

















# EDITORIAL CALENDAR 2023

	JANUARY AD CLOSE 12/06 MATERIAL CLOSE 12/12	FEBRUARY AD CLOSE 01/10 MATERIAL CLOSE 01/16	MARCH AD CLOSE 02/08 MATERIAL CLOSE 02/14	APRIL AD CLOSE 03/08 MATERIAL CLOSE 03/14	MAY AD CLOSE 04/07 MATERIAL CLOSE 04/13	JUNE AD CLOSE 05/09 MATERIAL CLOSE 05/15
<b>COVER STORIES</b>						
PROCESSOR PROFILE	MILK		CHEESE		ICE CREAM/ NOVELTIES	CULTURED DAIRY
OUTLOOK REPORT/ CATEGORY FOCUS	DIVERSITY, EQUITY & INCLUSION	CO-PACKING/PRIVATE LABEL	ICE CREAM/NOVELTIES	CULTURED DAIRY	E-COMMERCE	CHEESE
<b>DAIRY FOODS &amp; BEVERAGES</b>						
MARKET TRENDS	ICE CREAM	MILK	FROZEN NOVELTIES	CHEESE	CULTURED DAIRY PRODUCTS	JUICES
<b>INGREDIENT TRENDS/R&amp;D/FORMULATION</b>						
FEATURE ARTICLE INGREDIENT TECHNOLOGIES	GUMS, EMULSIFIERS & STABILIZERS	FRUIT, NUTS & OTHER INCLUSIONS	SUGAR REDUCTION	LACTOSE-FREE DAIRY	FLAVORS, EXTRACTS, MASKERS	CULTURES & ENZYMES
COLUMNISTS	<b>HEALTH &amp; WELLNESS:</b> INFANT FORMULA UPDATE  <b>CHEESE DOCTOR:</b> CARBON NEUTRAL CHEESEMAKING  <b>DAIRY DETECTIVE:</b> CONSUMER PERCEPTIONS - DAIRY VS. PLANT-BASED	<b>HEALTH &amp; WELLNESS:</b> HYBRID DAIRY PRODUCTS  <b>CULTURALLY SPEAKING:</b> REVISITING THE YOGURT STANDARD  <b>THARP &amp; YOUNG:</b> MILKFAT & THE MIX	<b>HEALTH &amp; WELLNESS:</b> PROTEIN FORTIFICATION  <b>DAIRY DETECTIVE:</b> WHEY PROTEIN & FUNCTIONAL HEALTH  <b>DAIRY &amp; NUTRITION:</b> UPCYCLING OF DAIRY CO-PRODUCTS	<b>HEALTH &amp; WELLNESS:</b> COFFEE BEVERAGES  <b>THARP &amp; YOUNG:</b> MANAGING LABEL CLAIMS  <b>CHEESE DOCTOR:</b> INNOVATIONS IN CHEESE PACKAGING	<b>HEALTH &amp; WELLNESS:</b> GUT HEALTH  <b>THARP &amp; YOUNG:</b> ECONOMICS OF SWEETNESS  <b>CULTURALLY SPEAKING:</b> DAIRY PRODUCTS AS INGREDIENTS	<b>HEALTH &amp; WELLNESS:</b> DAIRY ALLERGEN UPDATE - A2 MILK  <b>DAIRY DETECTIVE:</b> CHEESE SNACKING INNOVATIONS & TRENDS  <b>DAIRY &amp; NUTRITION:</b> DAIRY BIOACTIVES & WELLNESS BENEFITS
SHOWCASES	INGREDIENTS FOR CHEESEMAKING	FRUITS, NUTS & INCLUSIONS	FLAVORS, BOTANICALS & MASKING AGENTS	COLORS	DAIRY & PLANT-BASED PROTEINS	SWEETENERS
<b>OPERATIONS/PROCESSING/PACKAGING</b>						
FEATURE ARTICLES	<b>INSIDE THE PLANT:</b> MILK <b>PROCESSING TECHNOLOGIES:</b> X-RAY, METAL DETECTION & INSPECTION SYSTEMS	<b>PACKAGING TECHNOLOGIES:</b> RIGID & FLEXIBLE PACKAGING TRENDS	<b>INSIDE THE PLANT:</b> CHEESE <b>PROCESSING TECHNOLOGIES:</b> PUMPS & VALVES	<b>PLANT FOCUS:</b> CYBER SECURITY <b>SUPPLY CHAIN LOGISTICS:</b> WAREHOUSE TECHNOLOGIES	<b>INSIDE THE PLANT:</b> ICE CREAM/FROZEN NOVELTIES <b>PACKAGING TECHNOLOGIES:</b> PRIMARY PACKAGING	<b>INSIDE THE PLANT:</b> CULTURED DAIRY <b>PROCESSING TECHNOLOGIES:</b> WASTEWATER & ENERGY SAVINGS
COLUMNISTS	<b>COLD CHAIN:</b> COLD CHAIN TRENDS	<b>3-A TODAY:</b> BIOFILM REMOVAL	<b>QUALITY ON THE LINE:</b> CONTROLLING SHRINKAGE  <b>COLD CHAIN:</b> SAFE STORAGE OF ICE CREAM  <b>GLOBAL INSIGHTS:</b> CHANGES IN CHINESE DEMAND	<b>COLD CHAIN:</b> COLD CHAIN LOGISTICS	<b>3-A TODAY:</b> PRODUCT PIPELINE RECOVERY SYSTEMS	<b>QUALITY ON THE LINE:</b> EXPORTING TO CHINA  <b>GLOBAL INSIGHTS:</b> GLOBAL ECONOMIC GROWTH/ RECESSION & IMPACT ON PRICES
SHOWCASES	CHEESEMAKING EQUIPMENT	LAB TESTING KITS & EQUIPMENT	MIXES & BLENDERS	FILLERS & CAPPING	CLEANING & SANITATION	AUTOMATION & ROBOTICS
<b>SPECIAL OPPORTUNITIES &amp; EVENTS</b>						
PODCASTS/ WEBINARS/ EBOOKS	 <b>PODCAST:</b> DIVERSITY, EQUITY & INCLUSION AND ENVIRONMENTAL, SOCIAL & GOVERNANCE	 <b>PODCAST:</b> DAIRY & HEALTH & WELLNESS	 <b>PODCAST:</b> DAIRY PACKAGING TRENDS, CHALLENGES & OPPORTUNITIES   <b>WEBINAR:</b> TRENDS IN PRODUCT DEVELOPMENT	 <b>PODCAST:</b> CBD IN DAIRY	 <b>PODCAST:</b> SUPPLY CHAIN CHALLENGES   <b>WEBINAR:</b> TRENDS IN FLAVORS	 <b>PODCAST:</b> ANIMAL-FREE DAIRY
TRADE SHOW PREVIEW/ VALUE ADDED	<b>22nd ANNUAL SUPPLIER CAPABILITIES SPOTLIGHT:</b> BUY A ½-PAGE OR LARGER & GET A FREE CORPORATE PROFILE	<b>IDFA ICE CREAM TECHNOLOGY &amp; YOGURT &amp; CULTURED INNOVATION:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>CHEESECON CONFERENCE PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>FOOD SAFETY SUMMIT PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>MEMBRANE TECHNOLOGY CONFERENCE PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>IFT PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS
INDUSTRY EVENTS	<b>IDFA DAIRY FORUM</b> JANUARY 22-25, 2023 ORLANDO, FL		<b>FPSA ANNUAL CONFERENCE</b> MARCH 7-9, 2023 TUCSON, AZ	<b>CHEESECON</b> APRIL 5-6, 2023 MADISON, WI  <b>IDFA ICE CREAM TECHNOLOGY &amp; YOGURT &amp; CULTURED CONFERENCES</b> APRIL 18-19, 2023 AUSTIN, TX  <b>ADPI ANNUAL MEETING</b> APRIL 23-25, 2023 CHICAGO, IL	<b>FOOD SAFETY SUMMIT</b> MAY 8-11, 2023 ROSEMONT, IL	<b>MEMBRANE TECHNOLOGY FORUM</b> JUNE 13-15, 2023 MINNEAPOLIS, MN

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	JULY AD CLOSE 06/08 MATERIAL CLOSE 06/14	AUGUST AD CLOSE 07/07 MATERIAL CLOSE 07/13	SEPTEMBER AD CLOSE 08/08 MATERIAL CLOSE 08/14	OCTOBER AD CLOSE 09/08 MATERIAL CLOSE 09/14	NOVEMBER AD CLOSE 10/10 MATERIAL CLOSE 10/16	DECEMBER AD CLOSE 11/08 MATERIAL CLOSE 11/14
<b>COVER STORIES</b>						
PROCESSOR PROFILE	SUSTAINABILITY ISSUE: PROCESSOR SUCCESS STORIES	PLANT OF THE YEAR	CHEESE	ICE CREAM	STATE OF THE INDUSTRY REPORT	PROCESSOR OF THE YEAR
OUTLOOK REPORT/ CATEGORY FOCUS	ETHICALLY SOURCED INGREDIENTS	DAIRY 100	DAIRY ALTERNATIVES	RTD COFFEE/TEA/JUICE		WOMEN IN DAIRY
<b>DAIRY FOODS &amp; BEVERAGES</b>						
MARKET TRENDS		BUTTERS & CREAMERS	MILK ALTERNATIVES	RTD COFFEE & TEA		CHEESE
<b>INGREDIENT TRENDS/R&amp;D/FORMULATION</b>						
FEATURE ARTICLE INGREDIENT TECHNOLOGIES	INGREDIENT SOURCING & TRACEABILITY	CLEAN LABEL	INCLUSIONS	DAIRY ALTERNATIVES	CATEGORY-BY-CATEGORY REVIEW • Milk • Ice Cream & Frozen Desserts • Cheese • Yogurt & Cultured Products • Coffee, Tea & Juice • Nondairy Beverages • Ingredients • Dairy Exports  PLUS: • Exporter of the Year • Dairy Processor Executive Round Table	DAIRY'S ROLE IN SPORTS NUTRITION
COLUMNISTS		HEALTH & WELLNESS: PLANT-BASED CHEESE, YOGURT & ICE CREAM  CHEESE DOCTOR: SHEEP & GOAT'S MILK CHEESE	HEALTH & WELLNESS: BENEFITS OF EATING CHEESE  THARP & YOUNG: WATER ICES & SORBETS  CULTURALLY SPEAKING: FERMENTED DAIRY  DAIRY & NUTRITION: DAIRY & EARLY COGNITIVE DEVELOPMENT	HEALTH & WELLNESS: APPEALING TO TWEENS  DAIRY DETECTIVE: DAIRY INNOVATION - FARM TO FORK  CHEESE DOCTOR: CAUSES OF CHEESE DEFECTS		HEALTH & WELLNESS: MILK & STRESS REDUCTION  CULTURALLY SPEAKING: DAIRY PRODUCTS FROM AROUND THE WORLD  DAIRY & NUTRITION: DAIRY & FOOD EQUITY
SHOWCASES	NATURAL & ORGANIC INGREDIENTS	FLAVORS	CULTURES & ENZYMES	INGREDIENTS FOR BEVERAGES		PRE, PRO & POSTBIOTICS
<b>OPERATIONS/PROCESSING/PACKAGING</b>						
FEATURE ARTICLES	PACKAGING TECHNOLOGIES: SUSTAINABLE DAIRY PACKAGING  PROCESSING TECHNOLOGIES: DESIGNING THE SUSTAINABLE PLANT OF THE FUTURE	PACKAGING TECHNOLOGIES: SECONDARY PACKAGING EQUIPMENT  PROCESSING TECHNOLOGIES: HEAT EXCHANGERS	INSIDE THE PLANT: CHEESE  PACKAGING TECHNOLOGIES: PRINTING, LABELING, SHRINK -WRAPPING	INSIDE THE PLANT: ICE CREAM  PROCESSING TECHNOLOGIES: CONVEYORS/PALLETIZERS		PACKAGING TECHNOLOGIES: ASEPTIC/ESL
COLUMNISTS		3-A TODAY: SANITARY STANDARDS FOR ROBOT-BASED AUTOMATION SYSTEMS	GLOBAL INSIGHTS: ENVIRONMENTAL RULES IN EU LIMITING MILK PRODUCTION GROWTH	QUALITY ON THE LINE: PHAGE CONTROL  GCCA: TRANSPORTATION AND THE COLD CHAIN		3-A TODAY: GLOBAL FOOD SAFETY INITIATIVE
SHOWCASES	FILTRATION & WASTEWATER MANAGEMENT	CONVEYORS/PALLETIZERS	DETECTION & INSPECTION SYSTEMS	RIGID & FLEXIBLE PACKAGING		INSTRUMENTATION & PROCESS CONTROL SYSTEMS
<b>SPECIAL OPPORTUNITIES &amp; EVENTS</b>						
PODCASTS/ WEBINARS/ EBOOKS	 PODCAST: SUSTAINABILITY   WEBINAR: FOOD SAFETY BUYER'S GUIDE EBOOK	 PODCAST: DAIRY LOGISTICS	 PODCAST: TECHNOLOGY & INTERNET OF THINGS   WEBINAR: SUGAR REDUCTION	 PODCAST: FOODSERVICE/RETAIL	 WEBINAR: STATE OF THE INDUSTRY	 PODCAST: REDUCTION & FREE-FROM
TRADE SHOW PREVIEW/ VALUE ADDED		PACK EXPO LAS VEGAS PREVIEW: FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS		PROCESS EXPO PREVIEW: FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS		
INDUSTRY EVENTS	IFT JULY 16-19, 2023 CHICAGO, IL		PACK EXPO LAS VEGAS SEPTEMBER 11-13, 2023 LAS VEGAS, NV	PROCESS EXPO OCTOBER 23-25, 2023 CHICAGO, IL		