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Belgian meat Tailor-made quality

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**Development trends
up to 2020**

Mincing
**High quality
of task performance**

Package Opening
**Self-service packaging
for active seniors**

Research & Development
**Meat colour of calves
due to their body weight**

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 Cologne 10-14.10.2009
Hall 6
Booth E 10

Belgian
Meat
Office



www.belgianmeat.com

Contact

Divisional Managing Director

Florian Fischer +49 69 7595-1284

Editorial office

Managing editor
Dipl.oec.troph. Renate Kühlcke (kck) +49 69 7595-1551

Senior editor
Gerd Abeln MA (abe) +49 69 7595-1571

Editors
Yvonne Buch (yb) +49 69 7595-1572

Dr. Ralf Lautenschläger (rlr) +49 69 7595-1573

Dipl.-BW (FH) Annika Müller (am)+49 69 7595-1574

Advisory board

- Paul Brand
- Prof. Dr. Wolfgang Branscheid
- Prof. Dr. Lüppo Ellerbroek
- Prof. Dr. Karsten Fehlhaber
- Prof. Dr. Dr. Manfred Gareis
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- Dr. Fredi Schwägele
- Dr. Heinz Schweer
- Prof. Dr. Achim Stiebing
- Prof. Dr. Klaus Troeger
- Dr. Joachim Wiegner

Publishing departments

- Advertising manager
Claudia Besand-Groth +49 69 7595-2522
- Advertising sales manager
Christine Contzen +49 69 7595-1852
- Sales manager international
Natalie Klein MA +49 69 7595-1854
- Advertising disposition
Tanja Krause +49 69 7595-1853
- Marketing and distribution manager
Dipl.-Ing. Jörg Schiffeler +49 69 7595-1851
- Publicity
Gisela Reinhardt +49 69 7595-1963
- Graphics
Reinhold Büssing +49 69 7595-1568

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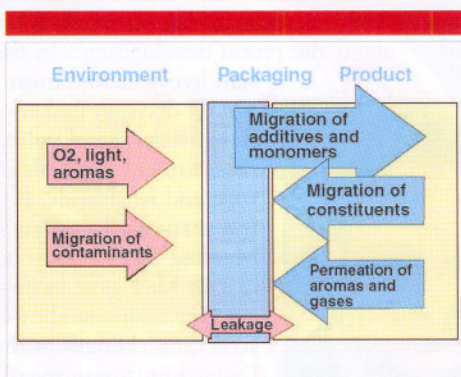
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Germany
Postal address 60264 Frankfurt am Main
Phone +49 69 7595-01
Fax +49 69 7595-1570
Email red-flw@dfv.de
Internet www.fleischwirtschaft.com

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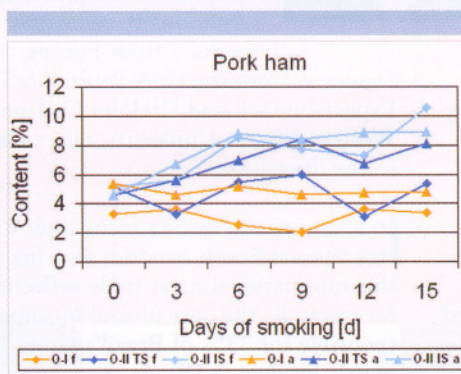
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Self-service packaging: From the point of view of shelf stability and hygiene hermetic sealing is required, however, consumers also demand easy to open packages from a practical respect.

Preview!

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For information and rates, contact

▶ Christine Contzen
Phone +49 (0)69 7595-1852
christine.contzen@dfv.de

▶ Natalie Klein, M.A.
Phone +49 (0)69 7595-1854
natalie.klein@dfv.de