SALES ANALYSIS
Dairy Foods analyzes the latest IRI data pertaining to the milk category.

OUTLOOK REPORT
What's the outlook for milk and nondairy beverages? Dairy Foods looks at these segments' trends, opportunities and challenges.

COLUMNISTS

Rules & Regs
IDFA keeps dairy processors informed about the rules and regulations that could potentially impact their operations.

Health & Wellness
Columnist Sharon Gerdes weighs in on the healthy fats present in dairy products.

Tharp & Young on Ice Cream
Columnists Bruce Tharp and Steven Young discuss some recent advances in ice cream mix making/processing.

Culturally Speaking
Cultured butter is said to be higher in both fat and flavor than standard butter. Columnist Samuel Alcaine outlines some best practices in cultured butter production.

3-A Today
Columnist Tim Rugh talks about some causes of corrosion in “stainless steel” — and how to avoid them.

Inside Perspective
We share some insights from Blake Anderson, CEO of the American Dairy Products Association.

PROCESSOR PROFILE & PLANT TOUR
Ohio’s oldest dairy, Sandusky, Ohio-based Toft Dairy produces ice cream, milk, cottage cheese, dairy dips and dairy and nondairy beverages in a 76,000-square-foot state-of-the-art facility. Customers include grocery and many other retail stores, as well distributors, schools, hospitals, amusement parks, ballparks, hotels and universities. Dairy Foods talks to top executives to profile this family-owned company and also tours the plant’s ice cream operations.

PACKAGING TECHNOLOGIES:
RIGID PACKAGING
We take a look at the “latest and greatest” in rigid packaging solutions for dairy processors.

EQUIPMENT SHOWCASE
Dairy Foods highlights the newest in lab testing equipment and related offerings.

INGREDIENT TECHNOLOGIES:
NUTS AND INCLUSIONS
Nuts and inclusions can help dairy processors create dairy desserts and other dairy products that are “over the top” in terms of indulgence. We take a look at trends and new offerings here.

INGREDIENT SHOWCASE
We showcase new emulsifiers, stabilizers and texturants for dairy products.

EAT. DRINK. DAIRY.
We unveil the newest dairy foods and beverages, with an emphasis on new cheese items.

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