



Caffè Aiello - Leybold Innovation together.

There's something about the history of the Caffè Aiello roasting company that recalls a bygone era, in an area in which the idea of a company being able to succeed beyond the strict local confines required a significant dose of courage and a great deal of ambition. Caffè Aiello's story begins in Calabria, and is punctuated with both gratifying and challenging moments and populated by individuals who, through their dedication and sacrifice, succeeded in building a strong and healthy company. Those same people who, every single day since 1967, have written their own adventure story to see a small artisanal roasting company transform into a modern enterprise, whose products are savored and enjoyed around the world.

This development turned the dream and vision that have guided Gaetano Aiello's activities since the very beginning into a reality: that of exalting the flavor of Italian espresso through high quality raw materials that proudly represent Made in Italy around the world. For Caffè Aiello, inno-

vation comes naturally and has defined its entire history, making it possible for coffee production to achieve outstanding levels of excellence.

In the food and packaging industry, production wouldn't be possible without vacuum technology. In which processes and products does Caffè Aiello use vacuum technology to produce and package its coffee?

Vacuum technology is used on multiple packaging lines in Aiello's production process: on the vacuum-packed ground coffee line as well as the production line for small and large tins used by coffee bars.

What impact has the pandemic had on Caffè Aiello's production and sales?

Without a doubt, the impact has been devastating, especially in terms of hospitality trade. The continued closure of most of our coffee bar clients has caused a drastic decline in sales and, consequently, in production. We've also had to put social safety measures into effect.

For Caffè Aiello, what is the proper amount of vacuum and why is it particularly important in the production and packaging of coffee?

Most of the products destined for large-scale distribution which we vacuum-pack obviously need to have a long shelf life. And on average, we guarantee a 24-month shelf life. Vacuum packaging, together with a proper nitrogen degassing phase, makes it possible to obtain excellent results in terms of how long our product lasts. At the moment (and for many years now) we package our coffee with a three-layered material in order to create the best oxygen barrier on the market. We are however undoubtedly aware that by creating a vacuum, especially in the case of ground coffee, we lose some of the scents and aromas that are produced immediately after the coffee is ground and which could otherwise last for some time if not vacuum-packed.

Why is Leybold's range of products for vacuum packaging particularly well-suited to your applications

and needs? What are the products' unique characteristics?

We chose Leybold for 2 lines to start with, for the packaging of our tins, and to test this technology in our production process. In the coming years, we're definitely likely to replace the other pumps currently in use in order to convert everything to Leybold technology. Our production process is also halal and kosher certified, so using your dry technology allows us to operate with greater peace of mind and safety throughout every phase of production.

What is the environmental impact of your process? How important is vacuum technology in the conservation of energy, costs, and resources?

We've installed a system of solar panels on the roof of our new production facility, which allows us to recoup approximately 40% of the energy that we produce currently during the various phases of the production process. We just completed this transition at the end of January 2021. The effects of the pandemic have not allowed us yet to fully evaluate what our real consumption might be when we're at full capacity. As soon as we're able to adequately assess the situation, we'll look at expanding the solar panel system and potentially replace other pumps currently in use on other production lines, always with the aim of obtaining the best results, especially when it comes to reducing our energy consumption.

How did the collaboration between Caffè Aiello and Leybold start?

Engineer Raffaele Mucciato visited our facility and gave us a detailed explanation of the benefits of your systems. And after an assessment on both sides, we decided to purchase your systems and try them on two of our production lines. He visited just after we had purchased an entirely new packaging line, the one we use the most, and as a result we weren't able to replace all of our pumps. But in time we will likely do so.



What's the relationship with Leybold like in the various departments?

Excellent. There's nothing to mention at the moment.

Have you noticed an increase in production/quality thanks to Leybold's vacuum technology?

Not yet, because your systems are installed on two of our production lines which are dedicated solely to coffee bars, and these production lines have slowed down dramatically due to the pandemic.

What makes the Novadry vacuum pumps particularly well-suited to your needs?

Without a doubt, reduced size and ease of maintenance are two very important aspects for us and we're very satisfied with Leybold technology here.

What are your future plans with Leybold?

As mentioned previously, we would also



like to replace at some point two other pumps currently in use on one of our production lines with your Novadry pumps.



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