

CarneTec

2024

EDITORIAL CALENDAR

CarneTec publishes a quarterly magazine for Latin American meat and poultry processors. The Portuguese edition serves Brazil while the Spanish edition is distributed throughout the rest of Latin America. Each issue offers solutions to improve output, sanitation, efficiency in first and further processing and help processors fulfill quality or regulatory guidelines. Through online, email and social channels Latin American processors get the latest industry news as well as 24/7 access to a comprehensive technical library for the meat industry.



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January–March 2024

MEAT SCIENCE & PROCESSING

First Processing

Pest control procedures in beef slaughter plants

Further Processing

Advantages of modified atmosphere packaging for value-added meats

Good industrial usages of animal fat in ham production

Food Safety and Quality

Best in-plant practices to produce contamination-free poultry carcasses

Research and Development

Evaluation and analysis of fresh beef for sausage formulations

PRACTICAL APPLICATION

Field Report

Case study of one Latin American meat processing company

Products and Formulations

Ready-to-eat meat snacks

In Conclusion

A selection of new trendy product ideas

SPANISH EDITION

Space Closing: December 7

Materials Due: December 15

PORTUGUESE EDITION

Space Closing: December 7

Materials Due: December 15

April–June 2024

CarneTec Directory of Suppliers 2024-2025 (Spanish)

CarneTec Issue (Portuguese)

MEAT SCIENCE & PROCESSING

First Processing

Alternatives to reduce cold chain breakage and effects on turkey carcass quality

Further Processing

Overcoming present and future meat preservation challenges with new packaging technologies

New meat product regulations in Brazil: Recent changes in hamburger, ham and bacon processing and what to expect from new technical rules in product quality and identity

Food Safety and Quality

New scientific and technical advances in pork quality assurance

Research and Development

Current trends in healthy and functional meat product processing

PRACTICAL APPLICATION

Field Report

Case study of one Brazil-based meat processing company

Products and Formulations

Bresaola, an Italian air-dried and salted beef and its many variations

In Conclusion

A selection of new trendy product ideas

SHOW PREVIEW

TecnoCarne 2024—São Paulo (SP), Brazil

BONUS DISTRIBUTION

TecnoCarne 2024—June 18-21, 2024

São Paulo (SP), Brazil (Portuguese Only)

DIRECTORY OF SUPPLIERS

(SPANISH EDITION)

Space Closing: March 1

Materials Due: March 11

PORTUGUESE EDITION

Space Closing: March 1

Materials Due: March 11

July–September 2024

MEAT SCIENCE & PROCESSING

First Processing

Relationship between good poultry slaughter procedures and carcass scalding results

Further Processing

What processors should know about in-plant meat injection operations

Natural ingredients that lead to a longer shelf life in processed meats

Food Safety and Quality

Developing an efficient sensory evaluation program for sausages

Research and Development

A new study with practical application for today's meat industry

PRACTICAL APPLICATION

Field Report

Case study of one Latin American meat processing company

Products and Formulations

Roast beef

In Conclusion

A selection of new trendy product ideas

SHOW PREVIEWS

Tecno Fidta 2024—Buenos Aires, Argentina (Spanish)

Expo Meat 2024—São Paulo, Brazil (Portuguese)

BONUS DISTRIBUTION

Tecno Fidta 2024—Buenos Aires, Argentina
September 17-20, 2024 (Spanish Only)

Expo Meat 2024—September 24-26, 2024
São Paulo, Brazil (Portuguese only)

SPANISH EDITION

Space Closing: June 7
Materials Due: June 14

PORTUGUESE EDITION

Space Closing: June 7
Materials Due: June 14

October–December 2024

MEAT SCIENCE & PROCESSING

First Processing

Preserving chicken skin with the right machinery and technologies

Further Processing

Artificial intelligence applications to optimize ham production operations

Cooking and heating processes for Latin American-style blood sausage

Food Safety and Quality

How to implement a proper meat recall program at processing plants

Research and Development

A new study with practical application for today's meat industry

PRACTICAL APPLICATION

Field Report

Case study of one Latin American meat processing company

Products and Formulations

Cooked ground meat

In Conclusion

A selection of new trendy product ideas

SHOW PREVIEW

IPPE 2025—Atlanta, Georgia (Spanish & Portuguese)

ExpoCarnes 2025—Monterrey, México (Spanish Only)

BONUS DISTRIBUTION

IPPE 2025—January 28-30, 2025
Atlanta, Georgia (Spanish and Portuguese)

ExpoCarnes 2025—February 2025 (dates TBA)
Monterrey, México

SPANISH EDITION

Space Closing: September 6
Materials Due: September 13

PORTUGUESE EDITION

Space Closing: September 6
Materials Due: September 13

Ask your account representative about building your brand among meat processors in North America with Meatingplace, Latin America with CarneTec, and globally in the meat alternatives market with Alt-Meat.

CarneTec

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