

Fleisch wirtschaft International

Journal for meat production, processing and research



New Technologies: Success of high pressure application in industry

Processing

Better control of process and product quality

2/2010

IFFA Preview
**Cross-border sales
more common in future**

Safety
**Case for more stringent
hygiene measures**

Market
**Prospects in a declining
sheep meat production**

Research & Development
**Consumer acceptance of
alternatives to castration**



Contact

Divisional Managing Director

Florian Fischer +49 69 7595-1284

Editorial office

Executive editor

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

Editor-in-chief

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

Managing editor

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

Associated editors

Yvonne Buch (yb) +49 69 7595-1572

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

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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

Dipl.-Des. Marcel Möbius +49 69 7595-1555

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60326 Frankfurt am Main / Germany

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Phone +49 69 7595-01

Fax +49 69 7595-1570

Email red-flw@dfv.de

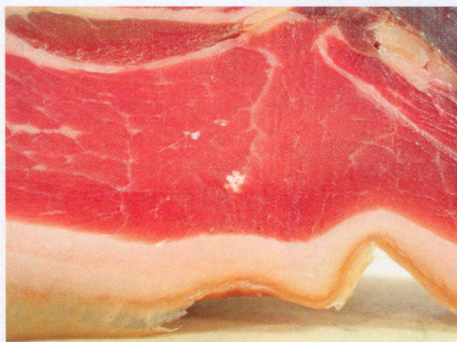
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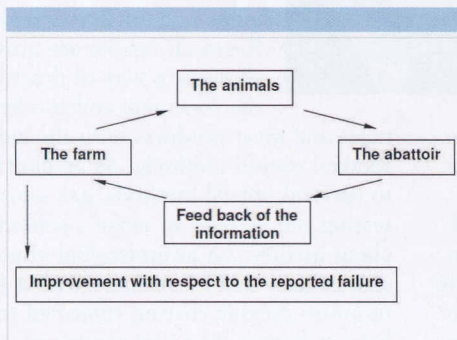
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High pressure processing is one of the mostly applied new technologies in the meat processing industry, providing new technological solutions and higher safety. Corresponding equipment will be presented at IFFA 2010.