

# Editorial features 2016

The targeted technical publication for progressive meat professionals seeking the latest information from around the world

SHOWS	ISSUE	MAIN EDITORIAL THEME	OPTIONS FOR
	<b>7.1</b> FEB	<b>Key tasks in primary processing</b> From the live animal to joints and meat. Plus: Accurate & hygienic weighing & portioning	 Options for Sausage production
	<b>7.2</b> APR	<b>Further processing of red meat</b> Optimising efficiency, productivity and quality in processed products. Plus: Energy efficient chilling & freezing	 Options for Packaging
	<b>7.3</b> JUNE	<b>Countering contamination</b> Review of the control of foreign bodies and contaminant threats. Plus: Sourcing quality ingredients	 Options for Processing systems
	<b>7.4</b> AUG	<b>Production line challenges</b> Effective utilisation of conveyors, lubricants and other technologies. Plus: Curing, cooking & smoking	 Options for Testing & monitoring
	<b>7.5</b> OCT	<b>Packaging &amp; shelf-life</b> The latest developments in packaging, product image and extending sell by dates. Plus: Sharpening up on cutting & slicing	 Options for Primary processing
	<b>7.6</b> DEC	<b>Further processing of poultry</b> Adding value to poultry products using the latest technologies. Plus: Consistency in mincing & mixing	 Options for Traceability

## Show Preview Editions

Giving you the chance to showcase your key products and services.

For further information on how your company can be involved in these issues please contact Claire at [claire@positiveaction.co.uk](mailto:claire@positiveaction.co.uk)



Preview Edition  
Vol. 7 No.2



Preview Edition  
Vol. 7 No.6