


Editorial program

Edition	Deadline	Main subject	Other contents	Special circulation at exhibitions and events
183 January/February	1-25-2010	Packaging & labelling	Cured meats. Consumption. Analysis and control. Pre-Alimentaria exhibition report.	
184 March	3-8-2010	ALIMENTARIA 2010 special edition	Report: Spanish meat sector. Quality products. Ready-to-eat meals. Commercial distribution. Pre-IFFA exhibition report.	Alimentaria www.alimentaria-bcn.com March, 22-26 >> Plus! Special distribution at the exhibition: 1,000 copies more delivered by hand Salón Gourmet www.gourmets.net April, 12-15 easyFairs® PACKAGING INNOVATIONS Barcelona www.easyfairs.com April, 14-15
185 April	4-20-2010	IFFA 2010 special edition	Cured products New technologies. Report: world meat sector. Machinery for the food ind. Alimentaria final report.	IFFA 2010 www.iffa.de May, 8-13 >> Plus! Special distribution at the exhibition: 1,000 copies more delivered by hand
186 May	5-18-2010	Tecnochacinera 2010 special edition	Iberian pig products. Additives and ingredients. Packaging. IFFA exhibition final report.	Tecnochacinera Guijuelo (Salamanca). June, 2-5 >> Plus! Special distribution at the exhibition: 500 copies more delivered by hand
187 June	6-18-2010	Slaughterhouses	The environment Food safety. Hygiene and cleaning.	 Continue with the program

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188 July/August	7-26-2010	Meat industries	Meat products. Labelling and traceability. Analysis and control.	
189 September	9-20-2010	Dry cured ham	Preserving processes. Quality products: GPI, DPO. Consumption and distribution.	IPA / SIAL Paris (France). October, 17-21 www.ipa-web.com www.sial.fr Avesa Conferences Lugo (Spain). October, 14-15
190 October	10-20-2010	Fresh meats	Quality and certification. Food safety. Beef sector.	Hostelco Barcelona (Spain). November, 5-9 www.hostelco.com 4th Beef National Congress November
191 November	11-17-2010	Additives and ingredients	Slaughterhouses. By-products and the environment. Iberian pig sector.	
192 December	12-15-2010	Food safety	Microbiology. Identification and traceability. Logistics and transport.	

 Program start

This programme may be modified depending on current news. Editorial team reserves the right to make the changes it deems necessary. Advertisers will be informed in advance.