

Jan. 26 - 28, 2021  
Atlanta, GA USA

**2021 IPPE**  
**ATTENDEE PROSPECTUS**

# TOGETHER

WE CAN...



**CONNECT**



**DISCOVER NEW TECHNOLOGY**



**LEARN**

Produced by:

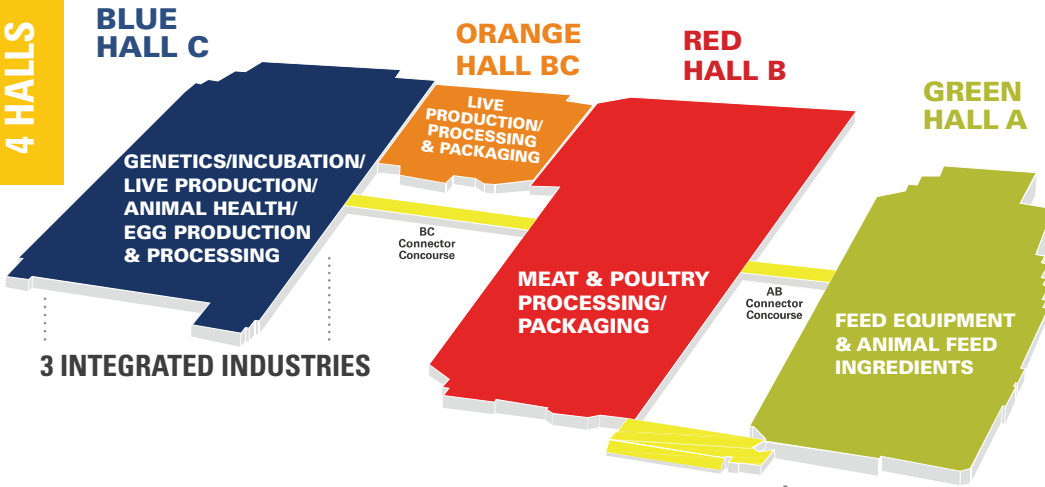


REGISTRATION OPENS OCT. 26

IPPEXPO.ORG

# TOGETHER WE CAN DISCOVER NEW TECHNOLOGY, LEARN AND CONNECT AT THE 2021 IPPE

4 HALLS



IPPE HIGHLIGHTS

4 HALLS WITH 1,000+ INTERACTIVE EXHIBITS

160+ HOURS OF EDUCATION SESSIONS

30,000+ INDUSTRY LEADERS

#22 RANKING IN THE TOP TRADE SHOWS IN THE U.S.

12.5+ ACRES OF EXHIBITS SHOWCASING INNOVATIVE TECHNOLOGY, EQUIPMENT AND SERVICES

## NETWORKING LOUNGES

The networking lounges located in Halls A, B and C will feature wireless internet service, charging stations, comfortable seating and IPPE networking opportunities

THE FEED STOP  
GREEN HALL A

MEAT UP  
RED HALL B

HATCH LOUNGE  
BLUE HALL C

## ADDITIONAL FEATURES



### FOOD SAFETY PAVILION

The food safety pavilion located in Red Hall B is dedicated to exhibitors within the food safety industry.

### PERSONAL PROTECTIVE EQUIPMENT PAVILION

The personal protective equipment (PPE) pavilion located in the Orange Hall BC is dedicated to worker safety.

IPPE would like to thank you for being part of the animal food, meat and poultry community. The landscape of the world has changed so much and we are proud that our industry provides the essential service of feeding the world. Nutrition is the backbone of good health, and our industry delivers the highest quality food to both humans and animals every day.

IPPE brings the global animal food and animal protein industry to Atlanta every year and is the only exposition of its kind showcasing the most current solutions and innovations in the industry. IPPE's extensive range of solutions draws industry leaders from all over the world who are committed to implementing best practices, updating operations and remaining competitive. Held every year in Atlanta, IPPE is planning for another successful show, **Jan. 26-28, 2021**. Together, we can and will look forward to the opportunity to once again bring everyone together to foster the next era of innovation, education and relationship building at the 2021 IPPE.

IPPE is a reflection of the evolution of the animal food, meat and poultry markets, representing expansion into other proteins, vertical growth and crossover solutions. IPPE is the only trade show that gives back 100% of its revenues to the industry. Sponsoring organizations – **the U.S. Poultry & Egg Association, American Feed Industry Association and North American Meat Institute** – utilize the revenues to provide critical research, education, crisis management assistance, public relations and regulatory assistance for your business. They have integrated exhibits, networking opportunities and education programs to produce the largest annual event of its kind that offers a full week of education, new innovations and engagement opportunities with key industry leaders, making this a must-attend event.

Through careful planning, design, execution and years of experience, IPPE brings you the best trade show, networking and education in one business setting. In partnership with the **American Meat Science Association, Canadian Meat Council, ComeCarne, International Feed Industry Federation, National Chicken Council, National Poultry and Food Distributors Association, North American Renderers Association, Southeast Meat Association, Southern Poultry Science Society, Southern Conference on Avian Diseases and Southwest Meat Association**, IPPE attracts all the industry experts to one place at one time. Together, We Can Discover New Technology, Learn and Connect with more than 30,000 animal food, meat and poultry industry professionals in January!

# DISCOVER NEW TECHNOLOGY AND SOLUTIONS AT IPPE

Feed, Poultry and Meat Production, Processing and Packaging Equipment and Services - All Under One Roof!

Animal Health & Sanitation Products

Breeding, Hatching & Growing Equipment

Casings

Cutting & Boning

Environmental Systems

Facility Design & Engineering

Feed & Pet Food Ingredients

Feed Manufacturing Equipment

General Packinghouse Equipment

Livestock & Poultry Production Equipment & Services

Logistics & Process Control Programs & Equipment

Packaging Equipment & Supplies

Processing Equipment & Technology

Quality Control Solutions

Sanitation & Cleaning

Seasonings, Ingredients & Additives

Slaughtering Equipment

Temperature Control

Transportation & Storage Services

Wastewater Treatment



## GLOBAL REACH

Whether you are traveling alone or with colleagues, you will find IPPE's international attendees are very important people! IPPE offers the following services to make it easy:

- Translation services and international business center
- Customized invitation letters to U.S. consulates

## INVITATION LETTERS FOR INTERNATIONAL VISITORS

Requests are initiated at the end of the registration process. Invitation letters will only be submitted to confirmed registrants

## LEARN AT IPPE

IPPE features more than 160 hours of educational workshops for your professional development. You will find a focus on food safety, plant operations, sustainability and other hot industry topics. For a complete schedule of programs, visit [ippexpo.org](http://ippexpo.org).

### PAID PROGRAMS (CAN BE ADDED DURING REGISTRATION)

- Pet Food Conference
- Latin American Poultry Summit
- International Poultry Scientific Forum
- Worker Safety Conference for the Meat & Poultry Industry
- Environmental Conference for the Meat and Poultry Industry

AND MANY MORE....

### FREE EDUCATIONAL OPPORTUNITIES

- Pork 101; Beef 101
- Feed Education Program
- Market Intelligence Forum
- Animal Agriculture Sustainability Summit
- TECHTalks: On-floor sessions featuring the latest in product and process innovation

AND MANY MORE....

## HOTELS

Attendees receive special discounts at convention hotels throughout the city. Hotel reservations can be made beginning **Oct. 26, 2020** at [www.ippexpo.org](http://www.ippexpo.org), through the IPPE housing agency, Experient.



## REGISTER EARLY & SAVE!

General registration opens **Oct. 26, 2020**. Early registrants pay only **\$75**. Registration is **\$125** beginning **Jan. 11, 2021**. Fees include access to the trade show floor, select education programs and the Welcome Reception.



## Connect @ IPPE

- **College Student Career Program** - A chance to meet with hundreds of future employees
- **30 Under 30 Program** - Meet the brightest rising stars in our industry
- **Welcome Reception** at the world renowned Georgia Aquarium
- **Taste of IPPE** and **Wing Fling**

The health and safety of everyone who attends the International Production & Processing Expo (IPPE) is our top priority, as we continue to plan for a successful show in January 2021. We are following guidelines from the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and state and local governments regarding the coronavirus (COVID-19) and will provide regular updates to all stakeholders as the situation warrants.

On behalf of the three partner organizations that produce IPPE - the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY) - we would like to thank our industries, our members and their team members for their hard work feeding the world when so much is unknown right now.

As we plan for the 2021 IPPE, we are focusing on ways we can be as much of a resource to you as possible. We remain ready and able to support your needs. If you have any questions, concerns or suggestions on ways we can be of service to you and our industry, please let us know by emailing [info@ippexpo.org](mailto:info@ippexpo.org) or calling:  
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The GWCC, where the 2021 IPPE will be held, has become the first convention center in the United States to achieve GBAC STAR™ accreditation for cleaning, disinfection and infectious disease prevention. To achieve GBAC STAR accreditation, facilities must demonstrate compliance with the program's 20 elements, which range from standard operating procedures and risk assessment strategies to personal protective equipment and emergency preparedness and response measures.