

Meat+: Thematic Focus Sections To Complement Showcased Technologies ^[1]



MEAT+: Thematic Focus Sections to Complement Showcased Technologies

Source:

[Meat Tech 2018 Press Office](#) ^[2]

Tags:

[Meat Tech](#) ^[3], [2018](#) ^[4], [Milan](#) ^[5], [Italy](#) ^[6], [Food Technology](#) ^[7], [UCIMA](#) ^[8], [ipack-ima](#) ^[9]

Posted by ITAMachines | 30 Mar 2017

[MEAT-TECH 2018](#) ^[10], the exhibition for the meat and fish processing and packaging industry, is launching theme sections devoted to several important steps in the production process. The refrigeration chain and equipment for production, cutting and packaging will take centre stage at the 2018 show. Planning work on MEAT-TECH 2018 is continuing in order to respond to and anticipate market needs. Part of THE INNOVATION ALLIANCE, the event organised by IPACK-IMA will be held in the Milan exhibition centre from 29 May to 1 June 2018 and is currently in the process of presenting the new MEAT+ project to its reference community.

Designed to meet the needs expressed by companies in the supply chain, MEAT+ will explore several important steps in the meat and cold cut processing and preservation process by combining an exhibition section (coordinated and located in a prominent position) with demonstration sections and training/informative events.

At the 2018 show these thematic focus sections will centre on refrigeration chain technologies, essential the world over for preserving products before, during and after processing, and the small-scale equipment for production, cutting and packaging of meat products that are increasingly used by large producer companies, large-scale distribution, retail stores and catering. These consist of various types of machinery and materials that guarantee excellent product preparation quality while extending their shelf life.

In addition to these theme sections, MEAT-TECH will also offer its visitors ideas and information on the new materials and packaging displayed at the satellite show IPACK-MAT. Organised by IPACK-IMA in collaboration with Material ConneXion, this event will exhibit innovative and functionalised materials together with products for the premium segment. There will also be specific focus sections on anti-counterfeiting, smart packaging, and packaging with high added value and low environmental impact.

MEAT-TECH, the only Italian exhibition devoted to technologies for the fish and meat industries, is developing into a privileged meeting point for national and international players. Fourteen months before it is due

to open, more than 60% of the available space has been booked by leading Italian and international companies. MEAT-TECH 2018 is organised by Ipack Ima srl, a joint venture between Fiera Milano and UCIMA (Italian Automatic Packaging Machinery Manufacturers' Association).

It is supported by a Strategic Steering Committee made up of: ABM COMPANY, ANIMA ASSOFOODTEC, ASSICA, COLIGROUP, COLUSSI ERMES, EUROPRODOTTI, FRATELLI PAGANI, FRUTAROM, GB BERNUCCI, GHERRI MEAT TECHNOLOGY, HANDTMANN ITALIA, INOX MECCANICA, LEVONI, M.A.V. ENGINEERING, MINERVA OMEGA GROUP, NIEDERWIESER, PULSAR INDUSTRY, RISCO, ROVAGNATI, TECHPARTNER, TRAVAGLINI, ULMA PACKAGING, VELATI, VERIPACK.

For more information on this event, contact the following:

Ipack Ima srl
A joint venture between Ucima and Fiera Milano
Paolo Pizzocaro
Exhibitions Director
+39 02 3191091 - ipackima [at] ipackima.it (subject:
Request%20for%20information%20on%20Meat%20Tech%202018%20
via%20Machines%20Italia%20Website)

Ucima
Gian Paolo Crasta
Marketing & Communication Department
+39 059 512146 - comunicazione [at] ucima.it (subject:
Request%20on%20Meat%20Tech%202018%20from%20Machines%20I
talia%20Web%20site)

Source URL:

<https://www.machinesitalia.org/news/meat-thematic-focus-sections-complement-showcased-technologies>

Links

[1] <https://www.machinesitalia.org/news/meat-thematic-focus-sections-complement-showcased-technologies>

[2] https://www.machinesitalia.org/%5Bfield_source_url%5D

[3] <https://www.machinesitalia.org/tags/meat-tech-0>

[4] <https://www.machinesitalia.org/tags/2018>

[5] <https://www.machinesitalia.org/tags/milan>

[6] <https://www.machinesitalia.org/tags/italy>

[7] <https://www.machinesitalia.org/tags/food-technology>

[8] <https://www.machinesitalia.org/tags/ucima>

[9] <https://www.machinesitalia.org/tags/ipack-ima>

[10] <http://www.ipack-ima.com/en/pages/meat-tech-2018>