

# EXPO CARNES Y LÁCTEOS 2023

## The exhibition for the meat and dairy industry of the world

February 21st, 22nd and 23rd, 2023

### Schedule

#### Day 1 – February, Tuesday 21st

Time	Place	Event
8:00	-	Opening, visitor registration
9:00 - 13:00	Hall 301	Workshop: HACCP Certification (Basic)   International HACCP Alliance / Patricia López Aldama / ANETIF
9:00 - 14:00	Hall 105	Workshop: Factors that influence meat quality / Nelson Huerta Leidenz / Texas Tech University
9:00 - 15:00	Hall 103	Workshop: Zootechnical Veterinarians Update, Authorized Managers in TIF Establishments on issues of good manufacturing practices, safety and regulatory framework / UNAM
9:20 - 10:20	Hall A	Master conference: Mexico and 2030 agricultural outlook / Juan Cortina / CNA
<b>10:30 - 12:00</b>	<b>Hall A</b>	<b>Inauguration ceremony and exhibition hall tour</b>
12:00 - 13:00	Hall B	Virtual conference: Ten years is nothing / David Barreiro / Eurocarne
12:00 - 13:30	Hall A	Master conference: Perspectives on inflation and monetary policy / Jonathan Heath / Banco de México
12:00 - 18:00	Exhibit hall, COMECARNE stand (No. 2200)	Business meeting
12:00 - 20:00	Exhibit hall	Exhibition
13:30 - 14:30	Hall B	Exhibitor conference: CO2 refrigeration systems – Operational and energy comparison of different systems / Adán Sánchez Pérez / Johnson Controls

13:30 - 15:00	Hall A	Roundtable discussion: Sustainable technologies in packaging / Schreiber, García, Iocco / Moderator: Hiram Cruz Cortés
15:00 - 16:00	Hall B	Exhibitor conference: Improvement in the quality of pork product and its hygienic care / Raúl Alanis / Güntner
16:00 - 19:00	Hall 105	Workshop: Alternatives in production and transformation of Mexican meat / AMEXITEC
16:00 - 20:00	Hall 301	Workshop: HACCP Certification (Basic)   International HACCP Alliance / Patricia López Aldama / ANETIF
16:00 - 20:00	Hall 107	Workshop: Process to obtain the Tipo Inspección Federal (TIF) certification and its expansion / Samantha Guadalupe Cambray and Erick Gutiérrez / SENASICA
16:30 - 17:30	Hall A	Technical conference: Relevance of meat consumption and its relation to mental health / Diego Braña Varela / Elanco Animal Health
16:30 - 17:30	Hall B	Exhibitor conference: Vaporization point in meat products, VC999 packaging options, meat and society for 2030 / Gabriel Cruz / VC999
17:30 - 18:30	Hall A	Technical conference: Animal welfare in poultry farming: Challenges and realities in Latin America / Elein Hernández Trujillo / FES Cuautitlán, UNAM
18:00 - 19:00	Hall B	Technical conference: Guidelines for registering as a supplier in Grupo La Comer and requirements requested by the majority of self-service stores / Arturo Lemus / La Comer / Fresko / City Market
<b>20:30 - 23:00</b>	<b>México Hall</b>	<b>Welcome cocktail / Awards ceremony: Academic merit</b>

## Day 2 – February, Wednesday 22nd

Time	Place	Event
8:00	-	Opening, visitor registration
8:55 - 15:30	Hall 103	Workshop: Zootechnical Veterinarians Update, Authorized Managers in TIF Establishments on issues of good manufacturing practices, safety and regulatory framework / UNAM
9:00 – 10:30	Auditorio A	Master conference: Sustainability in the future of food; a challenge for the livestock and industrial sector / Claudia Restrepo / Deloitte Spanish Latin America

9:00 - 12:00	Hall 107	Workshop: Dairy sector: Everything you wanted to know about milk, its regulations, sustainability and self-sufficiency... but you were afraid to ask / René Fonseca and Sergio Soltero / Comisión Ejecutiva Bovinos Leche
9:00 - 13:00	Hall 101	Workshop: Quality aspects in the making of fermented meat products (cured / preserved meat) / Edith Ponce and Montserrat Escobar / AMEXITEC; UAM Unidad Iztapalapa
9:00 - 13:00	Hall 301	Workshop: HACCP Certification (Basic)   International HACCP Alliance / Patricia López Aldama / ANETIF
9:00 - 14:00	Hall 105	Workshop: Factors that influence meat quality / Nelson Huerta Leidenz / Texas Tech University
12:00 - 18:00	Exhibit hall, COMECARNE stand (No. 2200)	Business meeting
12:00 - 20:00	Exhibit hall	Exhibition
12:00 - 13:00	Hall B	Virtual conference: Contributions and challenges of food science, technology and engineering to health, environment and quality / Jorge Welti Chanes
13:00 - 14:00	Hall A	Technical conference: Challenges of the livestock and agroindustrial sector of the world and Mexico / Juan Carlos Anaya C. / GCMA
13:30 - 14:30	Hall B	Exhibitor conference: INBAC-NF. An alternative to nitrite / Chemital / Javier García Pina
<b>14:00 - 16:00</b>	<b>Hall Terraza la Silla</b>	<b>COMECARNE Directive committee 2023-2024 swearing-in ceremony / Awarding of medal Altruism in favour of meat</b>
15:00 - 16:00	Hall B	Exhibitor conference: Refrigeration 4.0, optimizing critical control points in the HACCP system / Mario Alberto Armijo Bribiesca / Aislacon
16:00 - 17:00	Hall A	Technical conference: Australian red meat industry sustainability frameworks / Doug McNicholl / Meat and Livestock Australia
16:00 - 19:00	Hall 105	Workshop: Alternatives in production and transformation of Mexican meat / AMEXITEC
16:00 - 19:00	Hall 101	Workshop: Wet aging applied to the meat of Holstein bulls and cull cows / Manuel González / FES Cuautitlán, UNAM
16:00 - 20:00	Hall 301	Workshop: HACCP Certification (Basic)   International HACCP Alliance / Patricia López Aldama / ANETIF

16:00 - 20:00	Hall 107	Workshop: Process to obtain the Tipo Inspección Federal (TIF) certification and its expansion / Samantha Guadalupe Cambray and Erick Gutiérrez / SENASICA
16:30 - 17:30	Hall B	Exhibitor conference: Manufacturing execution system for meat processing / Alberto Estrada / Marel
17:00 - 18:00	Hall A	Technical conference: Digital transformation and use of data for decision making / Víctor Piñal / Umbrella
18:00 - 19:00	Hall B	Exhibitor conference: Integration trends in the meat and dairy supply chain / Juan Carlos Meade / Secretaría de Economía de Nuevo León

### Day 3 – February, Thursday 23rd

Time	Place	Event
8:00	-	Opening, visitor registration
8:55 - 15:00	Hall 103	Workshop: Zotechnical Veterinarians Update, Authorized Managers in TIF Establishments on issues of good manufacturing practices, safety and regulatory framework / UNAM
9:00 - 10:30	Hall A	Master conference: Mexico. Current situation, social and political perspectives / Roy Campos / Mitofsky Group
9:00 - 12:00	Hall 101	Workshop: Investment management / liquidity for families and companies / Mauricio Villareal Torres / Banamex
10:30 - 12:00	Hall A	Roundtable discussion: Positioning of meat protein worldwide / White, Potts, Ley / Moderator: Carla Suárez
12:00 - 13:00	Hall A	Technical conference: CFDI with bill of lading complement / Patricia Vizcaya Ángeles / ANTP
12:00 - 13:00	Hall B	Virtual conference: The importance of cybersecurity in a hyperconnected world / Santiago Fuentes / Delta Protect
12:00 - 20:00	Exhibit hall	Exhibition
13:00 - 14:00	Hall A	Master conference: Sustainability; only way to do to agriculture business / Víctor Manuel Ochoa / Granjas Carroll de México

13:00 - 14:30	Hall B	Exhibitor conference: CO2 refrigeration systems for the meat and dairy industry: A first step towards a sustainable world / Mauricio Baena / RCR Refrigeración
15:00 - 16:00	Hall B	Exhibitor conference: LAE, the natural-component-based conservative for the food industry / Gemma Marin and Salvador Castells / Vedeqsa
16:00 - 17:00	Hall A	Technical conference: To produce and sell meat in troubled times / Jesús Cruz / Eurocarne
16:30 - 17:30	Hall B	Exhibitor conference: Efficient heating of service and process water / Zabadiel Martínez Cruz / TLV Engineering