

# CarneTec

2017

## EDITORIAL CALENDAR

**CarneTec's quarterly magazine** published in both Spanish and Portuguese, is Latin America's leading source of first and further processing technology, case studies, food safety knowledge and more.

**CarneTec.com** is the leading source of meat industry news for Latin American processors. The website also hosts a comprehensive library of practical, technical processing articles written by some of the best known academics and meat industry consultants in the world.

CARNETEC.COM > CARNETEC.COM.BR

# January-March 2017 – 1st Quarter

## PRINT

### MEAT SCIENCE & PROCESSING

#### First Processing

How to develop meat color and tenderness during carcass refrigeration

#### Further Processing

Effective uses of modified atmosphere packaging (MAP) for sliced deli meats

Choosing the best casing materials for value-added sausages

#### Food Safety and Quality

Extending shelf life for fresh chicken cuts: What processors need to know

#### Research and Development

A research paper with practical application for the industry

### PRACTICAL APPLICATION

#### Field Report

Case study of one company on one technology

#### Products and Formulations

Spanish-cured ham

#### In Conclusion

A selection of new trendy product ideas

#### Special Section

**Expo Carnes 2017 Show Preview**  
Monterrey, Mexico (Spanish only)

#### Bonus Distribution

**Expo Carnes 2017 y Lácteos,**  
Monterrey, Mexico March 1-3 (Spanish)

#### Spanish Edition

Space Closing: December 5  
Materials Due: December 12

#### Portuguese Edition

Space Closing: December 5  
Materials Due: December 12

## ONLINE

#### January 4

Water usage in poultry processing: An overview

#### January 11

Packaging advances that address food safety

#### January 18

HPP in Latin America

#### January 25

6 benefits of equipment financing

#### February 1

Maintaining beef quality, yield and standards during storage

#### February 8

Characterizing products from beef carcasses

#### February 15

Latest X-ray/vision system trends

#### February 22

The importance of cold chain management in poultry operations

#### March 1

Fotohydroionization in Latin American beef operations

#### March 8

Recent research from AMSA's Reciprocal Meat Conference

#### March 15

Innovations in meat processing technology

#### March 22

Using comparative genomics to understand salmonella pathogenicity

#### March 29

Using starches in poultry processing operations

# April-June 2017 – 2nd Quarter

## PRINT

### **CarneTec Spanish** **2017-2018 Directory of Suppliers**

### **CarneTec Portuguese** **MEAT SCIENCE AND PROCESSING**

#### **First Processing**

An insight into water immersion poultry chilling technologies

How to avoid beef product spoilage with vacuum packaging

#### **Further Processing**

Best cooking techniques for beef products

#### **Food Safety and Quality**

Insight into Brazil: Current trends in meat packaging for product preservation

#### **Research and Development**

A research paper with practical application for the industry

### **PRACTICAL APPLICATION**

#### **Field Report**

Case study of one company on one technology

#### **Products and Formulations**

How to make mortadella with cost-efficiency and precise temperatures

#### **In Conclusion**

A selection of new trendy product ideas

#### **Show Preview**

**TecnoCarne 2017 – São Paulo, Brazil**  
(Portuguese only)

#### **Bonus Distribution**

**TecnoCarne & Leite,**  
**São Paulo, Brazil** August 8-10 (Portuguese)

#### **Spanish Edition**

Space Closing: March 1  
Materials Due: March 14

#### **Portuguese Edition**

Space Closing: March 1  
Materials Due: March 14

## ONLINE

#### **April 5**

How do we achieve food security by 2050?

#### **April 12**

How to improve fatty acid levels in beef products

#### **April 19**

Challenges with water holding capacity of big birds

#### **April 26**

How packaging affects the quality of frozen bacon slices

#### **May 3**

Automation in the red meat industry – Part I

#### **May 10**

Beef traceability/serialization requirements

#### **May 17**

New findings to reduce incidents of white striping in poultry operations

#### **May 24**

Automation in the poultry meat industry – Part II

#### **May 31**

Beef nomenclature guide for Latin American processors

#### **June 7**

Turning byproducts to beef: Sustaining the cattle industry in Honduras

#### **June 14**

Packaging-related trends related to whole muscle cuts

#### **June 21**

How to neutralize antimicrobials for food safety performance standards

#### **June 28**

Insight into Latin America: Using natural ingredients in beef operations

# July-September 2017 – 3rd Quarter

## PRINT

### MEAT SCIENCE & PROCESSING

#### First Processing

Near-infrared technology to determine high quality for beef cuts

#### Further Processing

Using phosphate alternatives in further processing for poultry products

Competitive advantages for high-pressure processing (HPP) in pork processing operations

#### Food Safety and Quality

Achieving sodium reduction and good flavor for sausages: how is it possible?

#### Research and Development

A research paper with practical application for the industry

### PRACTICAL APPLICATION

#### Field Report

Case study of one company on one technology

#### Products and Formulations

Meat loaf

#### In Conclusion

A selection of new trendy product ideas

#### Special Section

Process Expo 2017 Show Preview – Chicago, IL (Spanish only)

Andina Pack 2017 Show Preview – Bogota, Colombia (Spanish only)

#### Bonus Distribution

Process Expo, Chicago, IL September 19-22 (Spanish)

Andina Pack, Bogota, Colombia November 7-10 (Spanish)

#### Spanish Edition

Space Closing: June 6  
Materials Due: June 14

#### Portuguese Edition

Space Closing: June 6  
Materials Due: June 14

## ONLINE

#### July 5

Innovative technologies and Mexican beef production

#### July 12

Packaging-related trends on labeling

#### July 19

Alternative market opportunities for woody breast poultry products

#### July 26

Insights into case-ready packaging

#### August 2

Bird handling and food safety: What's the relation?

#### August 9

How to prevent mite infestation in dry cured ham processing facilities

#### August 16

Extending shelf-life through high-barrier packaging

#### August 23

A new look at underutilized beef cuts

#### August 30

A discussion on nitrite alternatives for beef products

#### September 6

Thermal inactivation of Salmonella and Listeria Monocytogenes in beef products – Part I

#### September 13

Thermal inactivation of Salmonella and Listeria Monocytogenes in chicken products – Part II

#### September 20

The impact of processing temperatures on fresh meat quality

#### September 27

Why is equipment maintenance important for poultry operations?

# October-December 2017 – 4th Quarter

## PRINT

### MEAT SCIENCE & PROCESSING

#### First Processing

An overview of hot air poultry scalding technologies

Pork slaughter: how to effectively implement microbiological controls and standards

#### Further Processing

Best ways of using slicer equipment for bacon manufacturing

Developing smoked ham: techniques, services and equipments

#### Food Safety and Quality

Keeping up yield and quality during beef fat trimming procedures

#### Research and Development

A research paper with practical application for the industry

### PRACTICAL APPLICATION

#### Field Report

Case study of one company on one technology

#### Products and Formulations

Shish Kabob

#### In Conclusion

A selection of new trendy product ideas

#### Show Preview

IPPE 2018 Atlanta, GA (Spanish & Portuguese)

#### Bonus Distribution

IPPE, Atlanta, GA January 30-February 1 (Spanish & Portuguese)

#### Spanish Edition

Space Closing: September 8

Materials Due: September 20

#### Portuguese Edition

Space Closing: September 8

Materials Due: September 20

## ONLINE

#### October 4

Insights into food safety and poultry processing

#### October 11

How to effectively use non-meat ingredients in beef processing

#### October 18

Dark beef cutters: What are they and how do we eliminate them?

#### October 25

The latest packaging trends in Latin America

#### November 1

Best ways of implementing microbiological controls during poultry slaughter

#### November 8

Recent research from AMSA's Reciprocal Meat Conference

#### November 15

How to reach ideal pH levels in poultry processing

#### November 22

The effects of the Food Safety Modernization Act (FSMA)

#### November 29

Mexico's TIF: Latin America's leading example

#### December 6

Recent research from AMSA's Reciprocal Meat Conference.

#### December 13

Future trends in the Latin American poultry industry

#### December 20

Tips on improving worker safety

#### December 27

How to avoid disease development in poultry processing

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