ATLANTA, GA
USA
FEB. 12 - 14, 2019
GEORGIA WORLD
CONGRESS CENTER

IN THE INDUSTRY

YOUR STAKE

IN THE INDUSTRY

ATLANTA, GA
USA
FEB. 12 - 14, 2019
GEORGIA WORLD
CONGRESS CENTER

2019 DISCOUNT ENCLOSED

INTERNATIONAL
IPPE
PRODUCTION & PROCESSING EXPO

REGISTER NOW
WWW.IPPEXPO.ORG
North American Meat Institute has worked closely with USPOULTRY and AFIA to put together an event that will provide tremendous value to you.

NAMI thanks the following partners for their support of IPPE:

Join the North American Meat Institute (NAMI) at the International Production & Processing Expo (IPPE), February 12-14, 2019.
Our members value the partnerships and friendships they have developed over many years in the industry. That is why networking is such a high priority during the IPPE in Atlanta.

### Networking Opportunities

<table>
<thead>
<tr>
<th>Event</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat Industry Hall of Fame Reception and Dinner</td>
<td>Class of 2018 Reception, Induction Ceremony and Dinner. Ticketed event*</td>
</tr>
<tr>
<td>College Student Career Program</td>
<td>A chance to meet with hundreds of future employees.</td>
</tr>
<tr>
<td>30 Under 30 Program</td>
<td>Meet the brightest rising stars in our industry. The program not only exposes these young leaders to the latest technology, but also allows them to attend valuable educational programs to assist in their leadership development.</td>
</tr>
<tr>
<td>Welcome Reception</td>
<td>Join attendees and exhibitors at the annual Welcoming Reception, held at the world renown Georgia Aquarium.</td>
</tr>
<tr>
<td>Beef and Pork Cutting Demos</td>
<td>IPPE will offer cutting and cooking demonstrations featuring nationally and locally recognized chefs preparing beef and pork products.</td>
</tr>
<tr>
<td>Oscar Mayer WIENERMOBILE</td>
<td>At IPPE you can visit the 27-foot hot dog on wheels.</td>
</tr>
<tr>
<td>MeatUps</td>
<td>Network with meat industry professionals with similar interests like Animal Welfare, Worker Safety, Food Safety and more.</td>
</tr>
<tr>
<td>NAMI Meat Counter</td>
<td>Once again NAMI will be featuring member products in the booth. Come and sample some of the best our members have to offer.</td>
</tr>
<tr>
<td>Taste of IPPE Cooking Competition featuring Shaun O’Neale, Season 7 champion of MasterChef</td>
<td>IPPE is bringing together a group of highly competitive Atlanta chefs who will be preparing their favorite recipes featuring beef, pork and poultry. Try as many samples as possible and cast your vote for the “Taste of IPPE.”</td>
</tr>
<tr>
<td>NAMI Annual Awards Luncheon</td>
<td>Winners of the NAMI Annual Awards, Worker Safety Recognition Awards, Environmental Recognition and Environmental Achievement Awards will be honored at the Meat Institute Annual Awards Ceremony and Luncheon.</td>
</tr>
<tr>
<td>NAMI Member Reception</td>
<td>Learn more about NAMI and join fellow members at our reception!</td>
</tr>
</tbody>
</table>

**And Other Fun Events!**

View All Networking Opportunities and Register Today at [IPPEXPO.ORG](http://IPPEXPO.ORG)
IPPE focuses on innovation for the meat and poultry industries—bringing together buyers and sellers of the latest technology in equipment, supplies and services to make your processing business more successful. This special event attracts meat and poultry processing companies from more than 129 countries. Join us to meet new customers and suppliers, and to rekindle old relationships with leaders across the industry.

EDUCATION SESSIONS

IPPE features 200+ hours of educational workshops. You will find a focus on food safety, plant operations, trade, traceability and more up-to-the-minute topics affecting your business. For a complete schedule of programs, visit www.ippexpo.org.

MEAT FOCUSED SESSIONS INCLUDE:

Pork 101
Co-sponsored by the American Meat Science Association
This hands-on workshop will focus on industry issues in the pork industry, including insight on value differences in swine carcasses, pork primal and processed pork products due to quality variation.

Beef 101
This workshop explores the beef cycle, answers common questions regarding beef production, discusses factors affecting beef quality and provides a guided demonstration of commercial beef cuts.

Succession Planning in Family Business
Discuss the issues around determining who is to lead in the family business in the next generation, as well as what family businesses need to do to help their leadership in exploring options to sell or invest in outside management.

Meat Quality Workshop: Packaging, Color, and Shelf Life*
Take an in-depth look at some of the most critical factors affecting meat quality and customer satisfaction, and gain an understanding of how meat color, packaging and shelf life can be instrumented.

Meat Industry Regulatory Update: Policy and Compliance
This session will focus on the regulatory issues affecting meat processors in the past year, and what challenges are ahead in 2019. In addition, this session will include a look at current color inspections and enforcement issues and provide insight on how to best respond and deal with these matters.

Functional Ingredients in Meat and Poultry Processing
Companies will sit down to discuss the regulatory issues affecting meat processors in the past year, and what challenges are ahead in 2019. In addition, this session will include a look at current color inspections and enforcement issues and provide insight on how to best respond and deal with these matters.

International Trade Issues and Impacts on US Agriculture
This workshop will look at the current state of international trade and how current trade policies affect the meat industry. Attendees will gain information on how international trade is affecting business growth and opportunity to aid in strategic planning and risk management moving forward.

FSIS Atlanta District Town Hall Meeting
The meeting will provide attendees with FSIS inspected plants in the Atlanta district the opportunity to ask questions and discuss with the staff any issues and regulatory issues.

Environmental Conference for the Meat & Poultry Industry*
This conference will cover critical topics such as BMPs, rebranding, sustainability initiatives, waste water and conservation, waste management, biogas, energy management, and more. Come hear how industry leaders are dealing with key environmental issues through the sharing of best practices, and gain practical information to help your business.

Worker Safety Conference for the Meat & Poultry Industry*
Designed to address the most critical challenges, in workplace safety, with take-home information and action items to improve safety in meat and poultry processing facilities. The conference will also address regulatory and legal issues that safety professionals need to know and understand in order to ensure compliance.

Meat and Poultry Labeling Workshop*
Workshops will explore the information that can be used to ensure compliance with new and current labeling data from the USDA and FDA. Additionally, the workshop will address FSIS policies on marketing claims, dietary approaches vs. general approaches, product names, protection coverings, nutrition labeling, and allergen statements.

Get the Facts with Meat*
This session will help arm participants with the facts they need about some of the top myths so they may speak confidently to consumers and customers about the way food is produced.

Navigating Traceability and Business Management Systems in the Meat and Poultry Industry*
This workshop will take an in-depth look at some of the most important systems in share management today, focusing on how these systems interrelate. Traceability including recollection prevention, biosecurity, voice/visual verification, and other elements. Enterprise Resource Planning (ERP) the differences in ERP, HACCP, and Manufacturing (ERP) systems. Attendees will understand what these systems can be used to improve business operations.

How to Prepare for the Blockchain Revolution
Examine the meat industry’s readiness for a blockchain world and the practical applications of blockchain in the meat supply chain.

Permit Required Confined Space - Train the Trainer*
This certification-based workshop will provide safety managers, supervisors and other professionals with the information and tools they need to develop, implement and maintain an effective permit required confined space entry program, and the ability to train entrants, attendants, and entry supervisors.

Competent Person Training for Fall Protection*
This certification-based workshop enables the attendee to be responsible for the immediate supervision, implementation and monitoring of a managed fall protection program. Upon completion of this course, you will receive a certificate of completion and OSHA 29CFR1910 Subpart 1910.252 requirements as a Competent Person.

TECHTalks
Short educational presentations by industry experts regarding operations and technical issues critical to all aspects of the feed, meat and poultry industries.

On-Floor Demos
More than 300 exhibitors showcasing the latest innovations and services for food safety, packaging, ware washing and transportation in the industry.

And More…
Visit IPPEXPO.ORG to see the most up-to-date session information.

MEETING AND HOUSING

IPPE has reserved rooms for attendees at more than 50 hotels, from the on-site convenience of the airport area to the center of Atlanta’s finest dining and shopping areas. Buckhead. Visit our website to view the current list of available hotels and room rates and book your room now.

1,300+ INTERACTIVE EXHIBITS
200+ HOURS OF EDUCATION SESSIONS
32,000+ INDUSTRY LEADERS

IPPEXPO.ORG
REGISTER TODAY
STAKE YOUR CLAIM

IPPE IS YOUR LINK TO THE ENTIRE FOOD CHAIN

FEB. 12 - 14, 2019
ATLANTA, GA, USA

GEORGIA WORLD CONGRESS CENTER

REGISTER TODAY at IPPEXPO.ORG

FEB. 12 - 14, 2019
ATLANTA, GA
USA

GEORGIA WORLD CONGRESS CENTER