

OCRIM

rolls out the red carpet

Annual event attracts millers
from all over the world

by Dan Flavin

The 2023 edition of Wheat, Flour and..., an event hosted by Italian milling supplier Ocrim, was held Sept. 22-24 in Rimini, Italy. The event brought together flour millers from North America, Asia, Middle East, Europe and Latin America to exchange knowledge and share ideas. The program held at the Fulgor Theatre of Rimini started with a welcome from Alberto Antolini, chief executive officer of Ocrim.

During the technical program Stefano Mazzini, sales, communication and marketing director for Ocrim, discussed the acquisition of SIMA, a Treviso-based company that for more than 35 years has specialized in the design and construction of storage plants. With the acquisition of SIMA, Mazzini said Ocrim can add a new link in the "The Italian Agri-Food Chain Choice."

The second day of the program featured presentations focusing on alternative flours. Among those giving presentations were:

- Marco Galli, director of Ocrim's technological department, who focused on the classification of flours according to Italian regulations, compared with foreign countries.
- Daniele Marani, deputy production manager at Molino sul Clitunno, who spoke about stone-ground flours and innovative and/or traditional choices.
- Simona Digiuni, head of Ocrim's Research & Technological Development department, who gave an overview of gluten-free flours.
- Elisa Menchetti, quality control manager at Pastificio Fabianelli, who spoke about legume

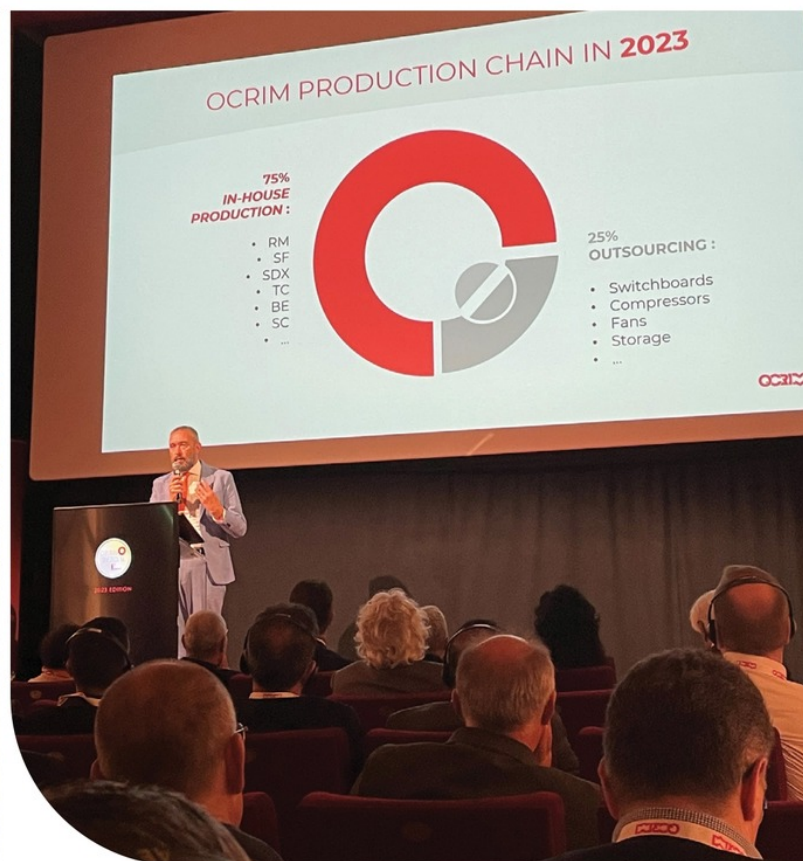
Top: Attendees arrive to the Cinema Fulgor in Rimini, Italy for the opening of Ocrim's 2023 edition of Wheat, Flour and... **Middle:** The attendees enjoyed a beautiful evening and dinner at Castello Marcosanti, Santarcangelo di Romagna. **Bottom:** Alberto Antolini, chief executive officer, Ocrim, welcomes the millers to the event.



Photos courtesy of Ocrim



Top: The attendees had the opportunity to visit the medieval town of Santarcangelo di Romagna and the underground caves. **Middle:** Enjoying the evening activities at Tenuta la Lepre are, from left, Lordanis Papadopoulos, Komotini Mills; Konstantinos Marinou, Asopou Flour Mills; and Constantinos Katsaris, Industria s.a. **Bottom:** Sergio Antolini, chairman, Ocrim presents the inaugural OP-Prize to, from left, Giuseppe Pignacca, Daniela Biagetti, Farcas Roberto and Giacomo Tonelli.



Above: Stefano Mazzini, sales, communication and marketing director for Ocrim, discusses the acquisition of SIMA, a Treviso-based company that for more than 35 years has specialized in the design and construction of storage plants.

flours, their nutritional properties, the market and alternative products.

- Costanza Jucker, associate professor in Agricultural Entomology at the University of Milan, discussed the complex topic of insect flour.

At the end of the presentations and panel discussions, Sergio Antolini, chairman, Ocrim, presented the first OP prize, an award created this year and presented to Ocrim employees to distinguish their commitment. The winners were Giuseppe Pignacca, Daniela Biagetti, Farcas Roberto, and Giacomo Tonelli.

The event ended with an evening guided tour through one of the most beautiful ancient villages in Italy, Santarcangelo di Romagna, followed by dinner and dancing at Tenuta la Lepre.

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