

APRIL
2017

HIGHLIGHTS

AD CLOSE: MARCH 10

THE NATIONAL
PROVISIONER
125 YEARS OF EDITORIAL LEADERSHIP IN THE MEAT & POULTRY INDUSTRY

SOURCEBOOK

SOURCEBOOK/BUYER'S GUIDE

The National Provisioner offers its annual, comprehensive listing of suppliers and contact information, organized alphabetically as well as by product, giving processors an easy-to-use buyer's guide linking them quickly to what they need to succeed.



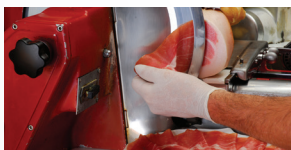
INGREDIENTS: [ANTIOXIDANT AND ANTIMICROBIAL INGREDIENTS](#)

Recently, more ingredients are making their way into meat and poultry products for their antimicrobial and antioxidant benefits. Flavoring and preserving ingredients have been in use for centuries, but now many of these ingredients are being seen in a new light.



FOOD SAFETY: [SANITATION AND SANITIZERS](#)

A variety of equipment handles the myriad sanitation jobs in a protein-processing plant. Further, proper handling and proper usage guidelines dictate the best sanitizer for any job in a meat-processing facility.



PROCESSING TECHNOLOGY: [SLICERS](#)

Speed and efficiency rule the day when it comes to slicing equipment, and processors are upping the ante every year in these areas as consumers demand better quality and safe product.



PACKAGING TECH: [WEIGHING / LABELING SYSTEMS](#)

Meat and poultry products have become more reliant upon accurate portions and packaging, and that means processors need to have a better handle on the amount of giveaway and yield their lines are producing.

ADDED VALUE:

- LEAD ADVANTAGE;
FREE SALES LEADS

BONUS DISTRIBUTION:

- FOOD SAFETY SUMMIT,
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