WEBINARS

**Reiser 2020 Virtual Trade Show**
November 2 - 6, 2020
9 AM to 5 PM EST

Visit [www.reiser.com](http://www.reiser.com) to register

Contact Reiser for more information: (781) 821-1290

**Vemag Alginate**
Join us to understand the complete process of alginate sausage production, from product processing to loading and packaging.
*Note: This webinar is for fresh sausage producers only.*

**Pet Food – Where are the Opportunities?**
Pet food opportunities and production continues to evolve. Join us to learn about the possibilities in this developing market.
*Presented by Scott Feldman*

**Vemag Hot Dog Production**
The hot dog category has grown tremendously over the last 12 months. Let us show you how new hot dog production trends can help you with throughputs, labor and yield.
*Presented by Bjorn Fechner*

**How to Make the Perfect Burger**
Learn how to produce a more tender, better-eating burger, and gain a competitive edge in this growing market segment.
*Presented by Bernd Mense and the Meathead Team*

**Reiser Solutions for the Bakery Industry**
Reiser is a leading innovator in the bakery industry. Come and learn how we can help with labor reduction and increased efficiency in your bakery.
*Presented by John McIsaac*

**Reiser Alternative Protein Solutions**
Let our Alternative Protein Specialists share with you the latest innovations in this burgeoning segment.
*Presented by Stefan Neumann and Karsten Schellhas*

**Packaging Trends that Boost Efficiency**
Packaging is a critical component of your overall offering to your customers. Let us share with you the latest packaging trends and how increased efficiency can help you improve your packaging.
*Presented by Bert Broos*

**A Fresh Perspective on Bowl Cutters for the Food Industry**
Learn about the latest developments in bowl cutter technology for a multitude of different applications in the food industry, from meat production, through alternative proteins and into the confectionery business.
*Presented by Darius Kubica*

**Benefits of Good Brine and Filtration**
Injection technology is an important part of many food production processes. Learn how brine preparation and world-class filtration can play a critical part in maximizing your injection yields.
*Presented by Kenny Hammer and Scott Steinman*

**JLS Automation**
Robotic automation is playing an increasingly bigger role in food production. Let the experts from JLS show you how they can help with labor issues in your facility.
*Presented by Craig Souser*

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**WEBINAR SCHEDULE**

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<tr>
<th>Time</th>
<th>Monday November 2</th>
<th>Tuesday November 3</th>
<th>Wednesday November 4</th>
<th>Thursday November 5</th>
<th>Friday November 6</th>
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<tbody>
<tr>
<td>10:00 AM EST</td>
<td>Vemag Alginate*</td>
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*Vemag Alginate is limited to the first 5 participants and is for fresh sausage producers only.*