

meatingplace

2017 EDITORIAL CALENDAR

Meatingplace keeps meat and poultry processors ahead of their game with analysis, insight and debate on key business, regulatory and product-development issues shaping the market. In addition to the articles outlined in the calendar, each month features timely coverage of Issues, a Company Profile and Thought Leader.

Meatingplace.com is the undisputed industry news leader and where processors can find up-to-date technical information as well as reports on product and company innovation.

January 2017

PRINT

Meat Tech

Importance of proper nutrition

Food Focus

Cuban/Caribbean

Special Section

Richard L. Knowlton Award Honoree

Bonus Distribution

IPPE Show, Atlanta, GA

Jan. 31-Feb. 2

Space Closing

December 5

Materials Due

December 14

ONLINE

January 2

AMSA Exclusive: Salmonella presence in mandibular, mesenteric and subiliac lymph nodes collected from sheep and goats in the U.S.

January 9

PMMI Exclusive: Packaging advances that address food safety

January 16

Creating an effective cooking schedule for value-added meats

January 23

6 benefits of equipment financing

January 30

AAMP Exclusive: Making award-winning andouille sausage

February 2017

PRINT

Meat Tech

A different look at the beef carcass

Food Focus

Ground beef

Harvey Ad Readership Study

Bonus Distribution

Annual Meat Conference

Dallas, TX, Feb.19-21

Space Closing

January 5

Materials Due

January 13

ONLINE

February 6

AMSA Exclusive: Characterizing products from the beef rib resulting from an alternative carcass break

February 13

PMMI Exclusive: Latest X-ray/vision system trends

February 20

The best marination techniques: Adding flavor, color and tenderness to poultry products

February 27

How to communicate your ag story to consumers

March 2017

PRINT

ONLINE

Meat Tech

Understanding pathogens

Food Focus

Bacon

Bonus Distribution

NAMI Meat Industry Management Conference

Apr. 4-6 , San Diego, CA

Space Closing

February 3

Materials Due

February 13

March 6

AMSA Exclusive: RMC 2017 Preview

March 13

PMMI Exclusive: Innovations in processing technology

March 20

Our salmonella frenemies: Using comparative genomics to understand salmonella pathogenicity

March 27

AAMP Exclusive: How to make traditional boneless ham

April 2017

PRINT

ONLINE

Meat Tech

Advances in packaging

Food Focus

Natural/Organic

Space Closing

March 2

Materials Due

March 10

April 3

AMSA Exclusive: Exploding population with a finite resource base: How do we achieve food security by 2050?

April 10

Improving beef carcass quality through temperature recording technologies

April 17

Challenges with water holding capacity of big birds

April 24

How packaging affects the quality of frozen bacon slices

May 2017

PRINT

Meat Tech

Best practices in regulatory compliance

Food Focus

Sausage

Space Closing

April 3

Materials Due

April 13

ONLINE

May 1

AMSA Exclusive: Automation in the poultry and red meat industries

May 8

PMMI Exclusive: Traceability/serialization requirements

May 15

New findings to reduce incidents of white striping

May 22

AAMP Exclusive: Making semi-dried, non-fermented sausage

May 29

How to prepare for the inevitable recall

June 2017

PRINT

Meat Tech

Advances in food safety

Food Focus

Hot dogs

Bonus Distribution

Southeastern Meat Association

June 8-11, Daytona Beach, FL

AMSA Reciprocal Meat Conference

June 18-21, Texas A&M, College Station, TX

AAMP Convention

July 20-22, Lexington, KY

Southwest Meat Association Annual Convention

July 19-22, San Antonio, TX

Readex Ad Readership Study

Space Closing

May 2

Materials Due

May 11

ONLINE

June 5

AMSA Exclusive: Turning byproducts to beef: Sustaining the cattle industry in Honduras

June 12

PMMI Exclusive: Primary packaging trends

June 19

How to neutralize antimicrobials for food safety performance standards

June 26

Best practices in prevention standards

July 2017

PRINT

ONLINE

2017 Supplier Directory

Space Closing

June 2

Materials Due

June 13

July 3

AMSA Exclusive: The Environmental and Economic Impact of Removing Growth-Enhancing Technologies from United States Beef Production

July 10

PMMI Exclusive: Labeling system trends

July 17

Alternative market opportunities for woody breast products

July 31

AAMP Exclusive: How to make restructured jerky

August 2017

PRINT

ONLINE

Meat Tech

Producing high-quality sausage

Food Focus

Chicken

Special Section

Process Expo Preview

Bonus Distribution

Process Expo, Sept. 19-22, Chicago, IL

Space Closing

June 30

Materials Due

July 7

August 7

AMSA Exclusive: Application of food-grade coatings to prevent mite infestation in dry cured ham processing facilities. Recent research from AMSA's Reciprocal Meat Conference.

August 14

PMMI Exclusive: Extending shelf-life through high-barrier packaging.

August 21

A new look at underutilized beef cuts.

August 28

Can HACCP be truly implemented?

September 2017

PRINT

ONLINE

Meat Tech

Extending shelf-life

Food Focus

Mexican

Bonus Distribution

Process Expo, Sept. 19-22, Chicago, IL

NAMI Annual Meeting & Outlook Conference

TBD, Washington D.C.

Space Closing

August 2

Materials Due

August 10

September 4

AMSA Exclusive: Thermal inactivation of salmonella and listeria monocytogenes in beef patties, chicken patties, chicken tenders and high-fat frankfurters

September 11

PMMI Exclusive: Innovations in packaging and processing technologies

September 18

The impact of processing temperatures on fresh meat quality

September 25

Developing fresh sausages with the right equipment and services

October 2017

PRINT

ONLINE

Meat Tech

Thermal processing and product quality

Food Focus

Marinated

Space Closing

September 1

Materials Due

September 13

October 2

AMSA Exclusive: TBD

October 9

How to enhance beef tenderness through applied injection technologies

October 16

Dark cutters: What are they, how do we eliminate them, and how do we use the meat when it occurs?

October 23

How to assure food safety during the beef deboning stages

October 30

AAMP Exclusive: Making award-winning heavyweight bacon

November 2017

PRINT

ONLINE

Meat Tech

Achieving consistent yields

Food Focus

Meat Snacks

Space Closing

October 2

Materials Due

October 12

November 6

AMSA Exclusive: TBD

November 13

Improving microbiological meat quality through correct slaughter practices

November 20

The effect of FSMA on your operation

November 27

Best ways to employ in water to make emulsified poultry products

December 2017

PRINT

ONLINE

Meat Tech

Producing high-quality deli meats

Food Focus

Ham

Special Section

IPPE Show Preview

Bonus Distribution

IPPE, Jan. 30-Feb. 1, Atlanta, GA

Space Closing

November 1

Materials Due

November 10

December 4

AMSA Exclusive: TBD

December 11

The relationship between product safety and meat grinder usage

December 18

Tips on improving worker safety: A Maple Leaf Foods case study

December 25

AAMP Exclusive: Making award-winning smoked turkey



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