2021 Editorial Calendar

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**Feature Focus**
- Agricultural Advances: regenerative agriculture, sustainability, biodiversity, soil farming, urban farming.

**Top 10 Food Trends**
- Food and beverage trends, lifestyle food choices, healthy eating, food and flavor preferences, food preparation trends.

**Reinventing Foodservice**
- Ghost kitchens, new concepts and footprints, smart technologies and apps, delivery, drive-through, pick-up.

**IFT21: Preview**
- Career Growth, navigating workplace challenges, professional development, career paths, equity, opportunities.

**Product Development and R&D**
- Neuroscience, R&D innovations, innovative food formulation, artificial intelligence, new sensory methodologies.

**IFT21 Post-Event Focus**
- Breakthrough innovation, cutting-edge research, new technologies, inventions, innovative thinkers.

**Helping the World Eat Better**
- Global development, capacity building, solutions, developing countries, global volunteers.

**Food Waste**
- Upcycling, date labeling, byproducts, postharvest loss, environmental impact, recycling, public/private alliances.

**Special Reports**
- State-of-the-industry: Center Store Revival, packaged meals, sides, beverages, snacks, sauces, bakery.
- Category Report: No and Low-Alcohol Spirits, nonalcoholic beverages, zero-proof drinks, wellness, beer, mocktails, ready-to-drink beverages, seltzer.
- Food Safety: FDA blueprint, digital tools, data analytics, traceability, food fraud.
- Category Report: Private Label Brands, retail brands, store labels, value, consumer preferences.
- Food Security: nutritious foods for developing countries, food industry initiatives, price/affordability, local ingredients, healthy foods.
- State of the Industry: Five Generations of Food Shoppers, demographics, attitudes, behaviors, families, food choices, consumer segments.
- Supply Chain: traceability, transparency, real-time, data analytics, distribution bottlenecks.
- Category Report: Pet Food: plant-based, clean label, nutrition, fruit and vegetable ingredients, byproducts, alternative proteins.
- State-of-the-industry: Great Ideas From Abroad, global food trends, claims, market updates, flavors, functional foods, new food forms.
- Category Report: Savory Snack Bars: snacks, meal replacements, quinoa, herbal flavors, umami.

**Ingredients**
- Colors: natural, synthetic, plant-based, fruit and vegetable concentrates, trends, caramel.
- Plant-Based Proteins: pulses, lentils, soy, pea, chickpeas, vegetarian/vegan foods.
- Cannabis and Hemp: edibles, CBD, cannabinoids, regulation, analytical methods, safety.
- Sugar Reduction: sweeteners, calorie reduction, alitaine, stevia, beverages, added sugars, fermentation.
- Bakery Ingredients: flours, starches, grains, fiber, inclusions, preservatives, fats, shorteners, enzymes.
- Ingredient Trends: Gluten-Free Formulating.
- Flavor Forecast: flavors, extracts, maskers, enhancers, trends, predictions, flora, botanicals.

**Nutraceuticals**
- Dairy Download: dairy proteins, whey protein, calcium, vitamin D, probiotics.
- Whole Food Nutrition: Fruits and Grains: acai, strawberry, blueberries, tart cherries, wild blueberries, sorghum, quinoa, oats, rice.
- Energy: ribose, B vitamins, botanicals, caffeine, green tea, green coffee bean extract, camellia, slow-digested carbohydrates.
- Stress and Sleep: tart cherries, melatonin, botanicals, fatty acids.
- Inflammation and Immunity: antioxidants, probiotics, yeast beta-glucans, vitamins, minerals.
- Diet Trends: keto, plant-based, high protein, dietary fiber, vegan, flexitarian.
- Breakfast: whole grains, fiber, eggs, protein.
- Fatty Acids and Functional Fats: omega-3 fatty acids, canola oil, olive oil, fish oil.
- Bone and Joint Health for the Aging: collagen, proteins, vitamin K, calcium, dairy.
- Heart Health: fish oil, omega-3 fatty acids, dietary fiber, plant sterols, blood pressure, cholesterol.

**Food Safety & Quality**
- Meat Alternatives: Significance of VShNC bacteria.
- Clean Labels: Determining Infectious Doses of Pathogens.
- Bacteria: reducing food waste via fermentation.
- Bacillus cereus: lab-produced meats.
- Lab-produced meats: microbial cell injury, pathogen detection.
- Pathogen detection: bacteriocris applications.
- Raw food: freeze concentration technology.

**Processing**
- High Pressure Processing: Water Conservation in processing.
- Sous vide: processing 4.0: data analytics, automation, AI.
- Fermentation: upcycling/waste reduction.
- Augmented & virtual reality: processing plant-based milks.
- Freeze concentration technology: sustainable packaging.

**Packaging**
- Co-Packaging and Co-Manufacturing: multilayer packaging.
- Oxidation-Stalling Packaging: fresh produce packaging.
- Seafood packaging: packaging solutions to reduce meat waste.
- Packaging/processing interactions: moisture control, nutraceutical packaging.
- Sustainable packaging: packaging to increase food access.

**Consumer Trends**
- News, data, and analysis of market research findings on various food categories, consumer demographics, and retail and foodservice channels.

**Food Snapshot**
- Trends in foods, beverages, new products, growth categories, grocery shopping, etc., illustrated in an infographic.

**IFTNEXT**
- IFTNEXT uncovers provocative ideas and groundbreaking discoveries that challenge conventional approaches and advance the science of food.

**Startups & Innovators**
- Budding entrepreneurs and rising stars are disrupting the food space with the help of the funding community that is fueling their growth.

**Marketing Bonuses & Advertiser Incentives**
- Ad readership study.
- IFT food expo exhibitor profiles.