

SEPTEMBER
2017

HIGHLIGHTS

AD CLOSE: AUGUST 10



COVER STORY: RANTOUL FOODS

Six years ago, the owners of Trim-Rite Foods (a longtime pork processor) bought the processing plant in Rantoul, Ill., and opened Rantoul Foods — today, they celebrate several cutting-edge advancements in harvest, fabrication, safety and sustainability. Join Andy Hanacek and *The National Provisioner* on a tour of this state-of-the-art company and facility in central Illinois.



SPECIAL ANNUAL REPORT: THE BACON REPORT

In its annual look at the bacon category, *The National Provisioner* offers a complete picture of the segment and highlights innovation processors have used to stay ahead in this category.



SPECIAL REPORT: PLANT OF THE YEAR

Thousands of readers have voted online for *The National Provisioner's* 2017 Plant of the Year — choosing which of the facilities visited by NP editors between June 2016 and May 2017 deserves to be called the best of the best.



FORMULATION STRATEGIES: HOLIDAY DINNERS

Holiday displays aren't out in stores just yet (thankfully!), but it's not too early to talk about the trends in proteins heading into the 2017 holiday season, in order to prepare processors to position products to meet consumer demand.



PROCESSING TECHNOLOGY/CONSUMER TRENDS: PORTION CONTROL

Portion-controlled products continue to be all the rage among consumers looking for healthy options in their diets. Meanwhile, processors search for efficient and innovative ways to bring more alternatives to the marketplace in this growing sub-segment.



PROCESSING TECHNOLOGY: WORKER SAFETY EQUIPMENT & SYSTEMS

The latest on systems, strategies and programs that help processors keep their workforce safe and working efficiently.



FOOD SAFETY: BACKTERIOPHAGES & FOOD SAFETY INGREDIENTS

Analysis of ingredients that protein product formulators use to enhance the safety of products for today's consumers.



PACKAGING TECHNOLOGY: MICROWAVABLE PACKAGING

Microwaveable packaging must be able to withstand a wide variety of environmental and temperature extremes to keep the food safe and of the highest quality.



THE NATIONAL
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- PROCESS AND PACK EXPO SHOW PACKAGE

BONUS DISTRIBUTION:

- PROCESS EXPO, SEPT. 19-22, CHICAGO
- PACK EXPO, SEPT. 25-27, LAS VEGAS