

# EDITORIAL CALENDAR 2022

	<b>JANUARY</b> AD CLOSE 12/07 MATERIAL CLOSE 12/10	<b>FEBRUARY</b> AD CLOSE 01/10 MATERIAL CLOSE 01/14	<b>MARCH</b> AD CLOSE 02/08 MATERIAL CLOSE 02/14	<b>APRIL</b> AD CLOSE 03/08 MATERIAL CLOSE 03/14	<b>MAY</b> AD CLOSE 04/08 MATERIAL CLOSE 04/14	<b>JUNE</b> AD CLOSE 05/09 MATERIAL CLOSE 05/13
<b>COVER STORIES</b>						
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
<b>DAIRY FOODS &amp; BEVERAGES</b>						
MARKET TRENDS	ICE CREAM	MILK	FROZEN NOVELTIES	CHEESE	CULTURED DAIRY PRODUCTS	JUICES
<b>R&amp;D/INGREDIENTS FOR DAIRY</b>						
FEATURE ARTICLES: INGREDIENT TECHNOLOGIES	GUMS, EMULSIFIERS & STABILIZERS	FRUIT, NUTS & OTHER INCLUSIONS	COLORS	SWEETENERS	FLAVORS, EXTRACTS, MASKERS	CULTURES & ENZYMES
COLUMNISTS	<b>HEALTH &amp; WELLNESS:</b> DAIRY'S PATH TO SUSTAINABILITY <b>DAIRY DETECTIVE:</b> TAP INTO OPPORTUNITIES FOR DAIRY-BASED INGREDIENTS <b>CHEESE DOCTOR:</b> MAKING CHEESE WITH ANIMAL- FREE "MILK"	<b>HEALTH &amp; WELLNESS:</b> REDUCING SUGAR IN DAIRY <b>THARP &amp; YOUNG ON ICE CREAM:</b> PLANT-BASED FROZEN DESSERTS, PART I: MIX CONSIDERATIONS <b>CULTURALLY SPEAKING:</b> DEVELOPING PRODUCTS TO PROMOTE IMMUNE HEALTH	<b>HEALTH &amp; WELLNESS:</b> ADDING FUNCTIONAL INGREDIENTS <b>DAIRY DETECTIVE:</b> THE FUTURE FOR DAIRY AND PLANT-BASED HYBRIDS <b>DAIRY &amp; NUTRITION:</b> U.S. DAIRY: A SUSTAINABILITY PROGRESS REPORT	<b>HEALTH &amp; WELLNESS:</b> DAIRY'S ROLE IN SPORTS NUTRITION <b>THARP &amp; YOUNG ON ICE CREAM:</b> PLANT-BASED FROZEN DESSERTS, PART II: FLAVORING/COLORING CONSIDERATIONS <b>CHEESE DOCTOR:</b> USES FOR WHEY PERMEATE	<b>HEALTH &amp; WELLNESS:</b> PROBIOTICS & PREBIOTICS: BENEFITS TO THE MICROBIOME & BEYOND <b>THARP &amp; YOUNG ON ICE CREAM:</b> LACTOSE-FREE ICE CREAM: BEST PRACTICES <b>CULTURALLY SPEAKING:</b> TOOLS FOR REDUCING SUGAR	<b>HEALTH &amp; WELLNESS:</b> DAIRY'S ROLE IN ANTI-AGING <b>DAIRY DETECTIVE:</b> HISPANIC CHEESES: OVERCOMING CHALLENGES AND EMBRACING OPPORTUNITIES <b>DAIRY &amp; NUTRITION:</b> 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
<b>OPERATIONS/LOGISTICS/PACKAGING</b>						
FEATURE ARTICLES	<b>INSIDE THE PLANT:</b> MILK <b>PROCESSING TECHNOLOGIES:</b> XRAY, METAL DETECTION & INSPECTION SYSTEMS	<b>PLANT FOCUS:</b> PLANT EXPANSION: BEST PRACTICES <b>PACKAGING TECHNOLOGIES:</b> RIGID & FLEXIBLE PACKAGING TRENDS	<b>INSIDE THE PLANT:</b> CHEESE <b>PROCESSING TECHNOLOGIES:</b> PUMPS & VALVES	<b>PLANT FOCUS:</b> CYBERSECURITY <b>SUPPLY CHAIN &amp; LOGISTICS:</b> WAREHOUSE TECHNOLOGIES	<b>INSIDE THE PLANT:</b> ICE CREAM/FROZEN NOVELTIES <b>SUPPLY CHAIN &amp; LOGISTICS:</b> TRANSPORTATION	<b>INSIDE THE PLANT:</b> CULTURED DAIRY <b>PROCESSING TECHNOLOGIES:</b> WASTEWATER & ENERGY SAVINGS
COLUMNISTS		<b>3-A TODAY:</b> MAINTAINING GOOD PLANT AIR QUALITY	<b>QUALITY ON THE LINE:</b> PLANT SANITATION: BEST PRACTICES		<b>3-A TODAY:</b> EQUIPMENT CLEANING: CIP VS. COP	<b>QUALITY ON THE LINE:</b> 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
<i>DAIRY FOODS EXTRA</i>	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
<b>SPECIAL OPPORTUNITIES &amp; EVENTS</b>						
VALUE ADDED / SHOW PACKAGES	<b>21<sup>ST</sup> ANNUAL SUPPLIER CAPABILITIES SPOTLIGHT</b> 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

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	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
<b>COVER STORIES</b>						
PROCESSOR PROFILE	<b>SUSTAINABILITY ISSUE:</b> PROCESSOR SUCCESS STORIES		CHEESE	ICE CREAM	<b>STATE OF THE INDUSTRY REPORT</b>	<b>PROCESSOR OF THE YEAR</b>
OUTLOOK & INSIGHT REPORT		<b>DAIRY 100</b>	DAIRY ALTERNATIVES	BEST PRACTICES IN PRODUCT DEVELOPMENT		
<b>DAIRY FOODS &amp; BEVERAGES</b>						
MARKET TRENDS		BUTTERS & CREAMERS	MILK ALTERNATIVES	RTD COFFEE & TEA		CHEESE
<b>R&amp;D/INGREDIENTS FOR DAIRY</b>						
FEATURE ARTICLES: INGREDIENT TECHNOLOGIES	INGREDIENT SOURCING & TRACEABILITY	IMMUNITY-BOOSTING INGREDIENTS	FORMULATING THE DAIRY PRODUCT OF THE FUTURE	PROTEIN FORTIFICATION OF DAIRY PRODUCTS	<b>CATEGORY-BY-CATEGORY REVIEW</b> <ul style="list-style-type: none"> <li>Milk</li> <li>Ice Cream &amp; frozen desserts</li> <li>Cheese</li> <li>Yogurt &amp; cultured products                             <ul style="list-style-type: none"> <li>Coffee, tea, juice</li> <li>Nondairy beverages</li> <li>Ingredients</li> <li>Dairy Exports</li> </ul> </li> </ul> <b>PLUS:</b> <ul style="list-style-type: none"> <li>Exporter of the Year</li> <li>Dairy processor executive round table</li> </ul>	PROBIOTICS, PREBIOTICS, POSTBIOTICS
COLUMNISTS		<b>HEALTH &amp; WELLNESS:</b> PLANT-BASED PROTEINS: A COMPARISON  <b>CHEESE DOCTOR:</b> NEW USES FOR UNDERUSED CHEESE CO-PRODUCTS	<b>HEALTH &amp; WELLNESS:</b> DAIRY'S IMPORTANCE IN CHILD NUTRITION  <b>THARP &amp; YOUNG ON ICE CREAM:</b> FORMULATION OF FRUIT PREPARATIONS  <b>CULTURALLY SPEAKING:</b> HOW TO PREVENT COMMON PRODUCT DEFECTS  <b>DAIRY &amp; NUTRITION:</b> DAIRY & DIGESTIVE HEALTH	<b>HEALTH &amp; WELLNESS:</b> BIOENGINEERED "DAIRY" PROTEINS  <b>DAIRY DETECTIVE:</b> PROBIOTICS' SURVIVAL IN DAIRY PRODUCTS: SHELF-LIFE STUDIES  <b>CHEESE DOCTOR:</b> CRAFTING SQUEAKY CHEESE CURDS		<b>HEALTH &amp; WELLNESS:</b> BUILDING STRONGER BONES WITH DAIRY  <b>CULTURALLY SPEAKING:</b> OVERCOMING CHALLENGES OF DAIRY/PLANT-BASED HYBRIDS  <b>DAIRY &amp; NUTRITION:</b> SUPPORTING IMMUNE HEALTH WITH DAIRY NUTRIENTS
SHOWCASES	NATURAL & ORGANIC INGREDIENTS	FLAVORS	CULTURES & ENZYMES	COLORS		
<b>OPERATIONS/LOGISTICS/PACKAGING</b>						
FEATURE ARTICLES	<b>PACKAGING TECHNOLOGIES:</b> SUSTAINABLE DAIRY PACKAGING  <b>PROCESSING TECHNOLOGIES:</b> DESIGNING THE SUSTAINABLE PLANT OF THE FUTURE	<b>PLANT OF THE YEAR</b>  <b>PACKAGING TECHNOLOGIES:</b> PRINTING, LABELING, SHRINK-WRAPPING	<b>INSIDE THE PLANT:</b> CHEESE  <b>PROCESSING TECHNOLOGIES:</b> CONVEYORS, PALLETIZERS	<b>INSIDE THE PLANT:</b> ICE CREAM  <b>PROCESSING TECHNOLOGIES:</b> HEAT EXCHANGERS		<b>PACKAGING TECHNOLOGIES:</b> ESL & AESPTIC
COLUMNISTS		<b>3-A TODAY:</b> AVOIDING PITFALLS IN HYGIENIC DESIGN FOR 3-A SANITARY STANDARDS		<b>QUALITY ON THE LINE:</b> HOW TO IDENTIFY SPOILAGE ORGANISMS IN RAW MILK		<b>3-A TODAY:</b> 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		
<b>SPECIAL OPPORTUNITIES &amp; EVENTS</b>						
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	