



Editorial features 2017

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

SHOWS	ISSUE	MAIN EDITORIAL THEME		OPTIONS FOR
	28.1 FEB	Controlling contamination How to identify, manage and control chemical and microbiological contaminants. Focus on: <i>Campylobacter</i> in poultry	Foreign body detection	Options for Processing technologies
	28.2 APR	Processing for profit Increasing efficiency, productivity and quality in food and meat production. Focus on: <i>E. coli</i> O157 in salads	Monitoring & Measuring	Options for Cleaning & sanitisation
	28.3 JUNE	Eliminating pathogens Quantifying and countering microbiological threats in modern food production. Focus on: <i>Salmonella</i> in pork products	Accredited services	Options for Freezing, chilling & cooling
	28.4 AUG	Packaging & shelf-life The latest developments in packaging, product image and extending sell-by dates. Focus on: <i>Listeria</i> in soft cheeses	Foreign body detection	Options for Testing & monitoring
	28.5 OCT	Minimising production risks Identifying risks and achieving best practice in the production process. Focus on: <i>Enterococci</i> in red meat	Monitoring & Measuring	Options for Contamination control
	28.6 DEC	Foreign body detection Control of physical contamination within the supply chain. Focus on: <i>Mycotoxins</i> in nuts and pulses	Accredited services	Options for Packaging

2018
yearplanner

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