















Editorial features 2019

The targeted technical publication for progressive food and meat professionals seeking the latest global technical information

SHOWS	ISSUE	MAIN EDITORIAL THEME	OPTIONS FOR
  	30.1 FEB	Analysis & testing How to identify chemical, microbiological and physical contaminants in food and drink. Focus on microbiology 1	 Optionsfor Hygiene control
	30.2 APR	Processing efficiency Looking at new technologies to improve productivity in processing. Focus on microbiology 2	 Optionsfor Filling & packaging
	30.3 JUNE	Eliminating pathogens Countering microbiological threats in modern food production. Focus on microbiology 3	 Optionsfor Primary processing
	30.4 AUG	Contamination control Identifying risks and achieving best practice in the production process. Focus on microbiology 4	 Optionsfor Food preservation
	30.5 OCT	Packaging & plastics The latest developments in packaging, product image and extending shelf life. Focus on microbiology 5	 Optionsfor Testing & monitoring
	30.6 DEC	Meat & poultry processing Optimising efficiency, productivity and quality in meat and poultry production. Focus on microbiology 6	 Optionsfor Foreign body detection

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