

# CarneTec

## 2025

### 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.



[CARNETEC.COM](http://CARNETEC.COM) > [CARNETEC.COM.BR](http://CARNETEC.COM.BR)

## January–March 2025

### MEAT SCIENCE & PROCESSING

#### First Processing

Microbiological and contamination controls in beef slaughter processing plants

High quality and safety in chicken wing segmentation

#### Further Processing

Good uses of meat extenders in sausage formulations

#### Food Safety and Quality

Innovations in refrigerated storage for meat preservation

#### 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

Flank steak

#### In Conclusion

A selection of new trendy product ideas

### SHOW PREVIEW

IFFA 2025—May 3-8, Frankfurt, Germany  
(Spanish & Portuguese)

### SPANISH EDITION

Space Closing: December 6

Materials Due: December 20

### PORTUGUESE EDITION

Space Closing: December 6

Materials Due: December 20

## April–June 2025

### CarneTec Directory of Suppliers 2025-2026 (Spanish)

### CarneTec Issue (Portuguese)

### MEAT SCIENCE & PROCESSING

#### First Processing

Uses of machine learning algorithms and its prediction of chicken carcass water absorption

#### Further Processing

Cooking effects on ready-to-eat meat products' shelf life

Advantages of natural antioxidants in meat products

#### Food Safety and Quality

Colorimetry technology and its impact on final meat quality

#### Research and Development

How bacterial cultures contribute to meat product bioprotection and stability

### PRACTICAL APPLICATION

#### Field Report

Case study of one Latin American meat processing company

#### Products and Formulations

Specialty poultry sausages

#### In Conclusion

A selection of new trendy product ideas

### SHOW PREVIEW

Mercoagro 2025—September 9-12, Chapecó, Brazil  
(Portuguese Only)

### DIRECTORY OF SUPPLIERS

#### (SPANISH EDITION)

Space Closing: March 3

Materials Due: March 18

#### PORTUGUESE EDITION

Space Closing: March 3

Materials Due: March 18

## July–September 2025

### MEAT SCIENCE & PROCESSING

#### First Processing

Optimizing chicken defeathering operations at the processing plant

Carcass scalding, splitting and cutting in pork slaughter processes

#### Further Processing

Flavor enhancers in value-added meat products

#### Food Safety and Quality

Benefits and advances in meat processing foreign object detection

#### 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

Roasted turkey

#### In Conclusion

A selection of new trendy product ideas

### SHOW PREVIEWS

**EATS (formerly Process Expo) 2025—**  
October 28-30, Chicago, IL (Spanish only)

**Andina Pack 2025—**November 4-7, Bogota, Colombia (Spanish Only)

### SPANISH EDITION

**Space Closing:** June 4  
**Materials Due:** June 16

### PORTUGUESE EDITION

**Space Closing:** June 4  
**Materials Due:** June 16

## October–December 2025

### MEAT SCIENCE & PROCESSING

#### First Processing

Best practices in poultry offal processing

#### Further Processing

Meat additives: food safety, benefits and regulations

Processes and technologies behind meat dry-curing operations

#### Food Safety and Quality

Flexible packaging options for today's meat products

#### 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

Pork belly

#### In Conclusion

A selection of new trendy product ideas

### SHOW PREVIEW

**IPPE 2026—**January 27-29, Atlanta, GA  
(Spanish & Portuguese)

### BONUS DISTRIBUTION

**IPPE 2026—January 27-29,** Atlanta, GA  
(Spanish and Portuguese)

### SPANISH EDITION

**Space Closing:** September 4  
**Materials Due:** September 17

### PORTUGUESE EDITION

**Space Closing:** September 4  
**Materials Due:** September 17

**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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