2024 Editorial Calendar
Focus Theme: Consumer Insights

Outlook 2024:
Consumer Trends
Culinary Conversations Q&A
Startups & Innovators:
Venture Capital Q&A
Thought Leader:
Lou Cooperhouse

The Road to Net Zero (Part IV):
Leveraging AI
Diet & Nutrition:
Are Energy Drinks Safe?
Ingredients Illustrated:
Nuts & Seeds

Safety & Quality:
Pathogen Control Interventions
Processing:
Liquid Foods

Ad Space Closing: 11/9/23 | Ad Material Closing: 11/22/23

Focus Theme: Health & Nutrition

Category Spotlight:
Sports Nutrition/ Beverages
Special Report:
What, Where and When America Eats
Startups & Innovators:
Shark Tank Survivors

The Evolution of Product Development (Part 1):
Leveraging Social Listening as an Innovation Tool
Science Forward:
The Latest Research in Food and Nutrition Science
Ingredients:
Formulating Clean Label Dairy
Safety & Quality:
Chemical Hazards, PFAs, and Heavy Metals
Packaging:
Packaging for Food Security

Ad Space Closing: 12/20/23 | Ad Material Closing: 1/11/24

Focus Theme: Sensory Science

Category Spotlight:
Alternative Chips/Snacks
Profile:
Food Innovation Hotspots Around the Globe
Traceability:
The Race to 2026 (Part 1)
Ingredients Illustrated:
Colors & Colorants
Nutraceuticals:
Nutritional Beverages
Processing:
Fried Foods

Ad Space Closing: 1/26/24 | Ad Material Closing: 2/13/24

Focus Theme: AG Tech

Special Report:
Top 10 Functional Food Trends
Profile:
5 Food System Influencers
Science Forward:
The Latest Research in Food and Nutrition Science
Ingredients:
Formulating for Food Intolerances
Safety & Quality:
Farm-to-Fork Pathogen Reduction
Packaging:
Sustainable End-of-Life Packaging

Ad Space Closing: 2/26/24 | Ad Material Closing: 3/12/24
May 2024
Focus Theme: **Ingredient Innovation**

- **Category Spotlight**: Asian-Inspired Frozen Foods
- **Profile**: Seeding the Future Global Food System Challenge Winners
- **Issues & Insights**: Building Business Skills into Food Science Curricula
- **Research**: What's the Future of Bioactive Ingredients?
- **Ingredients Special Report**: FEMA GRAS 31
- **Nutraceuticals**: Using Precision Fermentation and AI
- **Processing**: Grain Milling

**The Evolution of Product Development (Part 3):**
Weighing the Cost/Benefits of Disruptive vs. Incremental Innovation

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June 2024
Focus Theme: **Health & Nutrition**

- **Innovation**: IFT FIRST 2024: Event Preview
- **The Evolution of Product Development (Part 3):**
  Weighing the Cost/Benefits of Disruptive vs. Incremental Innovation
- **Ingredients Illustrated**: Botanicals
- **Safety & Quality**: Industry 4.0 Food Safety
- **Packaging**: Packaging Design & Innovation ROI

**IFT FIRST 2024: Event Preview**
The Evolution of Product Development (Part 3):
Weighing the Cost/Benefits of Disruptive vs. Incremental Innovation

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July 2024
Focus Theme: **Processing**

- **Category Spotlight**: Cookies & Snack Cakes
- **Special Report**: Specialty Foods
- **Issues & Insights**: 5 Emerging Food Technologies That Will Change the Game
- **Science Forward**: The Latest Research in Food and Nutrition Science
- **Ingredients Illustrated**: Botanicals
- **Healthcare**: Industry 4.0 Food Safety
- **Packaging**: Packaging Design & Innovation ROI

**IFT FIRST 2024: Event Preview**
The Evolution of Product Development (Part 2):
How Brand Legacy Helps and Hinders Product Innovation

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August 2024
Focus Theme: **Food Safety/Traceability**

- **Traceability**: The Race to 2026 (Part 2)
- **Ingredients**: Fats & Oils
- **Safety & Quality**: Supply Chain Integrity
- **Packaging**: Paper Coating Innovations

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**2024 Editorial Calendar**
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Ad Space Closing: 7/31/24 | Ad Material Closing: 8/12/24

Ad Space Closing: 8/30/24 | Ad Material Closing: 9/11/24

Ad Space Closing: 9/30/24 | Ad Material Closing: 10/14/24

Climate-Resilient Food System?

Is Phenology the Missing Link in a Climate-Resilient Food System?

People often think of climate change as the biggest threat to food production. But what if the solution is found in understanding the natural cycles of plant development, known as phenology?

Climate change is affecting the productivity of crops, and phenology is the study of these natural cycles. By understanding when specific stages occur, such as flowering or fruit maturation, farmers can make optimal decisions to ensure consistent, quality produce. For example, mangoes and papayas react very sensitively to temperature changes, and keeping an eye on daily humidity can foster good growth. Meanwhile, grapes face delayed ripening and reduced quality due to unusually high temperatures. Papayas aren't as resilient as mangoes; they can scan for diseases, but they are highly vulnerable to water stress, which can inhibit ovule fertilization and disrupt phenology.

Understanding phenology is not just about the future of our crops in the face of climate change; it's about making sure we can continue to provide quality produce for all of us involved in the science of food production. It's a multifaceted approach that includes genetic and molecular approaches, like developing new varieties that are resilient to extreme temperatures. Shading can also be a simple but effective way of regulating temperature and water stress, bringing on a different view of how temperature and water stress affect productivity under drought stress, fruit set, and reduced yield.

For specific fruit crops, like mangoes, is it possible to leverage phenological phases to reduce the impact of climate change? A multifaceted approach is necessary, embracing robust molecular approaches, like developing new varieties that are resilient to extreme temperatures. Shading can also be a simple but effective way of regulating temperature and water stress, bringing on a different view of how temperature and water stress affect productivity under drought stress, fruit set, and reduced yield.

So, how do we navigate these challenges? A multifaceted approach is necessary, embracing robust molecular approaches, like developing new varieties that are resilient to extreme temperatures. Shading can also be a simple but effective way of regulating temperature and water stress, bringing on a different view of how temperature and water stress affect productivity under drought stress, fruit set, and reduced yield.
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