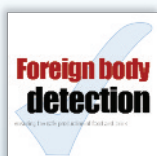


Editorial features 2018

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

SHOWS	ISSUE	MAIN EDITORIAL THEME		OPTIONS FOR
	29.1 FEB	Packaging & labelling The latest developments in packaging, product image and extending shelf life. Focus on: Campylobacter	Foreign body detection	Optionsfor Testing & monitoring
	29.2 APR	Preserving foods & meat Looking at the new technologies in the field of preservation and shelf-life maximisation. Focus on: E. coli	Monitoring & Measuring	Optionsfor Foreign body detection
	29.3 JUNE	Eliminating pathogens Quantifying and countering microbiological threats in modern food production. Focus on: Salmonella	Accredited services	Optionsfor Processing technologies
	29.4 AUG	Contamination control Identifying risks and achieving best practice in the production process. Focus on: Listeria	Foreign body detection	Optionsfor Cleaning & hygiene
	29.5 OCT	Analysis & testing How to identify, manage and control chemical and microbiological contaminants. Focus on: Allergens	Monitoring & Measuring	Optionsfor Freezing, chilling & cooling
	29.6 DEC	Quality processing Increasing efficiency, productivity and quality in food and meat production. Focus on: Mycotoxins	Accredited services	Optionsfor Packaging systems

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