

# THE NEW HEADQUARTERS

CEPI's new headquarters prioritizes safety, sustainability, productivity and innovation?

**A**lmost forty years since its foundation and with an exceptional near 90% growth in the last decade, this early June CEPI inaugurated its new headquarters. CEPI's new home has been a much much celebrated, much needed milestone for this Italian company that since 1985 has been designing, manufacturing and commissioning turn-key bulk-handling systems for food manufacturers all over the world.

The new facility tripled our productive area to a total of 15,000 square metres, with a 13,000 square metres factory space and the rest dedicated to offices. CEPI designed their new home according to the principles of safety and sustainability: they wanted it to be beautiful, but most of all, green and safe for all their employees. The new headquarters are powered and heated by renewable energy, including a 430 kw/h solar system, radiant floor heating, total heat recovery, recovery of rainwater for irrigation, refills for electric cars, high efficiency heat pumps, increased insulation and high brightness shed. They are fitted with microfiltration against fine dust in the air, welding gas distribution system, lighter-weight roof and swinging hooks.

But this space also reflects CEPI's desire to guarantee that their customers are provided with a product that is exceptional in every respect, including heightened efficiency in production and a continuous investment in offering personalized, innovative solutions.

The layout of the new factory has been built through a detailed study of productivity and goods flows. Production is more

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centralised and rational, thanks not only to the added space but the optimisation of all processes and waste reduction. Other important additions include automatic vertical warehouse, customs approved place, dedicated loading area, silo washing department, and a large expansion to the tall areas, which are up to 16 mt in height, for the construction of outdoor stainless-steel silos.

The new headquarters include a 240 square metres testing and prototyping room fitted with metrology room, a testament to their dedication to research aimed at creating a virtuous circle in their research. They will be able to perform more tests for their customers and provide them with more food technology assistance and assistance in the developments of their recipes.

CEPI always say that their product is the installation in all its interacting parts, and their service is costumisation. The new testing room will be instrumental in ensuring the delivery of a fine-tuned, turn-key product that matches the materials of our costumers and optimises their specific process. Their motto is: if your process needs it, we can do it. If we can't do it yet, we will develop it, just for you. This is the vision that drove CEPI's growth since its beginnings, enabling them to build around 10.000 installations all over the world with the most important operators in various food markets: from bakery, to confectionery, pasta, cereals, dairy, beverage, functional and baby food but also non food industries such as the pharmaceutical, chemical and paper industries.

With the new testing room, CEPI plans to create system wide prototypes, testing an increasingly wider range of materials –



not only will CEPI be able to test and develop new technologies, but customers will be able to access their systems and perform dosing and conveyance tests directly on their own materials.

This is especially crucial for processes such as microdosing and blending, which especially require precision and reliability. The dosing of minor ingredients often includes new food products or mixes, and the impact of equipment on their characteristic is unknown, requiring tests in controlled conditions. This is the case of mixes for functional or nutraceuticals foods with or without gluten, or resins and pigments in the chemical sector. In the confectionery sector, it is important to test any product with a high fat percentage such as whole milk and powder butter.

CEPI is going to make a number of systems similarly available for tests: their cold dosing system in paste form of fat, margarine and butter with its total control on temperature, and their system for the production, storing and dosing of invert sugar as well as a complete pneumatic conveyance system.

## HEART OF TECHNOLOGY

After the past two years of restrictions, CEPI has been very happy to welcome old and new friends in their new home. Visits have been continuous and it has been a huge pleasure to meet face to face and show people their working method. CEPI deeply believes in establishing a very personal rapport with customers, requiring face to face interaction whenever possible, as shown by their immediate return to trade shows around the five continents. They accompany the food manufacturer through every stage of the process, from the initial analysis of product and process, to engineering and control, the direct manufacture of all equipment, logistics, commissioning and service.

Still, thanks to a flexible and already very digitalised working model, CEPI was able to keep operations running constantly even at the height of the COVID pandemic. A large percentage of their processes can be run remotely, including commissioning, assistance, and training. Many of their installations have been assembled remotely, and we can count

on a worldwide network of local partners, which has further expanded and perfected its coordination in the wake of COVID. It's thanks to these assets and the relentless efforts from everyone in our teams that our production and turnover have stayed stable around 28M since 2019.

The current situation presents many challenges, but they are confident in their ability to push through and grow, continuously offering a competitive product without ever backing down from our commitment to our people and territory.

The choices they are making are varied and all geared to strengthening their successful model: exploring new food markets and developing technologies





aimed at their needs, big investments in research, machinery and training in order to offer an even more customised and automated product with solid food technology assistance for each project, growing their presence in various areas around the world with teams food technology in their headquarters, which will reproduce locally the levels of dynamism and skillful reliability customers have come to expect from CEPI.

CEPI provides an installation that includes the automation, and important innovations are happening in our process control system and operator panels as well, with further integration between the two systems and customisations including a powered production management up to 32 scales per each production line.

We are solidifying our sustainability processes, which includes in great part simply the narration and further certification of choices and actions we have implemented since our inception. On top of a very big commitment to ecological sustainability (which includes high circularity, the long life of their equipment and making it their mission to reduce their energy and material consumptions whenever possible), CEPI has since their inception practiced the principle of giving back: that is, that the people and communities they work with need to benefit from it. This has translated into a rich welfare program for our employees and their families and a concrete effort to leave a positive trace in the communities and territories we work with by not only directing supporting its most vulnerable groups but through the creation of many training and work placement opportunities with other local no profit organizations as well as

collaborations with schools and university.

## BULK-HANDLING: HISTORY AND FUTURE OF TURNKEY

Bulk-handling is not just about silos: CEPI designs their dosing system through a close analysis of the manufacturer's processes and detailed information that goes beyond the purely technical and involves all departments from warehouse to marketing. Each of CEPI's automation systems is fully customised to match analysis of raw materials, site evaluation, environment and consumptions, and designed through a comprehensive study of the manufacturer's processes. CEPI has refined this process to perfection, building systems that fit the diverse needs of each process and will easily accommodate future expansions, ensuring a long life cycle to all of their equipment.

A turn-key system is a system that manages all processes from storage to dosing. Because CEPI is able to do this for all materials, and additionally to track all ingredients and provide the data, we are able to offer an integrated and fully traceable system that enables food industry operators to always have production under control. They build around 300 customised installations every year, focusing on the specificity and diversity of each installation and adapting or developing technologies according to their needs.

CEPI's offer includes multiple indoor and outdoor storing options in stainless steel or antistatic fabric, minisilos and dumping stations for medium production volumes and broad spectrum stations for the storing and accurate dosing of micro ingredients. Materials are moved by clean



and efficient conveyance systems designed to minimize energetic impact. Dosing can be continuous or batch, positive, by loss of weight, by volume or by weight, in modular hoppers for powders and tanks for liquids. The 3 in 1 station weighs the ingredient, separates air from product during pneumatic transport and comes with vertical blender for the production of premix. Other applications include flour cooling, fermentation, sugar mills, invert sugar technology, salt solution systems, fat and liquid tanks, fat cold metering, bread and biscuit rework systems including liquid rework of sandwich biscuits, and CIP washing system for a complete hygienisation of tanks and pipes.

CEPI provides a turn-key system that includes fully integrated automation, with production management through touch panels and software for full traceability and warehouse management. Hardware and software design is done completely in-house. With vast food technology expertise, all our technologies are developed factoring the preservation of flavour and ingredient properties, with automation ensuring repeatability and precision of the recipe. Each system is designed through a comprehensive study manufacturer's processes that includes all operations from warehouse to marketing, and customized to match analysis of raw materials, site evaluation, environment and consumptions.

CEPI was founded in 1985, on the initiative of Pierdomenico Ceccarelli and Giuseppe Milanese, who were later joined by Marino Montalti and Giancarlo Riccardi, all originally from the Forlì Apennines. Constantly adapting itself to its changing economical and cultural landscape and deeply attached to its territory, CEPI continues to grow under the banner of its founding values: prosperity and possibility for our community, attention to people and the planet, to our partners and to peace, which is especially crucial in our times and which CEPI, which talks and works daily with people all over the world, sees as the basis for fair and widespread economic development.