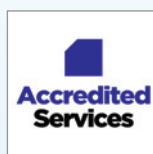
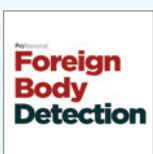


SHOWS	ISSUE	MAIN EDITORIAL THEME	
	32.1 FEB	Testing & analysis Identifying, managing and controlling chemical, microbiological and physical properties of food. Focus on Science & Technology 7	Filling & packaging
	32.2 APR	Digitalisation in processing Realising potential in new and innovative technologies and how they improve efficiency. Focus on Science & Technology 8	Hygiene management
	32.3 JUNE	Foodborne pathogens Effective detection and control of microbiological hazards in the food chain. Focus on Science & Technology 9	Food preservation technologies
	32.4 AUG	Sustainable food production New developments in food production that help reduce environmental impact. Focus on Science & Technology 10	Testing & monitoring
	32.5 OCT	Contamination control Identifying risks and achieving best practice in the production process. Focus on Science & Technology 11	Primary processing
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