



**22 – 26 OCTOBER 2021**  
FIERA MILANO RHO - ITALY  
meat-tech.it



Press Note – Milan, October 25th, 2021

## **MEAT-TECH 2021: events and workshops at the trade fair for technologies for meat, cold cuts and ready meals**

*The complete programme of events from 25 to 26 October at Fiera Milano, Rho*

MEAT-TECH is part of a **Km of innovation**, scheduled to take place in **Milan from 22 to 26 October 2021 (WEST entrance, Hall 15)** in conjunction with two classics dedicated to gastronomic excellence, retail and hospitality: TUTTOFOOD and HOST Milano.

On 25 and 26 October, the last two days of the exhibition, the visit can be enhanced by a series of events dedicated to technology, sustainability and plant-based products.

The events to put on your agenda are:

### **Press conference**

*October 26th*

9:30 “IPACK-IMA 2022: innovation, international vision and sustainability for a global event”

### **Technology**

*October 25th*

14:30 “Food Safety and quality without additives: Technologies, Ingredients, Shelf Life and Packaging” sponsored by **In-Formare**.

*October 26th*

12:00 “FCM Vademecum for food machinery: the example of the slicer and meat mincers sector” organized by **ASSOFOODTEC**.

14:00 “The chilling chain in internal logistics for food ” organized by **INTRALOGISTICA ITALIA**.

### **Plant based**

*October 25th*

10:30 “Innovative Food Talks: Veggy Ready Meals – Plant Based Bolognese sauce” sponsored by **HI-FOOD**.

*October 26th*

10:30 “Innovative Food Talks: Veggy Patty – Italia-Style Burger” promoted by **HI-FOOD**.

### **Sustainability**

*October 25th*

11:30 “From Eco-Design to the most innovative solutions for smart packaging for the food industry”, organized by **Tecnoalimenti**.



**22 – 26 OCTOBER 2021**  
FIERA MILANO RHO - ITALY  
meat-tech.it



16:30 “The road to COP26. The new frontiers of Circular Economy in the Food and Packaging Industry” organized by the **UK Department for International Trade** in partnership con **MEAT-TECH** e **TUTTOFOOD**.

Every day, visitors to the fair will also find:

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

Every day of the exhibition, at 11:00 and at 15:00, in pavilion 15 – A31, 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**

A special area entirely dedicated to plant-based foods: a space in pavilion 15 – C39 where visitors and exhibitors can taste prototypes, learn about innovative natural ingredients and discover food processing solutions with vegetable-based formulations.

#### **ITALIAN START-UP**

ICE – Italian Trade Agency and MEAT-TECH present the Italian Start Up area. An open space of 50 square metres to present seven emerging companies at the service of businesses. InGood, Pikkart, It's Prodigy, MIPU Energy Data, smartFAB, TAG and WEL will be the protagonists of this space dedicated to an ecosystem in constant development in our country.

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](https://expoplaza-meattech.fieramilano.it/en/events/?_locale=it) ).

#### ***Ipack Ima Srl Press Office***

[press@ipackima.it](mailto:press@ipackima.it)

Marco Fiori [marco.fiori@intono.it](mailto:marco.fiori@intono.it) Mobile: +39 334 600 7739

Maria Costanza Candi [mariacostanza.candi@intono.it](mailto: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.**