

# 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 24

9 components of a HATS audit: Complying with welfare rules

### 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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