



State of the Industry

OCTOBER 2017 ISSUE

SPECIAL REPORT

The National Provisioner provides its annual blockbuster report highlighting the trends and demands affecting the meat, poultry, food safety, sustainability, and packaging industries in the last year.



State of the Industry

REPORT SPONSORSHIPS

SPONSORSHIP INCLUDES:

- Report cover logo treatment of the SOI section
- Sponsor identification on first page of applicable section
- Full page ad placement on first right-hand page of applicable section
- SOI Webinar sponsorship, with logo inclusion and full set of leads
- Sponsor company name and link of the deployment of the digital issue email

PRICE \$6,500

CATEGORY SPONSORSHIPS OFFERED:

- Overview
- Beef
- Pork
- Chicken
- Turkey
- Seafood
- Veal
- Lamb
- Food Safety
- Sustainability
- Packaging

2016
The State of the Industry

Turkey
Production, promotion
propel growth

BY THE NATIONAL TURKEY FEDERATION

**THE WEBER 906 SLICER:
THE WORLD'S STANDARD IN
HYGIENIC DESIGN**

Improved accessibility reduces sanitation time and improves productivity.

High-volume processors of meats and cheeses now have a proven path to greater productivity and food safety.

Webber's powerful 906 Slicing System is our most open and accessible design ever, with the measurable reduction in sanitation time and complexity.

Key features include:

- Tool has removal of both the carriage and blade
- Easy opened safety covers
- Spaced stainless steel rollers that encourage and speed tool wash-down
- Clear graphics, hoses that now make it easy to detect unwanted buildup

Simultaneously slice up to four 1/2 inch top-athick slices up to 1,500 RPM. Produce perfect slices as thin as 5mm with our auto-give-away. Thanks to Webber's automated loading gap adjustment and precision die-cut technology. Customers now realize the impact of reducing access four times and Dynamic Weighing for always accurate portioning.

weber®
We Add The Value™
1-800-505-9591
weber@weber.com

AD CLOSE: SEPT. 11
MATERIALS DUE: SEPT. 15

**GAIN IMMENSE
EXPOSURE TODAY!**



State of the Industry

WEBINAR

WEBINAR WILL ADDRESS:

- Top trends driving meat, poultry and seafood today
- The latest approaches to ensure operations maintain peak food safety
- Advances in sustainability and what they mean to processors
- The latest advances in packaging to meet the next generation of consumer demands

STATE OF THE INDUSTRY HUB: A ONE-STOP RESOURCE:

In addition to all of the content from the print State of the Industry issue, the State of the Industry landing page on www.provisioneronline.com will feature a regularly updated news section that highlights top trends relevant to the State of the Industry reports. The page will also include links to State of the Industry reports from previous years.

State of the Industry "Hot Takes" video series:

Our editors sit down with a variety of industry experts and corner office executives to get their hot takes (quick-hitting opinions) on industry issues.

