

	January	February	March	April	May	June
Ad Close/Materials Due	Dec 4/Dec 10	Jan 8/Jan 14	Feb 8/Feb 12	Mar 8/Mar 12	Apr 8/Apr 14	May 7/May 13
COVER STORIES						
Processor Profile (NEW: Product Development Spotlight!)	Milk Processor	Ice Cream Processor	Cheese Processor	Nondairy Beverage Processor	Ice Cream Processor	Cultured Dairy Processor
Outlook Reports		NEW RTD Coffee, Tea and Juice	Ice Cream	Cultured Products	Cheese	NEW Private Label
DAIRY FOODS AND BEVERAGES						
Eat.Drink.Dairy. Sponsorships Available!!	New Dairy Products	New Dairy Products	New Dairy Products	New Dairy Products	New Dairy Products	New Dairy Products
Market Trends	Ice Cream	Milk	Frozen Novelties	Cheese	Cultured Dairy Products	Juices
Bonus Editorial	Spotlight on Leading Suppliers			Breakthrough Award winner, sponsored by the American Dairy Products Institute		
R&D/INGREDIENTS FOR DAIRY						
Feature Articles: Ingredient Technologies	Gums, Emulsifiers & Stabilizers	Fruit, Nuts & Other Inclusions	Formulating with Tea & Coffee	Sweeteners	Flavors, Extracts and Maskers	Cultures & Enzymes
Columnists	Health & Wellness: Dairy in the Flexitarian Diet - (dairy supports plants) Dairy Detective: The U.S. Dairy Industry and Sustainability Cheese Doctor: Controlling Phage in Your Cheese Plant	Health & Wellness: Dairy + Caffeine (Coffee/Tea Beverages) Tharp & Young on Ice Cream: "Art" of Homogenization (Homogenization vs. High-Shear Mixing) Culturally Speaking: Flavor Trends in Cultured Products	Health & Wellness: Dairy and the Keto Diet Dairy Detective: Dairy & Plant-Based Proteins Dairy & Nutrition: What Do the New Dietary Guidelines Mean for Dairy?	Health & Wellness: Lactose-Free Dairy Tharp & Young on Ice Cream: Influence of Inclusions on Shelf Life Cheese Doctor: Hispanic cheese: a Maturing Category	Health & Wellness: Protein Fortification Tharp & Young on Ice Cream: Generic Approaches to Creating Stabilizer/Emulsifier Blends Culturally Speaking: Tapping into the Capabilities of Bacterial Cultures	Health & Wellness: Sugars and Added Sugars Update Dairy & Nutrition: The Science Behind the Dairy Matrix
Showcases	Ingredients for Cheese	Emulsifiers, Stabilizers, Texturants	Colors	Fruit, Nuts and Other Inclusions	Functional Ingredients	Sweeteners
OPERATIONS, PACKAGING & LOGISTICS						
Feature Articles	Inside the Plant: Milk Processing Technologies: X-Ray, Metal Detection and Inspection Systems	Inside the Plant: Ice Cream Packaging Technologies: Rigid & Flexible Packaging Trends	Inside the Plant: Cheese Processing Technologies: Pumps & Valves	Inside the Plant: Nondairy Beverages NEW Supply Chain & Logistics: Warehouse Technologies	Inside the Plant: Ice Cream/ Frozen Novelties NEW Supply Chain & Logistics: Transportation	Inside the Plant: Cultured Dairy Processing Technologies: Wastewater & Energy Savings
Columnists		3-A Today: Distance Training in the COVID-19 Era	Quality on the Line: Allergen Management (Dairy vs. Juice, Ice Cream, Yogurts, Dips)	Pathogen Control	3-A Today: Guidelines vs. Standards and Your Preventive Controls Plan	Quality on the Line: Quality Monitoring Programs - Part 1 (Testing Regiment)
Showcases	Cheesemaking Equipment	Lab Tests/Kits & Equipment	Mixers and Blenders	Filling and Capping	Filtration: Cleaning and Sanitation	Automation & Robotics
Trade Show Previews			CheeseExpo April 6-8, 2021 Milwaukee, WI			IFT Annual Meeting & Food Expo July 18-21, 2021 Chicago, IL
Webinars/eBook			Ice Cream Outlook & Trends		Yogurt/Cultured Products Outlook & Trends	
Value - Added/Show Packages	18 th Annual Supplier Capabilities Spotlight – Buy a 1/2-Page or Larger and Get Your Company's Profile Next to Your Ad		FREE Booth Profiles – CheeseExpo -1/2 Page Print & Booth Locator eBlast	FREE WHITE PAPER with Link Hosted on www.dairyfoods.com		FREE Booth Profiles – IFT -1/2 Page Print & Booth Locator eBlast
Industry Events	IDFA's Dairy Forum 2021 January 24-27, 2021 Championsgate, FL	IDFA's Ice Cream Technology and Yogurt & Cultured Innovation Conferences March 16-17, 2021 Bonita Springs, FL	CheeseExpo April 7-8, 2021 Milwaukee, WI FPSA Annual Meeting March 2-4, 2021 Indian Wells, CA	ADPI / ABI Annual Conference Apr 25-27, 2021 Chicago, IL Food Safety Summit May 4-6, 2021 Rosemont, IL	Membrane Technology Forum June 15-17, 2021 Minneapolis, MN IDDBA Show June 6-8, 2021 Indianapolis, IN	IFT July 18-21, 2021 Chicago, IL

	NEW July	August	September	October	November	December
Ad Close/Materials Due	June 8/June 14	July 8/July 14	Aug 9/Aug 13	Sept 8/Sept 14	Oct 8/14	Nov 8/Nov 12
COVER STORIES					STATE OF THE INDUSTRY REPORT CATEGORY -BY- CATEGORY REVIEW <ul style="list-style-type: none"> MILK ICE CREAM & FROZEN DESSERTS CHEESE YOGURT & CULTURED PRODUCTS BUTTER JUICE, TEA, COFFEE, AND OTHER NONDAIRY BEVERAGES INGREDIENT REPORT DAIRY EXPORTS Plus: <ul style="list-style-type: none"> Exporter of the Year Dairy Processor Executive Roundtable 	
Processor Profile (with NEW Product Development Spotlight!)		The Dairy 100: North America's Largest Dairy Processors	Cheese Processor	Ice Cream Processor		Dairy Processor of the Year
Outlook Reports	Sustainability - Processor Success Stories		Dairy Alternatives	NEW Best Practices in Product Development		
DAIRY FOODS AND BEVERAGES						
Eat.Drink.Dairy. Sponsorships Available!!	Organic Dairy Products	New Dairy Products	New Dairy Products	New Dairy Products		New Dairy Products
Market Trends		Ice Cream	Milk and Dairy Alternative Beverages	RTD Coffee and Tea		Cheese
Bonus Editorial						
R&D/INGREDIENTS FOR DAIRY						
Feature Articles: Ingredient Technologies	Sustainability and Ethical Sourcing Ingredient Trends	Dairy and Healthy Aging	Colors	Cocoa & Chocolate		Probiotics & Prebiotics
Columnists		Health & Wellness: Sports Nutrition Dairy Detective: Dairy and Plant Proteins Cheese Doctor: Maintaining High-Quality Brines	Health & Wellness: Superfruits, Fruit Bases & Concentrates Tharp & Young on Ice Cream: Expanding Sugar-Free Into Reduced/Low-Calorie Culturally Speaking: Ways to Modify Texture Dairy & Nutrition: Dairy in a Global Food System	Health & Wellness: Formulating for Children Dairy Detective: Snacking Trends and Opportunities Cheese Doctor: Cheese from Pasture-Fed Cows		Health & Wellness: Healthy Dairy Snacks Culturally Speaking: Ways to Enhance Nutrition Dairy & Nutrition: Dairy Solutions to Food Insecurity
Showcases	Natural & Organic Ingredients	Flavors	Products from IFT Exhibitors	Ingredients for Beverages		
OPERATIONS, PACKAGING & LOGISTICS						
Feature Articles	Packaging Technologies - Sustainable Dairy Packaging Processing Technologies: How to "Green Up" Your Plant? Waste Water Management, Energy Savings, & Waste Reduction Dairy Foods Extra: Boost Logistics-Related Efficiencies	Plant of the Year Packaging Technologies: Packaging Outlook	Inside the Plant: Cheese Processing Technologies: Conveyors & Palletizers	Inside the Plant: Ice Cream Processing Technologies: Heat Exchangers	Packaging Technologies: ESL & Aseptic	
Columnists		3-A Today: A Holistic Approach to Implementing a Hygienic Design Program	QA and QC	Quality on the Line: Quality Monitoring Programs - Part 2 (Sensory)	3-A Today: Design Considerations for Selecting Spray Devices	
Showcases	Environmentally Friendly Refrigeration/ Freezing Solutions	Pumps, Valves & Lubricants	Detection and Inspection Systems	Containers; Plant Instrumentation	Products from Pack Expo	
Trade Show Previews		Pack Expo September 27-29, 2021 Las Vegas, NV	PROCESS EXPO October 12-15, 2021 Chicago, IL			
Webinars/eBook	Food Safety Webinar Buyers Guide eBook		Dairy and Nondairy Beverage Outlook & Trends	Cheese Outlook & Trends		
Value - Added/Show Packages	Buy A 1/2 Page or Larger and Get a 1/2 Page Sustainability Spotlight and Inclusion in Multi-Sponsored eBlast	FREE Booth Profiles - PACK EXPO - 1/2 Page Profile & Booth Locator eBlast	FREE Booth Profiles - PROCESS EXPO - 1/2 Page Profile & Booth Locator eBlast	FREE Video with Link Hosted on www.dairyfoods.com		
Industry Events			Pack Expo September 27-29, 2021 Las Vegas, NV PROCESS EXPO October 12-15, 2021 Chicago, IL	SupplySide West October 25-28, 2021 Las Vegas, NV PLMA's Private Label Trade Show November 14-16, 2021 Rosemont, IL	IDFA's Dairy Forum 2022 January 23-26, 2022 Palm Desert, CA	