

Press release – Milan, October 22<sup>nd</sup>, 2021

# MEAT-TECH 2021: events and workshops for entrepreneurs, managers and technicians in the meat, cold cuts and ready meals industry

The full programme of events from the 22nd to the 26th of October at Fiera Milano, Rho

# THE SUSTAINABLE FACTORY: EVERY DAY; PAVILION 15 – A31

Every day of the exhibition, at 11:00 and at 15:00, the specific sustainable factory area comes alive with real demonstrations on two lines in operation: the first, fully automatic from loading to palletising, focusing on the production and packaging of hamburgers with recyclable packaging; the second for processing and packaging slices in wedges, with increasingly recyclable mono-material film.

# INNOVATIVE FOOD EXPERIENCE: EVERY DAY; PAVILION 15 - C39

A special area entirely dedicated to plant-based foods: a space where visitors and exhibitors can taste prototypes, learn about innovative natural ingredients and discover food processing solutions with vegetable-based formulations.

## **EVENTS HALL, PAV 15**

### FRIDAY, OCTOBER 22<sup>nd</sup>

14:00 - 16:30 "The new regulations on official food controls and related implementing decrees", workshop organised by **ASSICA**.

16:30 pm - 17:30pm "MEAT-TECH 2021: trends and new scenarios for the meat and ready meals industries" lpack Ima Business monitor in collaboration with MECS, ASSICA, ASSOFOODTEC, UCIMA and Groupe Rahal.

### SATURDAY, OCTOBER 23rd

10:30 – 11:30 "Innovative Food Talks: Veggy Dairy – To each his own sauce" sponsored by HI-FOOD.

14:00 – 16:00 "Packaging Speaks Green Pocket" organised by **PackMedia**, sponsored by **UCIMA**.

# **MONDAY, OCTOBER 25th**

10:30 – 11.30 "Innovative Food Talks: Veggy Ready Meals – "Plant based Bolognese sauce" sponsored by **HI-FOOD.** 

11:30 – 13.30 "From Eco-Design to the most innovative solutions for smart packaging for the food industry", organised by **Tecnoalimenti.** 



14:30 – 16:30 "Food safety and quality without additives: Technologies, Ingredients, Shelf Life and Packaging" Technical-Scientific conference sponsored by **In-Formare**.

16:30 - 18:00 "The road to COP26. The new frontiers of the Circular Economy in the food and packaging industry" organised by the **UK Department for International Trade** in partnership with **MEAT-TECH** and **TUTTOFOOD**.

# TUESDAY, OCTOBER 26th

09:30 - 10:30 Press Conference "IPACK-IMA 2022: innovation, international vision and sustainability for a global event", organised by Ipack Ima.

10:30 - 11:30 "Innovative Food Talks: Veggy Patty – Italian-Style Burger" promoted by HI-FOOD.

12:00 - 13:30 "FCM Vademecum for food machinery: the example of the slicer and meat mincers sector" conference organised by **ASSOFOODTEC**.

14:00 - 15:30 "The chilling chain in internal logistics for food" organized by INTRALOGISTICA ITALIA.

All MEAT-TECH exhibitors, events and conferences are online at Expoplaza, the digital catalogue of the event (https://expoplaza-meattech.fieramilano.it/en/events/? locale=it).

# **Ipack Ima Srl Press Office**

# press@ipackima.it

Marco Fiori marco.fiori@intono.it Mobile: +39 334 600 7739

Maria Costanza Candi mariacostanza.candi@intono.it Mobile: +39 349 1019253

MEAT-TECH is the trade fair of innovative technologies and materials for processing, transforming and packaging meat, derivatives and ready meals. An exhibition complete with spices, aromas and ingredients for the food industry. Figures from the 2018 edition: 180+ exhibitors, 14,363 visitors and visitor satisfaction equal to 7.3 out of a maximum of 9.