater efficiency and reducing the time required to complete the pallet.



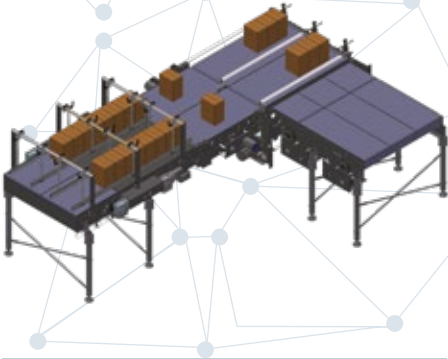
APS 3085

SIMPLE AND VERSATILE OPERATION

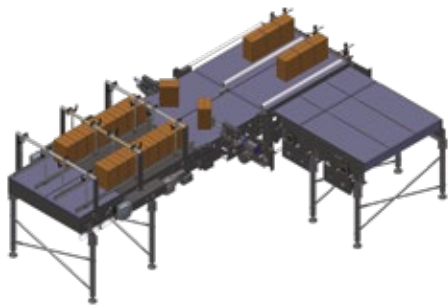
The APS 3085 ERGON palletiser is a high-performance single-column system with two Cartesian axes that is distinguished for the perfect synchronisation of pallet loading, palletisation layer formation and layer pad insertion operations. The column performs the vertical movement for the palletisation of boxes, bundles, trays and packages in general up to 85 packages per minute/240 layers per hour (variable values depending on the product). At the palletiser infeed, two product infeed conveyors form the row, assisted by the unidirectional translation system, which contributes to layer formation. An optional system is available to rotate the packs at the palletiser infeed using a counter cylinder or a manipulator (version 1). The gripping head picks up the layers of packages from the conveyor belt at operator height. The vertical movements of the crossbeam and the horizontal movements of the head-supporting arm are driven by brushless motors, ensuring perfect trajectories throughout all palletising phases. All operations are managed by a user-friendly automation and machine control system, allowing the operator to easily and efficiently use the palletising system.



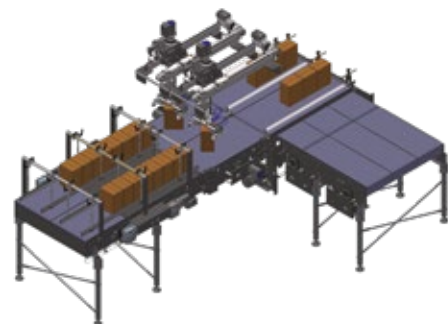
ENTRY WITHOUT ROTATION



ROTATION WITH CONTRAST CYLINDER



ROTATION WITH MANIPULATORS



➤ ADVANTAGES OF THE APS 3085 ERGON

- continuous pre-forming infeed, very compact to optimise end-of-line space
- optional system for rotating packs entering the palletiser via a counter cylinder or manipulator (version 2).
- layer formation system equipped with sliding protective doors in anodised aluminum and rounded shapes
- versatile system composed of pre-wired and customisable modules, to adapt to any end-of-line logistics conditions
- high operational flexibility with the possibility of creating multiple palletisation patterns
- ICOS motors equipped with integrated digital servo drive with low energy consumption
- door closing system with deceleration devices
- ergonomic and functional frame structure, which facilitates the maintenance of the system by the operator
- safety guards in aluminum and polished polycarbonate (PC)
- palletising patterns optimised for loading onto trucks
- format change times reduced to a minimum
- smooth movement of products, which prevents damage during their handling
- innovative IoT design solutions
- simple and intuitive control of all operations.



SFP ERGON

GREEN PACKAGING THANKS TO THE SFP 30 STRETCH FILM PACKAGING MACHINE

Driven by growing consumer attention to environmental sustainability, beverage and food manufacturers are choosing packaging machinery for their plants that combines the need for low energy production costs with savings on packaging materials.

One of the solutions available to companies in the sector for this requirement, is the SFP 30 ERGON series stretch film wrapping machine made by SMI, designed specifically to reduce both the use of plastic and energy consumption within packaging systems.

The major advantage of the SFP lies in its use of the cold stretch process for wrapping the stretch film, eliminating the need for a shrink-wrapping oven.

This allows the user to achieve two important results: a reduction in the raw material used for wrapping and energy savings resulting from lower electricity consumption due to the absence of an oven.



SFP 30
VIDEO

scan this QR code



At the Interpack trade fair, scheduled to take place in Dusseldorf from 7 to 13 May 2026, SMI will be exhibiting (Stand B15, Hall 13) an SFP 30 ERGON stretch film wrapping machine, which packages 1x3 kraft cardboard clusters of 400g plated tin cans in 1x4 bundles with stretch film.

Thanks to the new packaging system with cold stretch of extensible film, instead of the traditional heat-shrinking process through a special tunnel, assuming the production of the 1.5 L bottle in the 3x2 format only film at 30 ppm with an annual production of 4,000 hours, the user of the machine can:

- reduce film usage by approximately 40%
- achieve energy savings of approximately 112,300 kW/year due to the absence of the tunnel
- create stable and resistant packages, thanks to the double cross wrapping of the film around the group of containers to be packaged
- reduce CO2 emissions
- simplify the management and maintenance of the system, thanks to the ergonomic design
- reduce the energy consumption of the heat dissipation and air conditioning systems mounted on the machine, thanks to the use of motors equipped with a digital servo drive (driver) integrated into the motor which generate less heat inside the electrical panel

➤ FEATURES OF THE NEW SFP 30 WRAPPER

The SFP 30 ERGON shrink wrapper from SMI perfectly meets the needs of flexibility, versatility and eco-sustainability for packaging packs in film only.

Continuous packaging in stretch film is a simple and reliable process, which unfolds in various phases:

- 1) loose product feeding: the machine's infeed conveyor is equipped with a special system of motorised oscillating guides which correctly channels loose containers towards the pack formation area
- 2) product separation: the containers are grouped into the desired format, which advances on the short side of the pack, by means of a mechanical system composed of a press synchronised with a group of compensation bars
- 3) film unwinding: performed by brushless motors (one for each of the two reels in the machine), which ensure precise and continuous tension adjustment
- 4) film wrapping: a double cross-wrapping system for containers in transit; the first reel wraps the package clockwise, while the second reel wraps it counterclockwise.
- 5) film cutting: performed in two phases, in front and behind the package in transit, thanks to an innovative system managed by a brushless motor.



READY FOR THE FUTURE?

THE MECHANICAL WORKSHOP

IS GETTING A MAKEOVER!

SMIMEC

Cutting-edge technologies that foresee market needs and support customers in addressing the complex production and environmental challenges of tomorrow. This is the business of SMIMEC S.p.A., the mechanical workshop that since 1999 has met the needs of the SMI Group's manufacturing companies and serves an ever-increasing number of external customers. The company is constantly oriented towards

the future and continues to evolve, investing in new systems and machinery to perform a wide range of custom mechanical machining operations of various sizes and intended for various market sectors. Innovation is undoubtedly the key to the constant improvement and growth of the SMIMEC plant; it allows the company to keep pace with the times, thanks to cutting-edge facilities, featuring high levels of efficiency and performance that meet the principles of the circular, sustainable, and interconnected economy, typical of Industry 5.0.





INVESTING TO ENSURE OPERATIONAL EFFICIENCY AND ENVIRONMENTAL SUSTAINABILITY

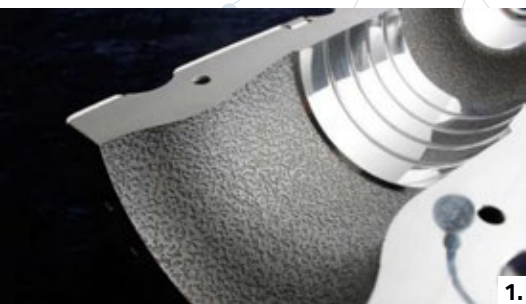
SMIMEC seizes all the opportunities offered by market changes and proactively changes its business to immediately respond to new needs. We live in an increasingly competitive and dynamic environment, where challenges are numerous and the companies that turn to SMIMEC operate in highly demanding sectors such as automotive, food packaging, and industrial automation. In this context, constant innovation is a strategic necessity, essential for customer satisfaction. SMIMEC's commitment is reflected in targeted investments in technologies and processes capable of improving production efficiency, increasing quality, and reducing the company's environmental footprint. This growth path has undergone significant development over the past year, thanks to the renewal of the machinery fleet across all production lines in the milling and welding departments, as well as



the CNC machining centers for medium/ large-scale machining and mould making. This investment is aligned with Industry 5.0, placing environmental sustainability, operational efficiency, and energy savings at the forefront.



**NEW WORKSHOP
TIMELAPSE**
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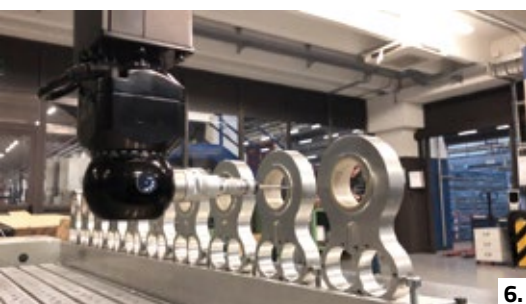
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3.



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6.

➤ SMIMEC AT A GLANCE

The mechanical workshop's industrial facility covers an area of 10,000 m² and employs 58 people.

In addition to the two new plants, each consisting of 4 FMS machines (DMG NHX5000 + DMG 6300) and the plant with the SORALUCE CNC machine, the SMIMEC plant is equipped with a large machine park to carry out various processes, including:

- a laser marker for mould engraving, which ensures high levels of precision
- a large turning department, which includes a system with 6 CNC lathes, a traditional turning system with 1 traditional milling machine and 6 traditional lathes
- a high-speed laser cutting system
- a plant with 3 folding presses
- two robotic welding systems
- an air-conditioned metrological laboratory for quality control, equipped with highly precise equipment.



5.



➤ **SYSTEMS FOR MEDIUM/LARGE COMPONENTS**

n° 1 SORALUCE FLP80 CNC 5-axis machine

- Tool magazine: 100 pieces
- Travel range X-axis: 8000 mm / Y-axis: 2200 mm / Z-axis: 1600 mm
- Maximum spindle speed: 7,000 rpm
- Control system: HEIDENHAIN TNC 7

Advantages

- Greater flexibility and high dynamics for optimal performance
- The advanced technology of the new plant maximises productivity, precision and customisation of the processes
- The extremely flexible machine architecture allows to work with different configurations
- Maximised precision and performance thanks to high-torque direct motor drive
- Designed according to the "Total Machine" concept: all operator interactions with the various elements are analyzed to achieve optimal levels of comfort, safety and ergonomics during the workpiece loading/unloading, machining and maintenance processes.



n° 1 system composed of 4 DMG MORI NHX 6300 machines

- Tool magazine: 240 pieces per machine
- Pallet Magazine: 72 units
- Travel range X-axis: 1050mm / Y-axis: 900mm / Z-axis: 1030mm
- Maximum spindle speed: 12,000 rpm
- Control system: FANUC/CELOS



➤ SYSTEMS FOR SMALL/MEDIUM-SIZED ALUMINUM COMPONENTS

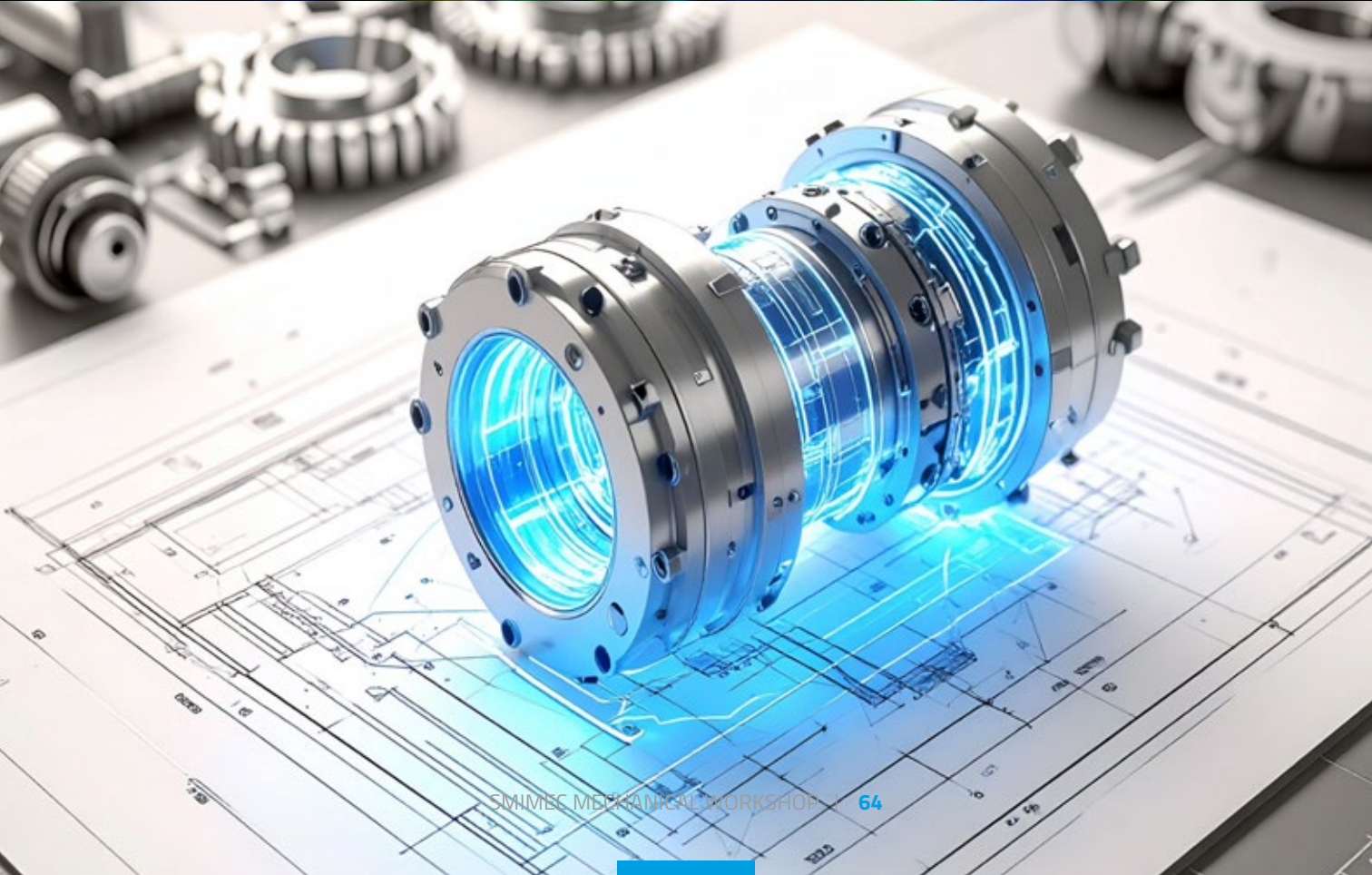
n° 1 system comprising 4 DMG MORI NHX 5000 machines

- Tool magazine: 180 pieces per machine
- Pallet Magazine: 48 units
- Travel range X-axis: 730mm / Y-axis: 730mm / Z-axis: 880mm
- Maximum spindle speed: 20,000 rpm
- Control system: FANUC/CELOS

Advantages of the NHX series machines (model NHX 6300 and NHX 5000)

- 4-axis CNC machines
- High-speed, high-precision horizontal machining centers, characterised by robust structure and exceptional dynamics
- Extraordinary productivity thanks to the presence of a powerful electrospindle that boasts the maximum acceleration speed
- The new NHX 5000 and NHX 6300, with a touch screen user interface and process-oriented applications, meet all customer machining needs thanks to extreme precision, high quality and outstanding reliability.
- It allows SMIMEC to produce moulds, tools and a wide range of high-precision mechanical processes
- High operational flexibility in re-equipping the machines for different machining operations; the CNC base of the NHX series is in fact equipped with its own rigidity, while the graduated moving column in the X axis and the 70mm diameter of the spindle bearing give the horizontal machining centres the rigidity necessary to perform precise machining.
- Tool management is integrated into the two automation solutions, so that each LPP accommodates a total of 120 tools, ensuring continuous production.







INNOVATION 5.0 IS ONE WITH EFFICIENCY, QUALITY, SUSTAINABILITY AND WELL-BEING

For SMIMEC, Industry 5.0 means advanced technology at the service of quality and customisation of processes and synergy between machine and human experience. Industry 5.0 is a philosophy that embraces the entire production cycle, promoting a sustainable approach that aims to improve the working environment for employees, increase safety, and ensure environmental sustainability. These technological and organisational developments are revolutionising the way we produce, and SMIMEC has successfully integrated them into its corporate DNA, combining tradition and future innovation. Sustainable development is a core value

of SMIMEC's corporate mission, which aims to create a close harmony between industrial operations, product quality, environmental protection, and workplace safety. This is demonstrated by the 2,420 m² of solar panels installed on the roofs of the company's warehouses, capable of producing 375 GWh of annual energy (406 kW nominal power), significantly reducing emissions (particularly CO₂). SMIMEC also adopts an Integrated Quality and Environmental Management System in



accordance with the UNI EN ISO 9001:2015 (Quality Management System) and UNI EN ISO 14001:2015 (Environmental Management System) standards.



SMIGROUP RECEIVES THE “ECOVADIS COMMITTED” BADGE

In August 2025, SMIGROUP reached an important milestone in its corporate sustainability journey by obtaining the prestigious “EcoVadis Committed” badge, a recognition that certifies the organisation’s commitment to a responsible and sustainable future.

The result achieved reflects the daily actions of every single individual working within the SMI Group companies, because being sustainable is an ongoing journey that begins with small gestures and continues every day with a constant commitment to the future.

EcoVadis is the largest and most trusted provider of corporate sustainability ratings, with a network of over 130,000 assessed companies.

Through a rigorous analysis process, it assigns scores that reflect the degree of attention companies pay to crucial issues such as environmental sustainability, social responsibility, and corporate governance.

The “Committed” badge is awarded to industrial companies that demonstrate they have undertaken a structured and consistent path toward achieving high ESG (Environmental, Social, and Governance) standards and have completed the assessment process.

At SMIGROUP, sustainability is a fundamental principle that guides every business decision, with the aim of minimising the environmental impact of production activities and creating a better world for future generations.



SMI STRENGTHENS ITS PRESENCE IN EAST AFRICA

In recent years, Kenya and the entire East African region have seen significant growth in the beverage bottling and packaging sector, thanks to increased international trade and the resulting increase in local demand.

As part of the company’s strategy to continuously improve customer service, SMI has strengthened its global presence with the opening of a new subsidiary in Nairobi, Kenya.

The subsidiary, SMI Machinery East Africa Limited, was established with three key personnel to begin supporting local customers, who in recent years have turned to the SMI Group for the installation of bottling and packaging solutions.

The newly formed company’s staff includes Vishal Gupta (Managing Director), Giorgio Bonafede (Operations Director), and a technician for after-sales support. Recruitment of sales, spare parts sales, and technical support staff is planned shortly to meet the growing needs of the local market.

The new SMI Group branch, located in Nairobi’s Parklands district in a central and easily accessible location and stocked with essential spare parts, will be a crucial

point of reference for sales and after-sales service for all SMI customers in East Africa.

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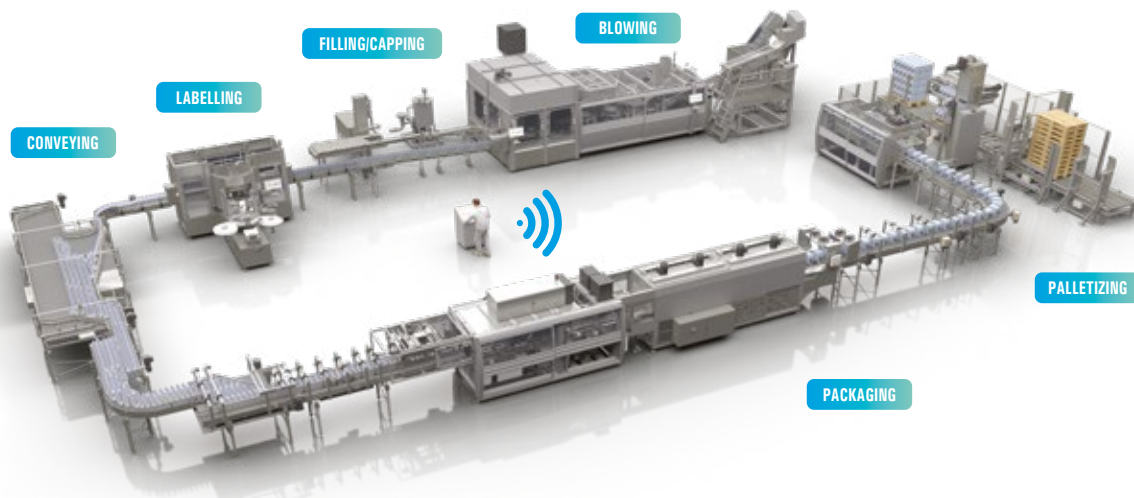


IMAGINE THE PACKAGING OF THE FUTURE WITH US

Imagine recyclable
and recycled packaging,
capable of reducing the
carbon footprint!



IMPROVING YOUR PRODUCTION EFFICIENCY IS EASY WITH SMI.
OUR BOTTLING AND PACKAGING SYSTEMS BENEFIT FROM INDUSTRY 4.0 AND IOT TECHNOLOGIES, CAN
PROCESS RECYCLABLE MATERIALS SUCH AS RPET AND ALLOWS FOR CONSIDERABLE ENERGY SAVINGS.
FIND OUT OUR SOLUTIONS FOR PACKING A WIDE RANGE OF CONTAINERS UP TO 55,000 BOTTLES/HOUR.





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