

Looking for closure

How one man's wartime ingenuity spawned one of the world's leading bottlecap suppliers

In 1939 Bologna, at the start of the Second World War, Angelo Pelliconi invented an ingenious process for reusing the metal military rations containers of the Americans soldiers to manufacture metal bottle caps. His closures were a success from day one, and the company that bears his name today supplies some of the world's most important and best loved craft breweries, with manufacturing facilities in Italy, Egypt, the US and China.

"Everything starts from a rectangular sheet of metal," explains marketing officer Andrea Angotti. "We customise it according to the client's requirements and, from each sheet, we extract 729 caps which are ready to be placed on top of every kind of beverage from water and soft drinks to beer and champagne. You can find a Pelliconi cap quite easily, as we serve the top producers of drinks in the world - you just need to

look for the 'dap' logo on the cap."

While bottle caps do fundamentally the same job today that they did in 1939, the technology has moved on in terms of the materials used, the specific functionality of the cap and environmental impact.

"A new cap or closure can give a product a competitive advantage in terms of appeal to the consumer, cost reductions and improved sustainability," continues Andrea. "Our portfolio includes products that tick all of these boxes, including the Maxi P-26, with its innovative 'pull-ring' opening, 'Smart Crown' caps made of metal, the thickness of which having been greatly reduced, and the complete range of PVC-free closure products." BPA-NI (Bisphenol A Non-Intent)

To guarantee its customers and end consumers the highest standards of quality and safety, Pelliconi has invested heavily in its production facilities and processes

to stay ahead of the stringent regulatory and legal requirements that apply to products coming in contact with food. In addition to the HACCP self-control system for the health and safety risk prevention, the company has also successfully completed the implementation of a food safety management system in all of its production plants. In Ozzano-(Bologna), the headquarter of the group and initial production plant we also completed the process for the achievement of the environmental management certification according to ISO 14001, already in place in the Atessa facility, and also the certification with regard to OSHAS 18001 occupational safety management, planned to be implemented in other Pelliconi sites

in the future.

As well as safety, Pelliconi places great emphasis on its impressive sustainability credentials, saying "environment represents for us a heritage to be respected and preserved for present and future generations".

"This is why we undertake responsible management of natural resources, energy and waste, through the use of new technologies. We're constantly looking at ways to improve our production processes to minimise all forms of inefficiency and waste, as well as developing of new products and materials that are more ecological," says Andrea.

"Our main plants, in Ozzano-(Bologna) and Atessa-(Chieti) are working according to the respective environment management systems, which have achieved the certificate of compliance with international standard ISO14001. In any case, all of the production plants of the group follow an approach to environmental issues management in compliance with the ISO14001 standard requirements."

These values are clearly very important to the whole team at Pelliconi, not merely as window dressing, but as an integral part of its strategy and day-to-day operations.

"We are open to the challenges of



the market and the defense of human rights, always firmly convinced that our approach to business sustainability is the choice which has allowed us to become what we are today. We plan to expand our current plants and build new ones. And guess what, a new closure is coming. Innovation never stops."



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