

	February	March	April	May	June	July	August	September	October	November	December/January 2022
<b>Ad Space Closing</b>	12/17/20	1/26/21	2/26/21	3/31/21	4/27/21	5/25/21	6/28/21	8/4/21	8/31/21	9/28/21	11/15/21
<b>Ad Material Closing</b>	1/11/21	2/8/21	3/11/21	4/13/21	5/10/21	6/8/21	7/13/21	8/17/21	9/14/21	10/12/21	11/30/21
<b>Feature Focus</b>	<b>Agricultural Advances</b> regenerative agriculture, sustainability, biodiversity, pixel farming, urban farms	<b>Entrepreneurship</b> changing startup landscape, COVID-19 impact, venture capital, Food Disruption Challenge, funding, startups	<b>Top 10 Food Trends</b> food and beverage trends, lifestyle food choices, healthy eating, food and flavor preferences, food preparation trends	<b>Reinventing Foodservice</b> ghost kitchens, new concepts and footprints, smart technologies and apps, delivery, drive-through, pick-up	<b>IFT21: Preview</b>	<b>Career Growth</b> navigating workplace challenges, professional development, career paths, equity, opportunities	<b>Product Development and R&amp;D</b> neuroscience, R&D innovators, innovative food formulation, artificial intelligence, new sensory methodologies	<b>IFT21 Post-Event Focus</b>	<b>Breakthrough Innovation</b> cutting-edge research, new technologies, inventions, innovative thinkers	<b>Helping the World Eat Better</b> global development, capacity building, solutions, developing countries, global volunteers	<b>Food Waste</b> upcycling, date labeling, byproducts, postharvest loss, environmental impact, recycling, public/private alliances
<b>Special Reports</b>	<b>State-of-the-Industry: Center Store Revival</b> packaged meals, sides, beverages, snacks, sauces, bakery	<b>Category Report: No- and Low-Alcohol Spirits</b> nonalcoholic beverages, zero-proof drinks, wellness, beer, mocktails, ready-to-drink beverages, ciders	<b>Food Safety</b> FDA blueprint, digital tools, data analytics, traceability, food fraud	<b>Category Report: Private Label Brands</b> retail brands, store labels, value, consumer preferences	<b>Food Security</b> nutritious foods for developing countries, food industry initiatives, price/affordability, local ingredients, healthy foods	<b>State of the Industry: Five Generations of Food Shoppers</b> demographics, attitudes, behaviors, families, food choices, consumer segments	<b>Supply Chain</b> traceability, transparency, just-in-time, data analytics, distribution bottlenecks	<b>Category Report: Pet Food</b> plant-based, clean label, nutrition, fruit and vegetable ingredients, byproducts, alternative proteins	<b>State-of-the-Industry: Great Ideas From Abroad</b> global food trends, claims, market updates, flavors, functional foods, new food forms	<b>Category Report: Fermented Products</b> kombucha, kimchi, cultured products, beer	<b>Category Report: Savory Snack Bars</b> snacks, meal replacements, quinoa, herbal flavors, umami
<b>Ingredients</b>	<b>Colors</b> natural, synthetic, plant-based, fruit and vegetable concentrates, trends, caramel	<b>Plant-Based Proteins</b> pulses, lentils, soy, pea, chickpeas, vegetarian/vegan foods	<b>Cannabis and Hemp</b> edibles, CBD, cannabinoids, regulation, analytical methods, safety	<b>Sugar Reduction</b> sweeteners, calorie reduction, allulose, stevia, beverages, added sugars, fermentation	<b>Ingredient Supplier Showcase</b>	<b>Fats and Oils</b> plant-based, soy, canola, palm, blends, shea, omega-3 fatty acids	<b>Bakery Ingredients</b> flours, starches, grains, fiber, inclusions, preservatives, fats, shortenings, enzymes	<b>Ingredient Trends</b>	<b>Fruits/Nuts/Inclusions</b> dried fruit, peanuts, almonds, walnuts, pecans, pistachios, cashews	<b>Gluten-Free Formulating</b> ancient grains, quinoa, pulses, alternative flours, texture, snacks, pasta, bakery products	<b>Flavor Forecast</b> flavors, extracts, maskers enhancers, trends, predictions, florals, botanicals
<b>Nutraceuticals</b>	<b>Dairy Download</b> dairy proteins, whey protein, calcium, vitamin D, probiotics	<b>Generational Nutrition: Gen X, Millennials, Gen Z</b> antioxidants, proteins, dietary fiber, vitamins, minerals, fatty acids	<b>Whole Food Nutrition: Fruits and Grains</b> acai, strawberry, blueberries, tart cherries, elderberries, sorghum, quinoa, oats, rice	<b>Energy</b> ribose, B vitamins, botanicals, caffeine, green tea, green coffee bean extract, carnitine, slow-digested carbohydrates	<b>Stress and Sleep</b> tart cherries, melatonin, botanicals, fatty acids	<b>Inflammation and Immunity</b> antioxidants, probiotics, yeast beta-glucans, vitamins, minerals	<b>Diet Trends</b> keto, plant-based, high protein, dietary fiber, vegan, flexitarian	<b>Breakfast</b> whole grains, fiber, eggs, protein	<b>Fatty Acids and Functional Fats</b> omega-3 fatty acids, canola oil, olive oil, fish oil	<b>Bone and Joint Health for the Aging</b> collagen, proteins, vitamin K, calcium, dairy	<b>Heart Health</b> fish oil, omega-3 fatty acids, dietary fiber, plant sterols, blood pressure, cholesterol
<b>Food Safety &amp; Quality</b>	<b>Meat Alternatives</b>	<b>Significance of VBNC Bacteria</b>	<b>Clean Labels</b>	<b>Determining Infectious Doses of Pathogens</b>	<b>Reducing Food Waste Via Fermentation</b>	<b>Bacillus cereus</b>	<b>Lab-Produced Meats</b>	<b>Microbial Cell Injury</b>	<b>Pathogen Detection</b>	<b>Bacteriocin Applications</b>	<b>Raw Food</b>
<b>Processing</b>	<b>Augmented Reality/Virtual Reality</b>										
<b>Packaging</b>	<b>Co-Packaging and Co-Manufacturing</b>	<b>Multilayer Packaging</b>	<b>Oxidation-Stalling Packaging</b>	<b>Fresh Produce Packaging</b>	<b>Seafood Packaging</b>	<b>Antimicrobial Packaging</b>	<b>Packaging/Processing Interactions</b>	<b>Moisture Control</b>	<b>Nutraceutical Packaging</b>	<b>Sustainable Packaging</b>	<b>Packaging to Increase Food Access</b>
<b>Consumer Trends</b>	<i>News, data, and analysis of market research findings on various food categories, consumer demographics, and retail and foodservice channels</i>										
<b>Food Snapshot</b>	<i>Trends in foods, beverages, new products, growth categories, grocery shopping, etc., illustrated in an infographic</i>										
<b>IFTNEXT</b>	<i>IFTNEXT uncovers provocative ideas and groundbreaking discoveries that challenge conventional approaches and advance the science of food</i>										
<b>Startups &amp; Innovators</b>	<i>Budding entrepreneurs and rising stars are disrupting the food space with the help of the funding community that is fueling their growth.</i>										
<b>Marketing Bonuses &amp; Advertiser Incentives</b>		<b>Ad Readership Study</b>							<b>IFT Food Expo Exhibitor Profiles</b>		