foodtechnology

2019 Editorial Calendar

	January	February	March	April	Мау	June	July	August	September	October	November	December
Space Closing	12/4/2018	1/7/2019	2/4/2019	3/4/2019	4/3/2019	4/25/2019	6/6/2019	7/9/2019	8/6/2019	9/6/2019	10/7/2019	11/4/2019
Material Closing	12/13/2018	1/17/2019	2/14/2019	3/15/2019	4/16/2019	5/7/2019	6/18/2019	7/19/2019	8/19/2019	9/18/2019	10/17/2019	11/14/2019
Feature Focus	Circular Economy waste minimization, byproduct utilization, resource management, biomimicry, sustainability, biological cycles	Cannabis Edibles regulatory, safety, ingredients, formulation, product applications, THC, hemp, functional food, market trends	Growing Food Goes High-Tech precision agriculture, hydroponics, aquaponics, vertical farming, genome editing, cellular-based	Top 10 Food Trends food preparation, healthy lifestyles, millennial moms with kids, plant-based diets, natural and organic, growth categories, beverages	Official IFT19 Preshow Issue Preview of the Institute of Food Technologists' IFT19: Feed Your Future event in New Orleans, LA,	Official IFT19 At-Show Issue	Future of Plastic Packaging public policy, regulations, single-serve packaging, ocean pollution, recycling, biobased materials	Official IFT19 Postshow Issue Highlights of the Institute of Food Technologists' IFT19: Feed Your Future event in New Orleans, LA,	Vegans, Vegetarians & Flexitarians plant-based foods, health, meat & dairy alternatives, vegetables, plant proteins, shifting diets, convenience	Sustainable Sourcing ingredients, product development, resource management, supply chain, environmental impact	Feeding Global Megacities urbanization, population density, urban farming, food miles, waste management, sustainability	2020 Flavor Forecast sweet, savory, salty, umami, smoky, spicy, cooling, spices, flavors, floral, aroma, ethnic
Special Reports	State-of-the-Industry Report: Freshness and Convenience store perimeter, deli, dairy, produce, meat & seafood, bakery, prepared foods	Category Report: Frozen Foods dinners, entrees, snacks, appetizers, meal bowls, breakfast, ethnic foods, desserts	Category Report: Organic & NonGMO Foods regulations, labeling, growth categories, consumer perceptions, ingredients, market trends	2019 IFT Services Directory Listings and descriptions of 50+ categories of food industry services in both print and online	with scientific program coverage, feature sessions and IFTNEXT events of highlights, and descriptions of food expo floor activities and exhibitor innovations, including ingredients, nutraceuticals, beverage	Category Report: Asian Cuisine Chinese, Korean, Japanese, Filipino, Vietnamese, Indian, Indonesian, spices, flavors	State-of-the-Industry Report: Dynamic Demographics millennials, Gen Z, Gen X, boomers, Hispanics, foodies, new immigrants	with coverage of special events and exhibitor innovations. The ultimate vehicle for reaching expo attendees, buyers, and food professionals with a keen interest in product development, ingredients,	Category Report: Flavored Waters flavors, sweeteners, clean labeling, sparkling water, tea, nutrition, packaging	State-of-the-Industry Report: Global New Product Innovation global trends, street foods, ethnic cuisines, growing middle class, urbanization	Category Report: Meal Kits & Meal Solutions food preparation, delivery services, online shopping, grocerants, logistics, industry consolidation	Category Report: Disease-Fighting Foods chronic diseases, prevention, research, food components, therapeutics
Ingredients	Plant-Based Proteins beans, lentils, peas, chickpeas, nuts, soy, quinoa, chia, hemp	Emerging Ingredients, Research & Trends clean labeling, ingredient innovations, new applications, improved functionalities	Grains whole grains, ancient, sprouted, new applications, corn, wheat, rice, sorghum, barley, oats, millet	Fermented Foods microorganisms, starter cultures, cultured dairy, meat, beer, bread, wine, vinegar, cheese, vegetables	formulation, laboratory instruments, food safety and quality, processing technology, packaging machinery and materials, and services. An excellent vehicle for attracting customers and prospects to	Salty & Savory salt, sodium reduction, yeast, umami, flavor enhancers	Global Cuisines ingredient trends, global product development, culinary, spices, herbs, sauces, flavors, fruits and vegetables	and formulation. Key areas of coverage include:	Chocolate & Chocolate Replacers cocoa butter, dark chocolate, milk chocolate, cocoa powder, cocoa extenders, flavor	Color natural, synthetic, caramel, anthocyanins, carotenoids, fruit and vegetable concentrates	Nuts nuts, peanuts, almonds, walnuts, pecans, pistachios, cashews, macadamias, flour, oil	Bakery IBIE postshow, flours, starches, grains, fats, shortenings, fiber, texture, enzymes, inclusions, preservatives
Nutraceuticals	Healthy Beverages antioxidants, botanicals, energy, hydration, protein	Breakfast Time protein, whole grains, dietary fiber, vitamins, minerals	Animal-Based Proteins dairy proteins, egg proteins, gelatin, collagen peptides	Nutrition Bars proteins, dietary fiber, whole grains, fruits	your food expo booth. (Distributed at IFT19 and to all members of IFT.)	Nutritional Indulgences healthier snacks and desserts, whole grains, dietary fiber, dairy proteins, cocoa flavanols, probiotics, polyphenols	Kids, Teens, and In Betweens dietary fiber, immune health, probiotics, protein, vitamins, omega-3 fatty acids, minerals	marketplace trends	Fiber & Prebiotics maltodextrin, inulin, chicory root, fruit fibers, polydextrose, FOS	Active Energy ribose, slowly digested carbohydrates, green tea, caffeine, beverages	Nutrients from the Sea minerals, algal proteins, omega-3 fatty acids	Stress Less peptides, botanicals, prebiotics, green tea extract
Food Safety & Quality	Cyclospora	Metabolomics	Advances in Instrumentation	Certifications		Biosensors	Beer		Recalls	Microbiology	Cannabis	Probiotics
Processing	Cloud Computing	Kombucha	Scale-Up Engineering Techniques	Low-Moisture Foods		Microwave-Assisted Processing	Algae		Food Irradiation	Plant-Based Meat & Seafood	Isochoric Freezing	Extrusion Porosification Technology
Packaging	Bakery	Waste Reduction	Paperboard	Snack Foods		Recyclable	Seal Integrity		Global Packaging Research Institutes	Compostable	Frozen Foods	Glass
Consumer Trends				News, data, and a	nalysis of market research	findings on various food ca	ategories, consumer demog	raphics, and retail and food	dservice channels.			
Culinary Point of View				Chefs fro	m fine dining to corporate F	R&D explore real-world solu	utions to formulation challe	nges and share their favorit	e recipes.			
Food, Medicine, & Health			Authored prima	arily by a public health auth	ority, this widely acclaimed	monthly column provides	medical and scientific persp	pectives on the linkage betw	veen food, health, and disea	ase prevention.		
Food Snapshot		Trends in foods, beverages, new products, growth categories, grocery shopping, etc. visually illustrated in an infographic.										
IFTNEXT		IFTNEXT uncovers provocative ideas and groundbreaking discoveries that challenge conventional approaches and advance the science of food.										
Inside Academia	Bimonthly column highlights innovative academic research and discoveries in food science, food technology, and nutrition science.											
Start-Ups & Innovators		New for 2019, this monthly column profiles the budding entrepreneurs and rising stars that are disrupting the food space and the funding community that is fueling their growth.										
Trade Show Coverage & Bonus Circulation			Research Chefs Annual Conference & Culinology Expo Louisville, KY March 13-15, 2019		IFT19: Feed Your Future Morial Convention Center New Orleans, LA June 2-5, 2019	IFT19: Feed Your Future Morial Convention Center New Orleans, LA June 2-5, 2019				SupplySide West Mandalay Bay Resort & Casino Las Vegas, NV October 15-19, 2019		
Marketing Bonuses & Advertiser Incentives		Ad Readership Study	RCA Exhibitor Profiles					IFT Food Expo Exhibitor Profiles	Ad Readership Study	SupplySide West Exhibitor Profiles		

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Ad Material Closing	12/13/2019	1/17/2020	2/18/2020	3/18/2020	4/21/2020	5/18/2020	6/17/2020	7/21/2020	8/20/2020	9/21/2020	10/20/2020	11/17/2020
Feature Focus	Climate Change and Food Production global warming, water, seafood, crop yield, nutrients, food security, biodiversity, food safety	Clean Labeling simple ingredients, formulation, whole foods, label claims, processing, free-from, organic, natural, non-GMO	Improving Public Health micronutrients, nutrition, health, disease, fortification, nutrient deficiencies, food prices, low-income shoppers	Top 10 Functional Food Trends health & wellness, lifestyles, nutraceuticals, growth categories, nutrition hotspots, beverages	Feeding the Gut Microbiome digestive health, prebiotics, probiotics, dietary fiber, metabolic health, disease, diet, fermented foods	Official IFT20 Pre-Show Issue Preview of the Institute of Food Technologists' IFT20 Annual Event and Food Expo in Chicago, IL,	Official IFT20 At-Show Issue Fast and Fitter Foods health, fast casual, nutrition, convenience, QSR, reformulation, menu development	Futuristic Food Production cell culture, 3-D printing, robotics, bioprocessing, fermentation, smart technologies	Official IFT20 Post-Show Issue Highlights of the Institute of Food Technologists' IFT20 Annual Event and Food Expo in Chicago, IL,	Food Delivery online shopping, drones, packaging, e-commerce, logistics, foodservice, technology, meal kits	Aquaculture and Aquaponics seafood, agriculture, sustainability, cellular, feed, upcycling, greens, vegetables	Digital Transformation data science, artificial intelligence, industrial internet of things, machine learning, precision agriculture
Special Reports	State-of-the-Industry Report: What America Eats ethnic cuisine, changing food preferences, flavors, mealtime, cooking, health	Category Report: Snack Foods appetizers, sweet, savory, grab-and-go, handheld, convenience, Millennials, protein, eating patterns	Category Report: Plant-Based Meats regulations, labeling, growth categories, formulation, health, ingredients, blends	2020 IFT Services Directory Listings and descriptions of 50+ categories of food industry services in both print and online	IFT Employment and Salary Survey compensation, benefits, job satisfaction, careers, gender pay equity, employment data	machinery and materials,	State-of-the-Industry Report: Specialty Foods and Markets gourmet, premium, natural, organic, private label, fancy foods, new channels	Category Report: Breakfast Fare sandwiches, eggs, cereals, ancient grains, protein, yogurt, bakery products, fermented drinks	with coverage of special events and exhibitor innovations. The ultimate vehicle for reaching expo attendees, buyers, and food professionals with a keen interest in product development, ingredients, and formulation. Key areas of coverage include: • ingredients • nutraceuticals • beverage formulation • culinary trends • global new products • consumer and	State-of-the-Industry Report: Restaurant Row foodservice, culinary, away-from-home eating, menu trends, new concepts	Category Report: Baby Foods infant formula, cereals, nutrition, convenience, health, purees, frozen foods, sugar reduction	Category Report: Middle Eastern Cuisine flavors, spices, lentils, olives, flatbreads, falafel, tabbouleh, hummus
Ingredients	Food Preservation preservatives, antioxidants, antimicrobials, plant extracts	Emerging Ingredients, Research & Trends ingredient innovations, new applications, improved functionalities, culinary, new research	Fats & Oils soybean, canola, corn, sunflower, olive, palm, coconut, shortenings, bakery, high-oleic oils, modified oils, fish oils	Sweeteners sugar, stevia, allulose, sweetener blends, polyols, high-intensity sweeteners, nutritive sweeteners	Texture and Stability starches & starch derivatives, gums, bakery, hydrocolloids, eggs, flour, emulsifiers, gelatin, pectin, enzymes, protein		Formulating Vegetarian and Vegan Foods pulses, nuts, fruits, vegetables, plant protein, starches, texturizers, meat alternatives	Seasonings herbs, spices, salt, pepper, chilies, global cuisine influences		Flavors sweet, salty, bitter, sour, umami, heat, coolness, flavor maskers, flavor enhancers, extracts	Dairy proteins, isolates, concentrates, milkfat, flavorings	Fruits and Vegetables fiber, powders, health benefits, colorings, flavorings, inclusions, sweeteners, concentrates, starch
Nutraceuticals	Healthy Microbiomes prebiotics, probiotics, dietary fiber	School Nutrition Programs whole grains, fruits, vegetables, dairy, protein, vitamins, minerals	Healthy Aging skin health, active lifestyles, cognition, immunity, proteins, antioxidants	Heart and Cardio Health omega-3 fatty acids, phytosterols, vitamin K, polyphenols, flavanols	Nuts and Seeds almonds, chia seeds, hemp seeds, walnuts, pistachios, sunflower seeds, peanuts	(Distributed at IFT20 and to all members of IFT.)	Sporting Wellness proteins, recovery, antioxidants, minerals, immunity	Hemp and CBD hemp seed, hemp oil, hemp protein	marketplace trends	Plant-Based Endeavors plant-based proteins, flours, starches, fibers	Wholesome Snacking whole grains, fiber, protein, nuts, dried fruits, satiety	Medicinal Spices curcumin, turmeric, cinnamon, ginger
Food Safety & Quality	Allergens and Allergen Testing	Risk Assessment	Listeria	Traceability	Pesticide Analysis		Spoilage Bacteria	Mycotoxins		Biofilms	Cleaning and Sanitation	Salmonella
Processing	Canning	Farmed Caviar	Food Processing Challenges in Nigeria	Champagne	Orange Juice		Sugar	Ultrafiltration		Allergens	Natural Flavors	Wine
Packaging	New Products, Startups, and Entrepreneurs	Internet of Things and Internet of Packaging	Predicting Shelf Life	Active Packaging	Life Cycle Analysis and Sustainability		Metal Packaging	Packaging Value Chain		Antimicrobial Films	Candy Packaging	Reusable Packaging
Consumer Trends				News, data, and a	analysis of market research	findings on various food ca	ategories, consumer demog	raphics, and retail and foo	dservice channels.			
Culinary Point of View				Chefs fro	m fine dining to corporate I	R&D explore real-world solu	utions to formulation challer	nges and share their favori	te recipes.			
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Inside Academia		Bimonthly article highlights innovative academic research and discoveries in food science, food technology, and nutrition science.										
Startups & Innovators		Budding entrepreneurs and rising stars are disrupting the food space with the help of the funding community that is fueling their growth.										
Trade Show Coverage & Bonus Circulation			Research Chefs Annual Conference & Culinology Expo San Diego, CA April 15-17, 2020			IFT20 Annual Event and Food Expo McCormick Place Chicago, IL July 12-15, 2020	IFT20 Annual Event and Food Expo McCormick Place Chicago, IL July 12-15, 2020			SupplySide West Mandalay Bay Resort & Casino Las Vegas, NV October 26-30, 2020		
Marketing Bonuses & Advertiser Incentives		Ad Readership Study	RCA Exhibitor Profiles					Ad Readership Study	IFT Food Expo Exhibitor Profiles	SupplySide West Exhibitor Profiles		