

EDITORIAL CALENDAR 2022

	JANUARY AD CLOSE 12/07 MATERIAL CLOSE 12/10	FEBRUARY AD CLOSE 01/10 MATERIAL CLOSE 01/14	MARCH AD CLOSE 02/08 MATERIAL CLOSE 02/14	APRIL AD CLOSE 03/08 MATERIAL CLOSE 03/14	MAY AD CLOSE 04/08 MATERIAL CLOSE 04/14	JUNE AD CLOSE 05/09 MATERIAL CLOSE 05/13
COVER STORIES						
PROCESSOR PROFILE	MILK		CHEESE		ICE CREAM	CULTURED DAIRY
OUTLOOK & INSIGHT REPORTS		DAIRY IN FOODSERVICE: TRENDS & OPPORTUNITIES RTD COFFEE, TEA & JUICE	ICE CREAM	MARKETING DAIRY TO MILLENNIALS & GEN Z CULTURED PRODUCTS	CHEESE	CREAMERS & BUTTERS
DAIRY FOODS & BEVERAGES						
MARKET TRENDS	ICE CREAM	MILK	FROZEN NOVELTIES	CHEESE	CULTURED DAIRY PRODUCTS	JUICES
R&D/INGREDIENTS FOR DAIRY						
FEATURE ARTICLES: INGREDIENT TECHNOLOGIES	GUMS, EMULSIFIERS & STABILIZERS	FRUIT, NUTS & OTHER INCLUSIONS	COLORS	SWEETENERS	FLAVORS, EXTRACTS, MASKERS	CULTURES & ENZYMES
COLUMNISTS	HEALTH & WELLNESS: DAIRY'S PATH TO SUSTAINABILITY DAIRY DETECTIVE: TAP INTO OPPORTUNITIES FOR DAIRY-BASED INGREDIENTS CHEESE DOCTOR: MAKING CHEESE WITH ANIMAL- FREE "MILK"	HEALTH & WELLNESS: REDUCING SUGAR IN DAIRY THARP & YOUNG ON ICE CREAM: PLANT-BASED FROZEN DESSERTS, PART I: MIX CONSIDERATIONS CULTURALLY SPEAKING: DEVELOPING PRODUCTS TO PROMOTE IMMUNE HEALTH	HEALTH & WELLNESS: ADDING FUNCTIONAL INGREDIENTS DAIRY DETECTIVE: THE FUTURE FOR DAIRY AND PLANT-BASED HYBRIDS DAIRY & NUTRITION: U.S. DAIRY: A SUSTAINABILITY PROGRESS REPORT	HEALTH & WELLNESS: DAIRY'S ROLE IN SPORTS NUTRITION THARP & YOUNG ON ICE CREAM: PLANT-BASED FROZEN DESSERTS, PART II: FLAVORING/COLORING CONSIDERATIONS CHEESE DOCTOR: USES FOR WHEY PERMEATE	HEALTH & WELLNESS: PROBIOTICS & PREBIOTICS: BENEFITS TO THE MICROBIOME & BEYOND THARP & YOUNG ON ICE CREAM: LACTOSE-FREE ICE CREAM: BEST PRACTICES CULTURALLY SPEAKING: TOOLS FOR REDUCING SUGAR	HEALTH & WELLNESS: DAIRY'S ROLE IN ANTI-AGING DAIRY & NUTRITION: THE ROLE OF DAIRY PROTEIN IN SUSTAINING ENERGY
SHOWCASES	INGREDIENTS FOR CHEESEMAKING	EMULSIFIERS, STABILIZERS, TEXTURANTS	INGREDIENTS FOR BEVERAGES	FRUIT, NUTS & OTHER INCLUSIONS	VALUE-ADDED INGREDIENTS	SUGAR & SUGAR ALTERNATIVES
OPERATIONS/LOGISTICS/PACKAGING						
FEATURE ARTICLES	INSIDE THE PLANT: MILK PROCESSING TECHNOLOGIES: XRAY, METAL DETECTION & INSPECTION SYSTEMS	PLANT FOCUS: PLANT EXPANSION: BEST PRACTICES PACKAGING TECHNOLOGIES: RIGID & FLEXIBLE PACKAGING TRENDS	INSIDE THE PLANT: CHEESE PROCESSING TECHNOLOGIES: PUMPS & VALVES	PLANT FOCUS: CYBERSECURITY SUPPLY CHAIN & LOGISTICS: WAREHOUSE TECHNOLOGIES	INSIDE THE PLANT: ICE CREAM/FROZEN NOVELTIES SUPPLY CHAIN & LOGISTICS: TRANSPORTATION	INSIDE THE PLANT: CULTURED DAIRY PROCESSING TECHNOLOGIES: WASTEWATER & ENERGY SAVINGS
COLUMNISTS		3-A TODAY: MAINTAINING GOOD PLANT AIR QUALITY	QUALITY ON THE LINE: PLANT SANITATION: BEST PRACTICES		3-A TODAY: EQUIPMENT CLEANING: CIP VS. COP	QUALITY ON THE LINE: HOW TO IDENTIFY SPOILAGE ORGANISMS IN PASTEURIZED MILK
SHOWCASES	CHEESEMAKING EQUIPMENT	LAB TESTS, KITS & EQUIPMENT; END OF LINE PACKAGING	MIXERS & BLENDERS	FILLING & CAPPING	CLEANING & SANITATION	AUTOMATION & ROBOTICS
DAIRY FOODS EXTRA	HOW TO HIRE, TRAIN & RETAIN PLANT PERSONNEL			ALLERGEN HANDLING	BREAKTHROUGH AWARD WINNER: SPONSORED BY THE AMERICAN DAIRY PRODUCTS INSTITUTE	FORMULATING FOR HOLISTIC HEALTH
TRADESHOW PREVIEWS			CHEESEEXPO			IFT SHOW
SPECIAL OPPORTUNITIES & EVENTS						
VALUE ADDED / SHOW PACKAGES	21ST ANNUAL SUPPLIER CAPABILITIES SPOTLIGHT Buy a 1/2-page or larger & get a FREE Corporate Profile		CHEESEEXPO SHOW PACKAGE			IFT SHOW PACKAGE
EDITORIAL WEBINARS/ EBOOKS			NEW PRODUCT DEVELOPMENT: TRENDS & OPPORTUNITIES		HOW TO FIND FLAVOR INSPIRATION	
PODCASTS				SUGAR REDUCTION		IMMUNITY
INDUSTRY EVENTS	IDFA'S DAIRY FORUM 2020 Jan. 23-26, 2022 Palm Desert, CA		PACK EXPO EAST March 21-23, 2022 Philadelphia, PA IDFA'S ICE CREAM TECHNOLOGY & YOGURT & CULTURED INNOVATION CONFERENCES March 16-17, 2021 Bonita Springs, FL	SUPPLYSIDE EAST April 12-13, 2022 Secaucus, NJ CHEESEEXPO April 12-14, 2022 Milwaukee, WI ADPI ANNUAL MEETING April 24-26, 2022 Chicago, IL	FOOD SAFETY SUMMIT May 9-12, 2022 Rosemont, IL	MEMBRANE TECHNOLOGY FORUM June 14-16, 2022 Minneapolis, MN

EDITORIAL CALENDAR 2022

	JULY AD CLOSE 06/08 MATERIAL CLOSE 06/14	AUGUST AD CLOSE 07/08 MATERIAL CLOSE 07/14	SEPTEMBER AD CLOSE 08/08 MATERIAL CLOSE 08/12	OCTOBER AD CLOSE 09/08 MATERIAL CLOSE 09/13	NOVEMBER AD CLOSE 10/07 MATERIAL CLOSE 10/13	DECEMBER AD CLOSE 11/08 MATERIAL CLOSE 11/14
COVER STORIES						
PROCESSOR PROFILE	SUSTAINABILITY ISSUE: PROCESSOR SUCCESS STORIES		CHEESE	ICE CREAM	STATE OF THE INDUSTRY REPORT	PROCESSOR OF THE YEAR
OUTLOOK & INSIGHT REPORT		DAIRY 100	DAIRY ALTERNATIVES	BEST PRACTICES IN PRODUCT DEVELOPMENT		
DAIRY FOODS & BEVERAGES						
MARKET TRENDS		BUTTERS & CREAMERS	MILK ALTERNATIVES	RTD COFFEE & TEA		CHEESE
R&D/INGREDIENTS FOR DAIRY						
FEATURE ARTICLES: INGREDIENT TECHNOLOGIES	INGREDIENT SOURCING & TRACEABILITY	IMMUNITY-BOOSTING INGREDIENTS	FORMULATING THE DAIRY PRODUCT OF THE FUTURE	PROTEIN FORTIFICATION OF DAIRY PRODUCTS	CATEGORY-BY-CATEGORY REVIEW <ul style="list-style-type: none"> Milk Ice Cream & frozen desserts Cheese Yogurt & cultured products <ul style="list-style-type: none"> Coffee, tea, juice Nondairy beverages Ingredients Dairy Exports PLUS: <ul style="list-style-type: none"> Exporter of the Year Dairy processor executive round table 	PROBIOTICS, PREBIOTICS, POSTBIOTICS
COLUMNISTS		HEALTH & WELLNESS: PLANT-BASED PROTEINS: A COMPARISON CHEESE DOCTOR: NEW USES FOR UNDERUSED CHEESE CO-PRODUCTS DAIRY DETECTIVE: HISPANIC CHEESES: OVERCOMING CHALLENGES AND EMBRACING OPPORTUNITIES	HEALTH & WELLNESS: DAIRY'S IMPORTANCE IN CHILD NUTRITION THARP & YOUNG ON ICE CREAM: FORMULATION OF FRUIT PREPARATIONS CULTURALLY SPEAKING: HOW TO PREVENT COMMON PRODUCT DEFECTS DAIRY & NUTRITION: DAIRY & DIGESTIVE HEALTH	HEALTH & WELLNESS: BIOENGINEERED "DAIRY" PROTEINS DAIRY DETECTIVE: PROBIOTICS' SURVIVAL IN DAIRY PRODUCTS: SHELF-LIFE STUDIES CHEESE DOCTOR: CRAFTING SQUEAKY CHEESE CURDS		HEALTH & WELLNESS: BUILDING STRONGER BONES WITH DAIRY CULTURALLY SPEAKING: OVERCOMING CHALLENGES OF DAIRY/PLANT-BASED HYBRIDS DAIRY & NUTRITION: SUPPORTING IMMUNE HEALTH WITH DAIRY NUTRIENTS
SHOWCASES	NATURAL & ORGANIC INGREDIENTS	FLAVORS	CULTURES & ENZYMES	COLORS		
OPERATIONS/LOGISTICS/PACKAGING						
FEATURE ARTICLES	PACKAGING TECHNOLOGIES: SUSTAINABLE DAIRY PACKAGING PROCESSING TECHNOLOGIES: DESIGNING THE SUSTAINABLE PLANT OF THE FUTURE	PLANT OF THE YEAR PACKAGING TECHNOLOGIES: PRINTING, LABELING, SHRINK-WRAPPING	INSIDE THE PLANT: CHEESE PROCESSING TECHNOLOGIES: CONVEYORS, PALLETIZERS	INSIDE THE PLANT: ICE CREAM PROCESSING TECHNOLOGIES: HEAT EXCHANGERS		PACKAGING TECHNOLOGIES: ESL & AESPTIC
COLUMNISTS		3-A TODAY: AVOIDING PITFALLS IN HYGIENIC DESIGN FOR 3-A SANITARY STANDARDS		QUALITY ON THE LINE: HOW TO IDENTIFY SPOILAGE ORGANISMS IN RAW MILK		3-A TODAY: CONSIDERATIONS FOR DRY-CLEANING OF EQUIPMENT
SHOWCASES	FILTRATION & WASTEWATER MANAGEMENT	PUMPS, VALVES & LUBRICANTS	DETECTION & INSPECTION SYSTEMS	CONTAINERS; PLANT INSTRUMENTATION		PRODUCTS FROM PACK EXPO
DAIRY FOODS EXTRA	SUSTAINABILITY-MINDED TRANSPORTATION & OTHER LOGISTICS PLANNING		QA & QC TESTING			BOOST PLANT EFFICIENCIES VIA SOFTWARE
TRADESHOW PREVIEWS				PACK EXPO		
SPECIAL OPPORTUNITIES & EVENTS						
VALUE ADDED / SHOW PACKAGES	Buy a ½-page or larger & get a FREE Corporate Profile			PACK EXPO SHOW PACKAGE		Buy a ½-page or larger & get a FREE Corporate Profile
EDITORIAL WEBINARS/ EBOOKS	FOOD SAFETY BUYERS GUIDE EBOOK		ADDRESSING CHALLENGES ASSOCIATED WITH SUGAR REDUCTION	FORMULATING WITH IMMUNITY-BOOSTING INGREDIENTS		
PODCASTS	SUSTAINABILITY	PROTEIN			FUNCTIONAL DAIRY	
INDUSTRY EVENTS	IFT July 10-13, 2022 Chicago IL			PACK EXPO October 23-26, 2022 Chicago, IL	SupplySide West November 2-3, 2022 Las Vegas, NV PLMA November 13-15, 2022 Chicago IL	