

PMMI

A New, Must-Attend Show for Dairy Industry Innovators

Have you heard about **ProFood Tech**? This new, biennial event—powered by PACK EXPO, Anuga and the International Dairy Foods Association (IDFA)—delivers all of the latest innovations for dairy processors as well as a sweeping array of technologies from across all food and beverage sectors.

Taking place April 4-6, 2017, at McCormick Place in Chicago, ProFood Tech will be the most comprehensive processing event in North America, with:

- Solutions from 400 leading food and beverage processing suppliers
- 150,000 sq ft of exhibits, including a 50,000 square-foot Dairy Pavilion
- Networking with 6,000 processing industry professionals
- 40+ conference sessions

The Dairy Pavilion at ProFood Tech, presented by the International Dairy Foods Association, is the reincarnation of IDFA's International Dairy Show. It's where you'll see leading dairy industry suppliers you know and trust—and encounter new ones. Discover new ingredients and flavors—like shelf-stable, practical and clean label inclusions—state-of-the-art equipment, filling systems, tanks, controls, packaging materials and more.

Step outside the pavilion and discover exciting technologies with a wide range of manufacturing applications to many food and beverage industries across the show floor. There's no better way to get outside-the-norm ideas that could be your next profit driver and provide your competitive edge.

Get Answers on Critical Issues

Presented by the International Dairy Foods Association, **The ProFood Tech Conference Program** delivers important answers for dairy processors. Whether it's food safety regulations, recall readiness, data breach dread, or a constant struggle to keep up with changing consumer habits keeping you up at night, this conference covers it.

You'll get valuable guidance and gain the confidence you need to move forward and outmaneuver your competition.



40+ Sessions Deliver Insight and Best Practices

Designed to keep you abreast of food safety regulations, ahead of the curve on technology and prepared for market changes, the ProFood Tech Conference Program offers a variety of session formats in five topic tracks. Here is a sample of sessions with important information for dairy processors:

Food Processing and Regulations

- *The War on Listeria*
- *Food Safety Modernization Act Implementation: Preventive Controls Enforcement*

Technology and Food Safety

- *Water Management vs. Efficiency and Profitability in Food Manufacturing*
- *Non-Thermal Processing Technologies*
- *Food Plant of the Future: Running on The Internet of Things*

Consumer Trends and Marketing

- *The Food Labeling Revolution*
- *What Consumers Really Eat*

Business and Leadership Development

- *Flexible Design: Build for Tomorrow*
- *Using Data to Harness the Power of Superconsumers*

Health and Lifestyle

- *Challenges in Sustainable Sourcing*
- *The Far-reaching Consequences of Alternative Diets*

Attendees can choose from a 1-day or full 3-day conference pass. Registration is already open, and Early Bird discounts are available on the conference through February 15.

For more information on ProFood Tech 2017—complete listings of exhibitors, conference sessions and registration—visit profoodtech.com.

PMMI – The Association for Packaging and Processing Technologies

11911 Freedom Drive, Suite 600

Reston, VA 20190

Phone: 571.612.3200

Fax: 703.243.8556

Email: info@pmmi.org



THE Food & Beverage Processing Event
APRIL 4-6, 2017 | CHICAGO, ILLINOIS USA

Powered by

