



Innovating food technology
since 1951



ROSSI Ingegneria Alimentare

The history.



I've always had a great passion for mechanics... I was born with it... and many, many years ago, at the end of the 1940s, something happened that made me understand that this would be my path in life. A breakdown in a tomato processing plant in Pontecagnano, in the south of Italy, demanded immediate, urgent action. We travelled there from Parma and worked day and night to solve the problem. At the end of this extraordinary human and professional experience, he turned to me and said: what if we started our own business in this industry? I simply replied... OK.



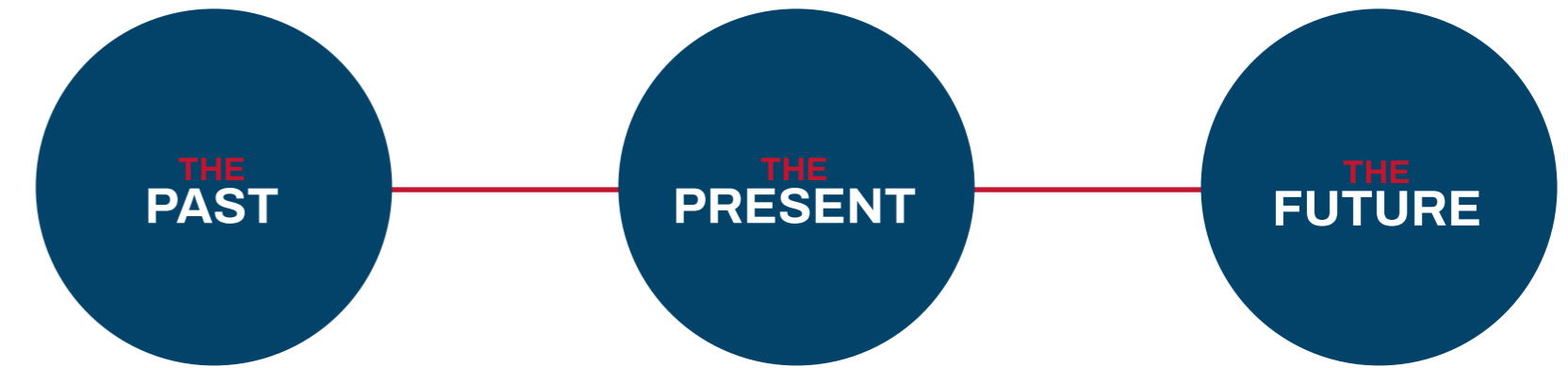
Ingegner Angelo Rossi

And that's where our history begins.

Established more than seventy years ago in the heart of the Food Valley, a land of knowledgeable and innovative entrepreneurs in the food and agro-industry sector, today we are one of the world's leading food engineering companies. We have installations in more than 60 countries, wherever advanced technologies are used to enhance the value of the raw material, while maintaining its natural organoleptic qualities.

Only a quality product can create a quality product. Sic et simpliciter. Starting from this axiom, which is inscribed in our Italian traditions and DNA, we have always done our utmost to design, build and guarantee technologically advanced solutions for food industry applications: from tomato processing to fruit preparation, from recipe formulation to industrial and retail filling and packaging.

The reliability and professionalism of our solutions is assured by experience - but above all by our people's know-how. To fulfil the needs of our customers, we provide them with specialised engineers and technicians, who make problem solving their goals.



We built our know-how
in 75 years of history
and experience.

Sustainable innovations
with an Italian DNA.

Always one step forward
through research and
development.

We provide innovative and robust technologies that meet our customers' needs and improve the lives of the world's consumers, today and for generations to come.



Our way of doing things makes us unique. We are guided by the values of a **family business**.



We conduct our business with **integrity and trust**.



Research and Innovation are the cornerstone of our success.



We implement technologies that preserve the **natural quality** and freshness of raw materials.



We develop sustainable technologies that **respect the environment** and make a positive impact on communities.



Our **People** are the heart of our company.



ROSSI

Around the world

Our clients can profit from ROSSI Ingegneria Alimentare's history and experience - more than 70 years in the making.

At the same time our customers will always find us ready to confront new challenges.

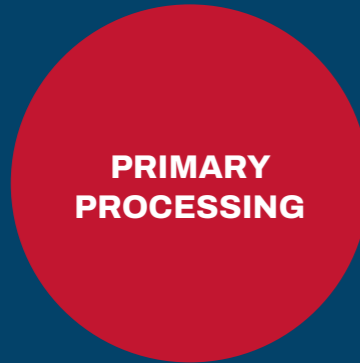
Today Rossi provides technologically advanced machinery suitable for a large part of the food processing and packaging sector, and has a global presence with more than 600 customers and more than 10,000 machines installed over the world.

Italian quality at the service of systems engineering.

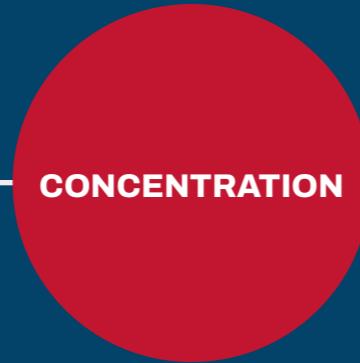
600+ clients

10,000+ installed machines

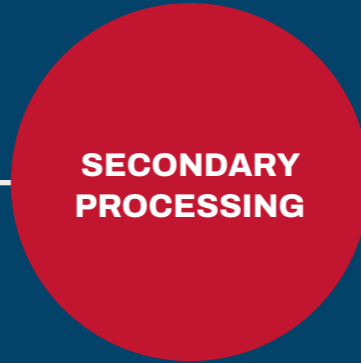




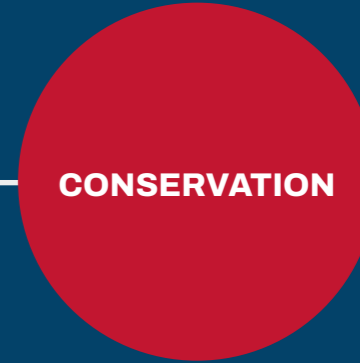
- + RECEIVING WASHING SORTING
- + ENZYMATIC DEACTIVATION
- + PEELING - DICING
- + EXTRACTION



- + FALLING FILM EVAPORATION
- + HYBRID FLOW EVAPORATION
- + FORCED FLOW EVAPORATION
- + BATCH EVAPORATION



- + FORMULATION
- + COOKING
- + EMULSIFYING
- + BRAISING



- + PASTEURIZATION
- + STERILIZATION
- + ASEPTIC FILLING
- + RETAIL PACKAGING

Primary processing

Our machines

RECEIVING WASHING SORTING

In the manufacturing process, raw materials are received, cleaned and selected using **spraying**, **brush washing machines**, and **roller sorting tables**. These machines ensure raw materials' cleanliness and integrity, vital for high-quality products. Roller sorting tables, made of stainless steel, enable movement and rotation, facilitating quality control checks by personnel.

ENZYMATIC DEACTIVATION

Enzymatic deactivation uses **heat** to **stop** the activity of the **pectolytic enzymes** responsible for hydrolysing the polysaccharides which make up the structure of the fruit, thus effectively eliminating oxidation. Deactivation is achieved with two different treatments: **Hot break** and **Cold break**.

PEELING - DICING - EXTRACTION

The **vacuum peeling system** comprises an elevator, star valves, and screw conveyors to **process tomatoes**. Additionally, the **dicing machine** employs advanced techniques to ensure precise, uniform dicing, removing skin, and separating juice and seeds from the tomato slices, ensuring high-quality output. The range of versions of the **extractors** allow the user to adapt them to each **process** and **type of fruit**.



Concentration

Our machines

LOKI FALLING FILM

Ideal for the most delicate processing, falling film evaporators are used for **concentrating low viscosity** and clarified **juices** and other **liquids**, including tomato, apple, citrus, carrot, beetroot, red fruit, grape, pineapple and pomegranate juices, cider, must and tea. They are also ideal for **concentrating milk** and **whey**.

THOR HYBRID FLOW

THOR pre-concentrator is the most technologically advanced and **energy efficient evaporation solution** on the market for the production of **high quality tomato juice** up to a concentration of 14 Bx Hot break and 16 Bx Cold break.

HERCULES FORCED CIRCULATION

Forced circulation evaporators are designed to **concentrate products** with **high viscosity** and **high levels** of **final residue**, such as **“hot break”** and **“cold break”** tomato paste, or concentrated fruit and vegetable purées.



Secondary processing

Our machines

FORMULATION

Chef is the series of advanced professional cookers that allow to scale-up your newly developed recipe to an industrial process with few touches on the screen. Chef are configurable with multiple flow meters, manual and automatic powder dosage and trolley tipper for solids and chunks, to **manage any recipe formulation**.

COOKING

Chef's ability to perform fully automated, **cooking, concentration, pasteurization and cooling**, make it the best solution for industrial production of a wide range of convenience food such as, sauces, jams, soups and baby food. A wide range of convenience configurations allow to fit with different process requirements.

EMULSIFYING

Chef's all-in-one concept allows to execute all recipe steps within one single machine minimizing product waste. For emulsified products a special colloidal mill is applied to Chef's vessel to obtain perfectly homogeneous velvety products.

BRAISING

A wide range of recipes require controlled heating at higher temperature to achieve caramelization or braising. To meet this need specific Chef models are equipped with a scraped surface cooker with heated jacket at differentiated sections.



OUR MACHINES

Conservation

Our machines

PASTEURIZATION AND STERILIZATION

To ensure long-term storage, processed products must have their **degrading microorganisms deactivated**. This can be achieved through sterilization or pasteurization, differing in heat treatment and the environment (aseptic or non-aseptic). **Sterilization** is used for aseptic filling of products like tomato concentrates, pulps, and fruit juices. **Pasteurization** is mainly for hot filling products like sauces, jams, and soups in glass, plastic, or tin containers, extending their shelf-life.

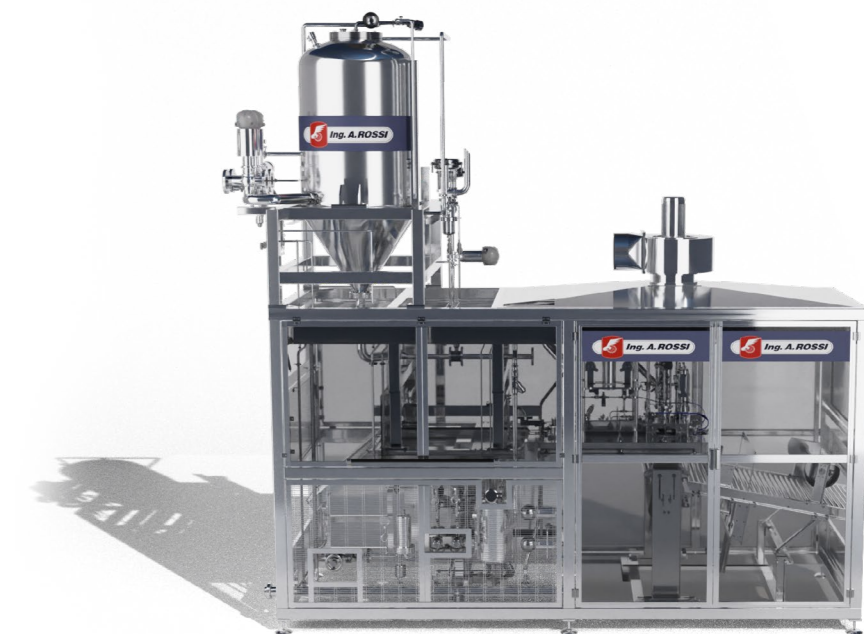
ASEPTIC FILLING

Argo fillers are designed for aseptic packing of a wide range of food and beverage products, including low-acid, in industrial containers ranging from 220L **bag-in-drum** up to 1100L **bag-in-bin**.

Alya fillers are designed for automatic high-speed aseptic packing of the same product range in industrial and Ho.Re.Ca containers ranging from 3L up to 20L **bag-in-box**.

RETAIL PACKAGING

After pasteurization, a wide range of filling machines for food and beverage in can, glass or plastic, to meet the requirements of retail and Ho.Re.Ca segments. **Fully automated packaging lines** are provided through our dedicated Aronpak product line.



OUR MACHINES

Tomato

Your product

- Tomato Concentrate
- Tomato Purée
- Peeled Tomato
- Diced Tomatoes
- Tomato Pulp



YOUR
PRODUCT

Fruits and vegetables

Your product

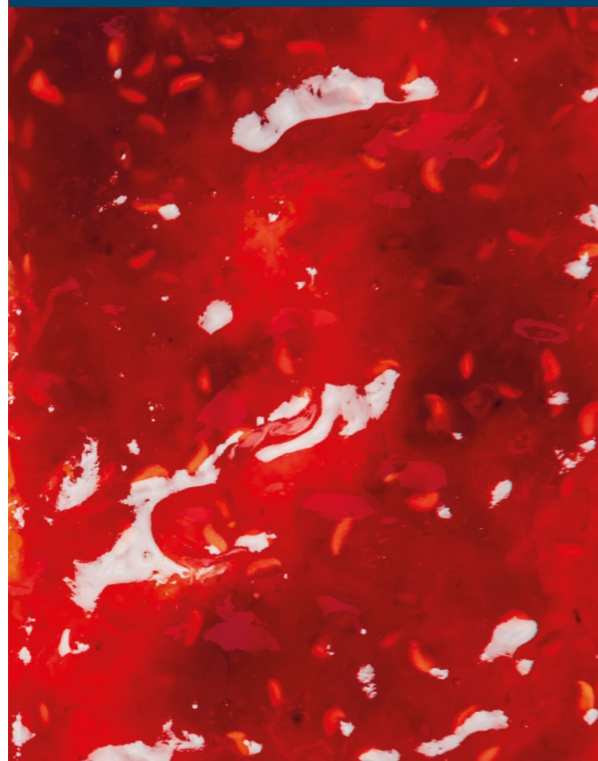
- Fruit purees - natural / concentrated
- Vegetable purees - natural / concentrated
- Fruit juices - natural / concentrated
- Vegetable juices - natural / concentrated



YOUR
PRODUCT

Other products

Jam and fruit preserves



Italian style sauces



Baby food

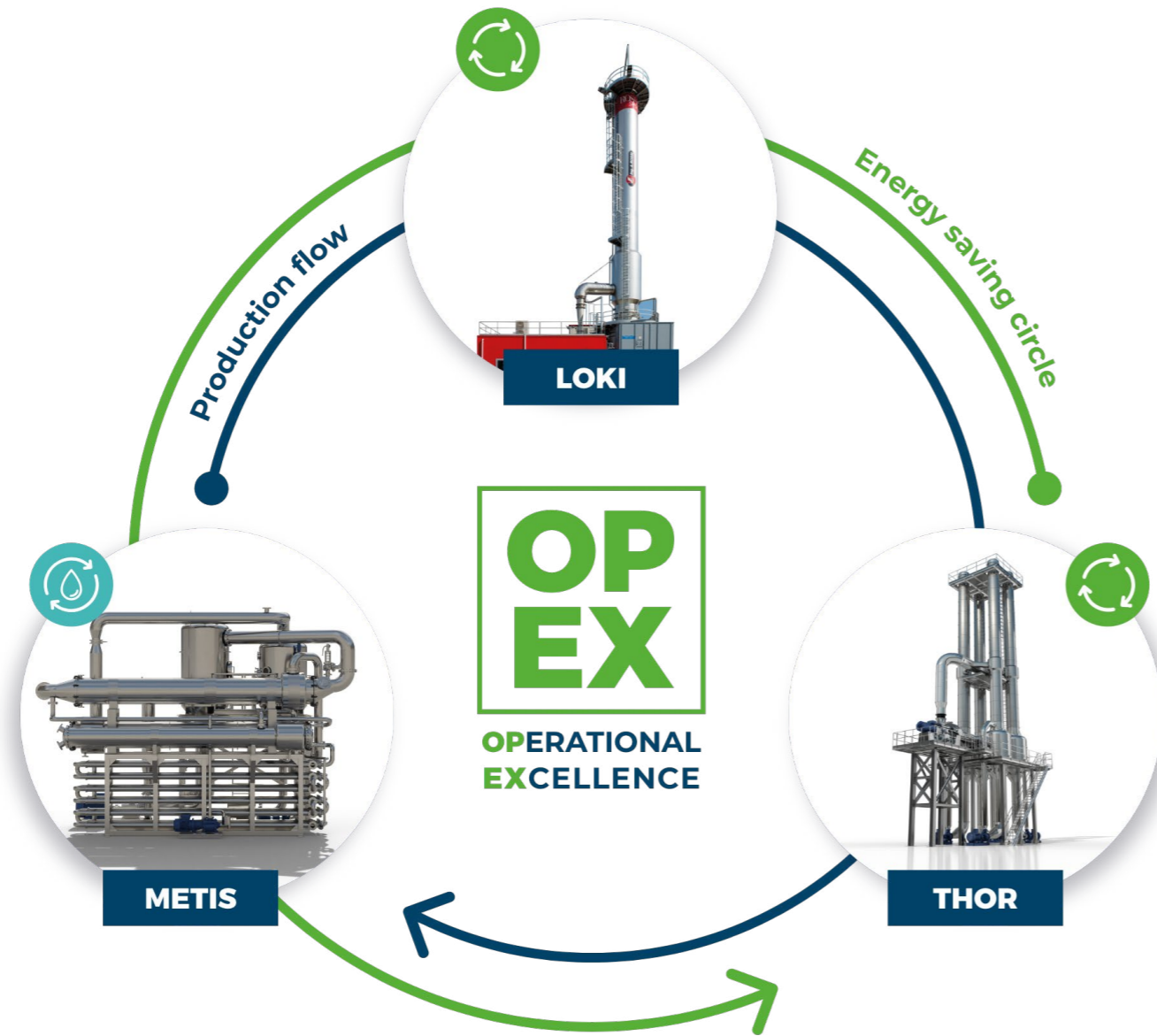


PRODUCT



Energy Saving

ROSSI Ingegneria Alimentare can optimize your production costs through our innovative sustainable production lines that reduce usage of natural resources and translate into a significant competitive advantage.



TOT SAVING
0.250
MWh/tonne

-64% compared to the complete tomato purée production line

TOT SAVING
1.024
MWh/tonne

-64% compared to the complete tomato paste production line

TOT SAVING
0.446
MWh/tonne

-69% compared to the complete pizza sauce production line



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*Made in Parma
...with passion*