

CarneTec

E-NEWSLETTERS & WEBINARS **ADVERTISE WITH FOCUS**

Developing engaging content can be a challenge for many marketing teams. CarneTec e-newsletters and webinars do the heavy lifting for you, with content targeted to very specific meat processing audiences. The only thing you need to worry about is your advertising message or sponsored content.

A targeted list increases your opportunity to connect and convert contacts into viable sales leads. Advertising in CarneTec's focused e-newsletters and webinars can fill your sales funnel and generate awareness for your brand, all while taking advantage of CarneTec's trusted reputation. CarneTec e-newsletters and webinars are a cost-effective way to promote your brands and build your list of prospects.

CARNETEC E-NEWSLETTERS

NOTICIAS DE LA INDUSTRIA (SPANISH)/NOTÍCIAS DA INDÚSTRIA (PORTUGUESE)

Keeping up on industry news is essential for processors and there's no more trusted source of industry news than CarneTec. Notícias da Indústria reaches nearly 2,000 Portuguese-speaking processors in Brazil every Tuesday and Thursday while Noticias de la Industria reaches more than 3,100 processors throughout Spanish-speaking Latin America each Monday and Thursday.

With your logo and copy featured prominently at the top of the e-newsletter, sponsorship of Noticias de la Industria and Notícias da Indústria build awareness for your brand and generate leads. Copy can change daily if desired.

NOTICIAS DE LA INDUSTRIA (SPANISH)

DISTRIBUTION: 3,100

Frequency: Monday and Thursday

NOTÍCIAS DA INDÚSTRIA (PORTUGUESE)

DISTRIBUTION: 1,900

Frequency: Tuesday and Thursday

Jueves, Junio 27, 2024
Noticias de la industria de [carnetec.com](#)

Foodstar™ de JBS es una gama de servicios y tecnologías desarrollada por expertos para ayudarle a producir alimentos seguros y proteger su marca. Somos conscientes del origen de los recursos de materiales crudos, certificando proveedores en las fábricas. Proporcionamos servicios cada día.

Encabezados de la semana de carnetec.com

JBS anuncia la construcción de una unidad de última generación

Las consolidaciones que hacen a un buen líder en la industria carnes

Carníval anuncia la digitalización mediante una nueva iniciativa

Festejaremos que se producen durante la cocción de la carne bovina

La feria que presentará lo más innovador tras la industria alimentaria

Porker hace un nuevo nombramiento a su cuerpo de directores

NOTA: Esta dirección de correo electrónico no es monitoreada, así que no pedimos que por favor no conteste a este mensaje. Hemos colocado la liga de abajo para su conveniencia.

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[Desea patrocinar este boletín?](#) Contacte a [carne@carnetec.com](#) o llame al +1 312 274 2714

[NECESSITA SOPORTE TÉCNICO?](#)

[Contacte a \[carne@carnetec.com\]\(#\)](#)

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MTC Media Group, 1255 Garrison Dr, #907075, Hoffman Estates IL 60195

CarnetecBrasil Quinta-feira, Julho 25, 2024
Notícias do setor carneiro brasileiro

TIPPER TIE

O grupo fabricante e fornecedor mundial de soluções de embalagem com origem desde 1902. Os produtos incluem uma linha completa de recipientes, jarras e recipienteadeiras, desde modelos de massa até sistemas totalmente automatizados e de alta velocidade que selam contas, inserem embalagens e produzem uma ampla variedade de resultados. Especializada no processamento de alimento.

Notícias para processadores de carnes bovina, avícola e suína

Vacinação de amônia em frigorífico de suínos leva 21 pessoas a atendimento médico

Embarques de carne suína devem superar "consideravelmente" 100 mil t em julho, diz ABPA

Residuais da JBS viram combustível sustentável para aviação

Fider Pescados disputa futuro da produção de peixes de cultivo no SIAVS

Preços do milho caem 3% e os da soja têm leve alta em julho no mercado interno

Eromeat 2024: faltam 2 meses para o encontro oficial da indústria de proteína

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[Entre em contato: \[suporte@carnetec.com\]\(mailto:suporte@carnetec.com\)](#)

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CARNETEC E-NEWSLETTERS

CARNETEC BLOGS E-NEWS SPONSORSHIP (SPANISH ONLY)

The CarneTec Blogs e-newsletter (in Spanish) provides insightful commentary from industry thought leaders on a variety of topics. Sponsorship builds brand awareness and sales leads among more than 3,000 Latin American subscribers. Your logo and 50 words of copy are featured prominently at the top of the newsletter. Copy can be changed weekly.

- **Central America's Meat Industry**—Leonardo Ortiz, a food technology specialist and general manager for Imprósas, discusses beef carcass handling, meat deboning and processing in Central America and shares useful techniques to improve product quality and safety.

- **Efficient Methods of Meat Refrigeration and Freezing**—María Fernanda Jiménez, food engineer with Reimex, explains plant curing, salting and smoking as well as how to fulfill national and international food safety standards.

- **Experiences in Food Safety**—Industry consultant, Eugenia Jimenez, offers opinions on issues and concerns in food safety.

- **Innovation and Technology in the Gastronomic Industry**—Chef Miguel Eduardo Robles, director at Gastrolabel, a consulting company in management, marketing and training for the food and beverage industries, shares his insights into the food industry based on more than 20 years of experience.

- **Insight into the Pork Industry**—Erika Voogd, president of Voogd Consulting based in West Chicago, IL, discusses the ins-and-outs of the pork industry and experiences in Latin America in her monthly column. Pork health and handling, slaughter practices, along with safety and quality of pork meat products will be covered.

- **Invisible Contributions and Visible Achievements**—Orlando Niemann, executive director at N&M International Trade Business, discusses employee training to improve plant operations and final products.

- **Meat Safety**—Andres Giovanni Zuluaga, a veterinary inspector and professor the Universidad Libre Seccional Pereira in Colombia, shares advice for meeting meat production standards and avoiding animal disease both at the farm and processing plant.

- **Meat Science and Technology**—Dr. Enrique J. Marquez, president and founder of Venezuela-based FoodTech, C.A., discusses meat biochemistry, animal muscular development and future trends in the industry.

- **Meat Technology**—CarneTec's Editor-at-Large Jesus Velazco, shares his knowledge, experience and analysis of meat processing.

- **Sausage Design and Development**—Sandra Soto, meat plant director at Colombia's Las Carnes del Sebastian discusses the important processing stages, productive use of ingredients and spices, and good packaging strategies.

- **The World of Kosher Meat**—Felipe Kleiman, consultant in the Kosher meat industry, discusses Kosher meat production, export markets, technical scientific issues, animal welfare and other developments and regulations of concern to the Kosher meat industry.

Distribution: 3,000

Frequency: Weekly

Carnetec

Friday, July 26, 2019

weber Patrocinado por Weber. Haciéndole Grandes Momentos.

MERANDO HACIA LA INDUSTRIA CÁRICA DE CENTROAMÉRICA POR LEONARDO ORTEZ

ESCRITO POR: Leonardo Ortiz, una fuente de energía en la industria cárnica

Las empresas de la industria cárnica hoy no difieren más todavía ni de diferentes circunstancias, tales como la

OTRAS NOTICIAS RECIENTES

LA SEGURIDAD Y EL INSPECTOR DE LA CARNE EN AMÉRICA LATINA

La carne que se come hoy es más segura que hace 10 años. Hoy el inspector de la carne en América Latina

Apertura sobre la vida y los deseos de los consumidores de carne en Centroamérica

Explosión de alto desempeño en la industria cárnica

Trato humanitario de los animales en tiempos de guerra

Importación y consumo de carne vacuna se acercó al nivel de las carnicerías

La carne y testimonio de un hombre que ha hecho de la carne su vida

Aspectos prácticos y beneficios de la carne blanca

División de mercados y crecimiento en la industria cárnica

La capacidad de refacción de agua en la carne

OPTIMIZACIÓN Y RESTABLECIMIENTO EN LA FABRICACIÓN DE ENSALADAS POR LUCIANO MIRANDA

El impacto de la carne en la salud humana

Flautación exitosa de la carne ahumada

Como emprender en la fabricación de embutidos en una pyme

La carne negra

EL DESARROLLO Y EVOLUCIÓN DE LAS OPERACIONES DE CARNE EN LOS ÚLTIMOS AÑOS

Una perspectiva actualizada sobre el desarrollo de procesos cárnico familiar

El valor de la exportación de ganado

CERTIFICACIÓN DE CARNE ARGENTINAS POR JOSÉ HABIB

Carne vacuna sostenible: una gran oportunidad para la Argentina

El efecto de los niveles sustitutivos de proteína en la carne

10 temas de necesidad alimentaria para eat at 4

LA ESTIMACIÓN DE LA CALIDAD DE LA CARNE

Carne vacuna sostenible: una gran oportunidad para la Argentina

Carne vacuna sostenible: una gran oportunidad para la Argentina

Carne vacuna sostenible: una gran oportunidad para la Argentina

Herramientas de excelencia y excelencia en la industria cárnica

El costo de la carne y la carne de hoy en día

El costo de la carne y la carne de hoy en día

El costo de la carne y la carne de hoy en día

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CARNETEC E-NEWSLETTERS

TENDENCIAS DE I&D (SPANISH)

Science and tech for next-level ingredient and product quality solutions

Tendencias de I&D (Spanish) newsletter covers a range of quality assurance topics that are relevant in today's Latin American meat industry, always with a science-and-technology edge. Articles help meat processors stay up-to-date on the latest trends and research in such areas as clean label, shelf life extension, quality audits and packaging.

Audience: Targeted to R&D titles in Spanish-speaking Latin America, including senior management and sales and marketing personnel on the new product development team

TENDENCIAS DE I&D (SPANISH) 2025 SCHEDULE

Wednesday, April 16, 2025

Flank steak

Wednesday, July 16, 2025

Latin America Regional Analysis

Wednesday, September 17, 2025

Flavor enhancers in value-added meat products

Wednesday, October 15, 2025

Roasted turkey

Wednesday, November 19, 2025

Processes and technologies behind meat dry-curing operations

Wednesday, December 17, 2025

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

Carnetec | Tendencias de I&D

Investigaciones científicas y nuevos desarrollos
son los temas principales de este boletín

MENSAJE DEL ANUNCIANTE



Hawkins Food Ingredients provides functional blends, flavors, and antimicrobials that address your challenges surrounding shelf life. Hawkins supports your needs with solutions for yield and moisture management, color stability and flavor protection, texture modification, pathogen control, microbial suppression and clean label options. For more information, [click here](#). We always bring more to the table.

VISIT US AT IPPE Hall C, BOOTH C131



Listeria monocytogenes: tácticas y estrategias para su control en plantas de procesamiento

Por Christine Alvarado, PhD, professor, Animal Science Department, Texas A&M University



Natural Solutions For...
Color, Flavor & Microbial Protection



DESTACADAS

[Tendencias de consumo e innovaciones de envases para productos cárnicos](#)

[Prácticas de bioseguridad en granjas de pavos con resultados negativos y positivos de Campylobacter](#)

[Fagocitos: una alternativa natural para antibióticos en salud animal](#)

[Intervenciones antimicrobianas para prevenir la contaminación de patógenos en canales bovinas](#)

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“La calidad y la consistencia son, y seguirán siendo, importantes para nuestras operaciones diarias”

– Rick Martins, vicepresidente de Silva Sausage



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CARNETEC E-NEWSLETTERS

TENDÊNCIAS PARA O P&D (PORTUGUESE)

Science and tech for next-level ingredient and product quality solutions

Tendências para o P&D (Portuguese) newsletter covers a range of quality assurance topics that are relevant in Brazil's meat industry, always with a science-and-technology edge. Articles help meat processors stay up-to-date on the latest trends and research in such areas as clean label, shelf life extension, quality audits and packaging..

Audience: Targeted to R&D titles in Brazil, including senior management and sales and marketing personnel on the new product development team.

TENDÊNCIAS PARA O P&D (PORTUGUESE) 2025 SCHEDULE

Wednesday, February 19, 2025

High quality and safety in chicken wing segmentation

Wednesday, March 19, 2025

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

Wednesday, April 16, 2025

Regional Analysis into Brazil

Wednesday, June 18, 2025

How bacterial cultures contribute to meat product bioprotection and stability

Wednesday, July 16, 2025

Regional Analysis into Brazil

Wednesday, September 17, 2025

Flavor enhancers in value-added meat products

Wednesday, October 15, 2025

Roasted turkey

Wednesday, November 19, 2025

Processes and technologies behind meat dry-curing operations

Wednesday, December 17, 2025

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

CarneTec

Tendências P&D

Nova newsletter: Um radar sobre os principais desenvolvimentos e estudos científicos pelo mundo

PALAVRA DO PATROCINADOR



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[Listeria monocytogenes: táticas y estrategias para su control en plantas de procesamiento](#)

Por Christine Alvarado, PhD, professor, Animal Science Department, Texas A&M University



[Natural Solutions For... Color, Flavor & Microbial Protection](#)



DESTAQUES

[Aplicação de revestimentos em presuntos curados para evitar infestações de ácaros e preservar propriedades sensoriais](#)

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[Desempenho e rendimento de carcaça de frangos de corte alimentados com probiótico](#)

[Proteoma e características qualitativas de peito de frango com aspecto de endurecimento](#)

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CARNETEC E-NEWSLETTERS

SEGURIDAD DE ALIMENTOS EN PERSPECTIVA (SPANISH)

Delivering practical science and tech news to improve food safety programs

Seguridad de Alimentos en Perspectiva helps keep Latin American meat and poultry processors ahead of the curve with in-depth science and technology content designed to strengthen processing plant's food safety systems and know-how. Regional research, studies and trends about allergen control, sanitary practices and microbiological testing are central topics.

Audience: Targeted to Food Safety personnel in Spanish-speaking Latin America including senior management, QA/QC, Plant Supervisors and Sanitation on the HACCP team.

SEGURIDAD DE ALIMENTOS EN PERSPECTIVA (SPANISH) 2025 SCHEDULE

Wednesday, February 12, 2025

Microbiological and contamination controls in beef slaughter processing plants

Wednesday, March 12, 2025

Innovations in refrigerated storage for meat preservation

Wednesday, June 11, 2025

Good uses of meat extenders in sausage formulations

Wednesday, August 13, 2025

Carcass scalding, splitting and cutting in pork slaughter processes

Wednesday, September 10, 2025

Benefits and advances in meat processing foreign object detection

Wednesday, October 8, 2025

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

Wednesday, November 12, 2025

Meat additives: food safety, benefits and regulations

Wednesday, December 10, 2025

Flexible packaging options for today's meat products

Carnetec | Seguridad de Alimentos en **PERSPECTIVA**

A través de este boletín, entérese paso a paso como fortalecer la inocuidad de sus productos cárnicos

MENSAJE DEL ANUNCIANTE



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[Listeria monocytogenes: tácticas y estrategias para su control en plantas de procesamiento](#)

Por Christine Alvarado, PhD, professor, Animal Science Department, Texas A&M University



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[Tendencias de consumo e innovaciones de envases para productos cárnicos](#)

[Prácticas de bioseguridad en granjas de pavos con resultados negativos y positivos de Campylobacter](#)

[Fagocitos: una alternativa natural para antibióticos en salud animal](#)

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CARNETEC E-NEWSLETTERS

SEGURANÇA DOS ALIMENTOS EM ANÁLISE (PORTUGUESE)

Delivering practical science and tech news to improve food safety programs

Segurança dos Alimentos em Análise helps keep Brazilian meat and poultry processors ahead of the curve with in-depth science and technology content designed to strengthen processing plant's food safety systems and know-how. Regional research, studies and trends about allergen control, sanitary practices and microbiological testing are central topics.

Audience: Targeted to Food Safety personnel in Brazil including senior management, QA/QC, Plant Supervisors and Sanitation on the HACCP team.

SEGURANÇA DOS ALIMENTOS EM ANÁLISE (PORTUGUESE) 2025 SCHEDULE

Wednesday February 12, 2025

Microbiological and contamination controls in beef slaughter processing plants

Wednesday, March 12, 2025

Innovations in refrigerated storage for meat preservation

Wednesday, April 9, 2025

Flank steak

Wednesday, May 14, 2025

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

Wednesday, June 11, 2025

Colorimetry technology and its impact on final meat quality

Wednesday, July 9, 2025

Specialty poultry sausages

Wednesday, August 13, 2025

Carcass scalding, splitting and cutting in pork slaughter processes

Wednesday, September 10, 2025

Benefits and advances in meat processing foreign object detection

Wednesday, October 8, 2025

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

Wednesday, November 12, 2025

Meat additives: food safety, benefits and regulations

Wednesday, December 10, 2025

Flexible packaging options for today's meat products

Carnetec | Segurança dos Alimentos em ANÁLISE

Saiba passo a passo como fortalecer o nível de
inocuidade de seus produtos cárneos por meio
desta newsletter

PALAVRA DO PATROCINADOR —



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CARNETEC E-NEWSLETTERS

PROCESOS Y OPERACIONES (SPANISH)

Science-based information to drive production efficiencies in meat plants

Procesos y Operaciones (Spanish) newsletter deliver science and technology-based strategies to improve production efficiencies in beef, pork and poultry plant operations all across Spanish-speaking Latin America. Readers will find information to improve their processing methods and technologies, optimize machine and equipment usage and design efficient packaging lines.

Distribution: Targeted to Plant Operations in Spanish-speaking Latin America, including senior management, operations, production, engineering and maintenance.

PROCESOS Y OPERACIONES (SPANISH) 2025 SCHEDULE

Wednesday, February 26, 2025

High quality and safety in chicken wing segmentation

Wednesday, March 26, 2025

Case study of one Latin American meat processing company

Wednesday, May 28, 2025

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

Wednesday, August 27, 2025

Optimizing chicken defeathering operations at the processing plant

Wednesday, September 24, 2025

Regional Analysis of Latin America

Wednesday, October 22, 2025

Case study of one Latin American meat processing company

Wednesday, November 26, 2025

Best practices in poultry offal processing

Wednesday, December 24, 2025

Case study of one Latin American meat processing company

CarneTec | PROCESOS Y OPERACIONES

Mejoramiento de líneas de producción por medio de estrategias e inversiones rentables

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[Fagocitos: una alternativa natural para antibióticos en salud animal](#)

[Intervenciones antimicrobianas para prevenir la contaminación de patógenos en canales bovinos](#)

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CARNETEC E-NEWSLETTERS

PROCESSOS E OPERAÇÕES (PORTUGUESE)

Science-based information to drive production efficiencies in meat plants

Processos e Operações (Portuguese) newsletter deliver science and technology-based strategies to improve production efficiencies in beef, pork and poultry plant operations in Brazil. Readers will find information to improve their processing methods and technologies, optimize machine and equipment usage and design efficient packaging lines.

Distribution: Targeted to Plant Operations in Brazil, including senior management, operations, production, engineering and maintenance.

PROCESSOS E OPERAÇÕES (PORTUGUESE) 2025 SCHEDULE

Wednesday February 26, 2025

Good uses of meat extenders in sausage formulations

Wednesday, March 26, 2025

Case study of one Latin American meat processing company

Wednesday, April 23, 2025

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

Wednesday, May 28, 2025

Advantages of natural antioxidants in meat products

Wednesday, June 25, 2025

Case study of one Latin American meat processing company

Wednesday, August 27, 2025

Optimizing chicken defeathering operations at the processing plant

Wednesday, September 24, 2025

Regional Analysis into Brazil

Wednesday, October 22, 2025

Case study of one Latin American meat processing company

Wednesday, November 26, 2025

Best practices in poultry offal processing

Wednesday, December 24, 2025

Case study of one Latin American meat processing company

CarneTec | PROCESSOS E OPERAÇÕES

Estratégias, estrutura, investimentos: tudo para turbinar suas linhas de produção

PALAVRA DO PATROCINADOR



Hawkins Food Ingredients provides functional blends, flavors, and antimicrobials that address your challenges surrounding shelf life. Hawkins supports your needs with solutions for yield and moisture management, color stability and flavor protection, texture modification, pathogen control, microbial suppression and clean label options. For more information, click here. We always bring more to the table.

VISIT US AT IPPE Hall C, BOOTH C131



[Listeria monocytogenes: tácticas y estrategias para su control en plantas de procesamiento](#)

Por Christine Alvarado, PhD, professor, Animal Science Department, Texas A&M University



Natural Solutions For...
Color, Flavor & Microbial Protection



DESTAQUES

[Aplicação de revestimentos em presuntos curados para evitar infestações de ácaros e preservar propriedades sensoriais](#)

[Uso de vinagre tamponado para inibir crescimento de Listeria em peito de frango cozido e marinado](#)

[Desempenho e rendimento de carcaça de frangos de corte alimentados com probiótico](#)

[Proteoma e características qualitativas de peito de frango com aspecto de endurecimento](#)

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NOVIDADES

“Qualidade e consistência são e continuarão sendo importantes para nossas operações diárias”

— Rick Martins, vicepresidente de Silva Sausage



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CARNETEC E-NEWSLETTERS

CARNETIPS (SPANISH)

News and innovation from industry suppliers

New products are the lifeblood of the Latin American meat and poultry industry and the CarneTips newsletter showcases them, along with supplier news and sponsored content. A mix of paid and non-paid coverage ensures Spanish-speaking Latin American processors keep up-to-date on the latest developments and innovations.

CARNETIPS (SPANISH)

Frequency: Monthly

Distribution: 3,000

CarneTec **CarneTips**

VITRINA TECNOLÓGICA NOTICIAS DE PROVEEDORES

VITRINA

TIPPER TIE® RS4204: desarrollando engrapadoras automáticas

Ahorro de costos: las máquinas con imágenes reflejadas permiten que un solo operador ejecute dos líneas simultáneamente. [Lea más.](#)

TIPPER TIE

Grandes beneficios de tecnologías avanzadas de inspección

La empresa norteamericana Eagle Product Inspection anuncia el lanzamiento de una tecnología de inspección avanzada. [Lea más.](#)

eagle

Colombia y su innovadora industria avícola

Micvac hace su debut en el mercado de Sudáfrica

CONTENIDO PATROCINADO

Proteínas plasmáticas: usos y beneficios

Las perdidas por cocción, los rendimientos de rebanados y la vida útil están entre los criterios más importantes... [Lea más.](#)

PROTENA

NOMBRAMIENTOS Y CONTRATACIONES

Diamond V amplía su presencia en Sudamérica

La empresa norteamericana Diamond V anunció que nombró a Paulo Raffi al cargo de Especialista Técnico en Avicultura, para su división en... [Lea más.](#)

Diamond V

José A. Frazo se une a Cantrell como ingeniero de ventas

NOTICIAS DE PROVEEDORES

Sistema automatizado de desinfección de manos y botas

ProTech XV de Meritech es un nuevo sistema automatizado de desinfección de manos y botas con una capacidad de hasta 15 empleados por minuto. [Lea más.](#)

Ingredientes naturales y sus notables ventajas

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CARNETEC E-NEWSLETTERS

CARNEDICAS PORTUGUESE

News and innovation from industry suppliers

New products are the lifeblood of the Latin American meat and poultry industry and the CarneDicas newsletter showcases them, along with supplier news and sponsored content. A mix of paid and non-paid coverage ensures Brazilian processors keep up-to-date on the latest developments and innovations.

CARNEDICAS (PORTUGUESE)

Frequency: Monthly

Distribution: 1,900

CarneTec CarneDicas

VITRINE TECNOLÓGICA

NOTÍCIAS DE FORNECEDORES

VITRINE

Lançamento da Allpax reduz contaminação de alimentos



A Allpax, uma marca da ProMach, apresenta seu novo sistema de rastreamento de cargas... [Mais](#)

 ALLPAX®

Inovação da Marel facilita porções de carne desossada



As empresas que querem fazer porções de carne de frango com peso fixo agora têm uma boa opção. [Mais](#)

 marel

Novas soluções para refrigeração industrial

Biogénesis Bagó e GlobalGen anunciam nova colaboração

CONTEÚDO PATROCINADO

O setor de carnes na América do Sul



A produção mundial de carnes deverá crescer a 357 milhões de toneladas métricas anuais em 2025... [Mais](#)

 Corbion

CONTRATAÇÕES E NOMEAÇÕES

Tobias Weber: o novo diretor executivo da Weber



Tobias Weber é o novo diretor executivo da empresa alemã Weber Maschinenbau desde o dia primeiro de janeiro. [Mais](#)

 weber

Novo gerente de mercado da Diamond V no Brasil

NOTÍCIAS DE FORNECEDORES

Multivac abre centro de produção na Alemanha



MULTIVAC Marking & Inspection inaugurou um centro de produção e administração na cidade alemã de Enger, com um investimento de 3 milhões de euros. [Mais](#)

Paletização robotizada para o processamento de alimentos

CARNETEC WEBINARS

CAPACITACIÓN VIRTUAL (SPANISH ONLY)

Sponsorship of CarneTec's Capacitación Virtual educational series can help you reach a targeted audience of Latin American meat processors who are ready to improve their operations and view your company as a solution-provider and thought-leader.

Audience: Webinars typically generate 200-300 participants

SPONSOR BENEFITS:

Logo and sponsor identification in a minimum of two email blasts prior to the event

- Logo and sponsor identification in web ads on CarneTec.com
- Logo and sponsor identification in two CarneTec newsletters prior to the event
- Logo and sponsor identification at the beginning and end of virtual event
- Verbal thank you to sponsor at beginning and end of virtual event
- 30-second sponsor messaging mid-event
- Custom question included in post-survey question
- List of all participants—attendees and registrants, names companies, titles and contact info.

Topics:

- Additives: characteristics, qualities and advantages
- Choosing and using the best casings for sausages
- What you need to know about meat mixing and grinding
- Packaging innovations for the meat industry
- Best practices in sausage clipping operations
- Optimizing in-plant slicing processes for cold cuts
- Useful in-plant techniques for ham smokers
- Chilling and freezing: cold management in meat production



CarneTec

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