


# EDITORIAL CALENDAR 2024



<b>JANUARY</b> AD CLOSE 12/06 MATERIAL CLOSE 12/12	<b>FEBRUARY</b> AD CLOSE 01/10 MATERIAL CLOSE 01/16	<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 04/12	<b>JUNE</b> AD CLOSE 05/09 MATERIAL CLOSE 05/15
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## DAIRY FOODS WEBSITE, "NEWS & VIEWS" NEWSLETTER & EMAGAZINE

<b>COVER STORIES</b>	<b>PROCESSOR PROFILE:</b> MILK	<b>PROCESSOR PROFILE:</b> BUTTER	<b>PROCESSOR PROFILE:</b> CHEESE	<b>PROCESSOR PROFILE:</b> CULTURED DAIRY	<b>PROCESSOR PROFILE:</b> ICE CREAM & NOVELTIES	<b>INGREDIENT ISSUE</b> 
<b>REPORTS</b>	RTD COFFEE, TEA & JUICE	CULTURED DAIRY	TOP WOMEN IN DAIRY	CO-PACKING PRIVATE LABEL	PROTEIN	CHEESE JUICES CULTURES AND ENZYMES WHEY AND MILK POWDER SPORTS NUTRITION FIBER
<b>MARKET TRENDS</b>	ICE CREAM	MILK	FROZEN NOVELTIES	CHEESE	CULTURED DAIRY PRODUCTS	
<b>INGREDIENTS</b>	GUMS, EMULSIFIERS & STABILIZERS	FRUIT, NUTS & OTHER INCLUSIONS	SUGAR REDUCTION	PREBIOTICS, PROBIOTICS & POSTBIOTICS	FLAVORS, EXTRACTS, MASKERS	
<b>COLUMNS</b>	<b>HEALTH &amp; WELLNESS:</b> ANIMAL-FREE DAIRY PROTEIN <b>DAIRY DETECTIVE:</b> REPURPOSING FOOD WASTE <b>CHEESE DOCTOR:</b> JUDGING OR GRADING CHEESE	<b>HEALTH &amp; WELLNESS:</b> ANTI-AGING <b>CULTURALLY SPEAKING:</b> REVISITING THE YOGURT STANDARD <b>THARP &amp; YOUNG:</b> ECONOMICS OF SWEETNESS <b>3-A TODAY:</b> HYGIENIC ZONING CONTROL FOR FOOD AND DAIRY OPERATIONS – PROTECTING READY TO EAT AND SENSITIVE FOODS	<b>HEALTH &amp; WELLNESS:</b> DAIRY VS. PLANT-BASED BARISTA BEVERAGES <b>DAIRY &amp; NUTRITION:</b> DAIRY'S ROLE IN ADDRESSING HEALTH DISPARITIES, INCLUDING THOSE WITH LACTOSE INTOLERANCE <b>DAIRY DETECTIVE:</b> NEXT-GENERATION DAIRY INGREDIENT TECHNOLOGIES <b>GLOBAL INSIGHTS:</b> GLOBAL DEMAND/WHO'S HOT AND WHO'S NOT	<b>HEALTH &amp; WELLNESS:</b> SPORTS NUTRITION <b>THARP &amp; YOUNG:</b> MANAGING LABEL DECLARATIONS <b>CHEESE DOCTOR:</b> CHALLENGES WITH BARREL OR LARGE CHEESE BLOCKS	<b>HEALTH &amp; WELLNESS:</b> COTTAGE CHEESE INNOVATION <b>CULTURALLY SPEAKING:</b> WHAT'S NEW IN SOUR CREAM? <b>THARP &amp; YOUNG:</b> ICE CREAM STYLES <b>3-A TODAY:</b> SANITATION RELATED PREVENTIVE CONTROLS — SYSTEMATIC METHODS TO ENSURE FOOD SAFETY IN YOUR OPERATION	<b>DAIRY &amp; NUTRITION:</b> FERMENTED DAIRY FOODS AND WELLNESS BENEFITS <b>DAIRY DETECTIVE:</b> ALTERNATIVE USES FOR DAIRY PROTEINS <b>GLOBAL INSIGHTS:</b> IMPACT OF INPUT COSTS ON GLOBAL PRODUCTION
<b>INGREDIENT SHOWCASES</b>	FLAVORS, BOTANICALS & MASKING AGENTS	FRUITS, NUTS & INCLUSIONS	INGREDIENTS FOR CHEESEMAKING	COLORS	DAIRY & PLANT-BASED PROTEINS	SWEETENERS
<b>OPERATIONS</b>	<b>INSIDE THE PLANT:</b> MILK	<b>INSIDE THE PLANT:</b> BUTTER	<b>INSIDE THE PLANT:</b> CHEESE	<b>INSIDE THE PLANT:</b> CULTURED DAIRY	<b>INSIDE THE PLANT:</b> ICE CREAM	DISTRIBUTION
<b>PROCESSING &amp; PACKAGING</b>	X-RAY, METAL DETECTION & INSPECTION SYSTEMS	RIGID & FLEXIBLE PACKAGING TRENDS	PUMPS & VALVES	CYBERSECURITY	PRIMARY PACKAGING MEMBRANE TECHNOLOGIES	SECONDARY PACKAGING
<b>EQUIPMENT SHOWCASES</b>	LAB-TESTING KITS	MIXERS & BLENDERS	CHEESE-MAKING EQUIPMENT	FILLERS & CAPPING	CLEANING & SANITATION	AUTOMATION & ROBOTICS
<b>EVENTS &amp; VALUE-ADDED OPPORTUNITIES</b>	<b>IDFA DAIRY FORUM</b> JANUARY 21-24, PHOENIX <b>23rd ANNUAL SUPPLIER CAPABILITIES SPOTLIGHT:</b> BUY A 1/2-PAGE OR LARGER & GET A FREE CORPORATE PROFILE		<b>CHEESE EXPO CONFERENCE PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>IDFA ICE CREAM TECHNOLOGY &amp; YOGURT &amp; CULTURED INNOVATION CONFERENCE</b> APRIL 9-10, CLEARWATER, FL <b>CHEESEEXPO</b> APRIL 16-18, MADISON, WI <b>ADPI ANNUAL MEETING</b> APRIL 28-30, CHICAGO	<b>FOOD SAFETY SUMMIT</b> MAY 6-9, ROSEMONT, IL	<b>MEMBRANE TECHNOLOGY FORUM</b> JUNE 10-12, ST. PAUL, MN <b>IFT FIRST PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS

## DAIRY FOODS WEBSITE, MULTIMEDIA CONTENT

<b>PODCASTS</b> 	PACKAGING TRENDS	DAIRY & HEALTH & WELLNESS	WORKFORCE DEVELOPMENT	ANIMAL-FREE DAIRY	SUPPLY CHAIN CHALLENGES	INGREDIENT TRENDS
<b>VIDEOS</b> 	MILK MARKET TRENDS	RETAIL BUTTER STRATEGIES	U.S. CHEESE TRENDS	CULTURED DAIRY OPPORTUNITIES	ICE CREAM FLAVOR TRENDS	DAIRY INGREDIENT INNOVATION
<b>WEBINARS</b> 			TRENDS IN PRODUCT DEVELOPMENT		FLAVOR TRENDS	

# EDITORIAL CALENDAR 2024



<b>JULY</b> AD CLOSE 06/10 MATERIAL CLOSE 06/14	<b>AUGUST</b> AD CLOSE 07/08 MATERIAL CLOSE 07/12	<b>SEPTEMBER</b> AD CLOSE 08/08 MATERIAL CLOSE 08/14	<b>OCTOBER</b> AD CLOSE 09/09 MATERIAL CLOSE 09/13	<b>NOVEMBER</b> AD CLOSE 10/10 MATERIAL CLOSE 10/16	<b>DECEMBER</b> AD CLOSE 11/08 MATERIAL CLOSE 11/14
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## DAIRY FOODS WEBSITE, "NEWS & VIEWS" NEWSLETTER & EMAGAZINE

<b>COVER STORIES</b>	<b>SUSTAINABILITY ISSUE</b> 	<b>DAIRY 100</b> 	<b>PLANT OF THE YEAR</b> 	<b>PROCESSOR PROFILE:</b> CHEESE	<b>STATE OF THE INDUSTRY</b>  STATE OF THE INDUSTRY  <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</li> <li>COFFEE, TEA &amp; JUICE</li> <li>NONDAIRY BEVERAGES</li> <li>INGREDIENTS</li> <li>DAIRY EXPORTS</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>	<b>PROCESSOR OF THE YEAR</b> 
<b>REPORTS</b>	CLEAN/NATURAL	FOOD SAFETY	DAIRY ALTERNATIVES	E-COMMERCE		BUTTERS & CREAMERS
<b>MARKET TRENDS</b>		BUTTER & CREAMERS	MILK ALTERNATIVES	RTD COFFEE & TEA		
<b>INGREDIENTS</b>	INGREDIENT SOURCING & TRACEABILITY	CLEAN LABEL	INCLUSIONS	DAIRY ALTERNATIVES		HYBRID/DAIRY-FREE
<b>COLUMNS</b>		<b>HEALTH &amp; WELLNESS:</b> DAIRY STRUCTURE AND NUTRIENT BIOAVAILABILITY  <b>DAIRY DETECTIVE:</b> NOVEL DAIRY PRODUCTS/ALCOHOLIC DAIRY BEVERAGES  <b>CHEESE DOCTOR:</b> MIXED MILK CHEESES (COW WITH SHEEP/GOAT)  <b>3-A TODAY:</b> PROFITABLE SUSTAINABILITY — REDUCING THE COST AND ENVIRONMENT IMPACT OF CIP	<b>HEALTH &amp; WELLNESS:</b> ADDING FIBER TO DAIRY-BASED BEVERAGES  <b>DAIRY &amp; NUTRITION:</b> THE FUTURE FRONTIER OF NUTRITION: THE DAIRY MATRIX  <b>CULTURALLY SPEAKING:</b> NEW PRODUCT IDEAS FEATURING CULTURED DAIRY PRODUCTS AS INGREDIENTS  <b>THARP &amp; YOUNG:</b> ICE CREAM: INNOVATION VS. INVENTION  <b>GLOBAL INSIGHTS:</b> EXPORT OUTLOOK FOR THE U.S.	<b>HEALTH &amp; WELLNESS:</b> LACTOSE-FREE DAIRY  <b>DAIRY DETECTIVE:</b> TRENDS IN THE DAIRY INDUSTRY: PREDICTING THE FUTURE  <b>CHEESE DOCTOR:</b> BANDAGED CHEESE — BACK TO THE FUTURE		<b>HEALTH &amp; WELLNESS:</b> HOW REDUCING METHANE AFFECTS MILK NUTRITION  <b>DAIRY &amp; NUTRITION:</b> WHAT'S NEW IN DAIRY RESEARCH AND PHYSICAL PERFORMANCE?  <b>CULTURALLY SPEAKING:</b> NUTRITIONAL PROPERTIES OF FERMENTED DAIRY PRODUCTS  <b>3-A TODAY:</b> CIP OPTIMIZATION — THE RIGHT WAY AND THE WRONG WAY
<b>INGREDIENT SHOWCASES</b>	NATURAL & ORGANIC INGREDIENTS	FLAVORS	CULTURES & ENZYMES	INGREDIENTS FOR BEVERAGES		PREBIOTICS, PROBIOTICS & POSTBIOTICS
<b>OPERATIONS</b>	DESIGNING SUSTAINABLE PLANTS OF THE FUTURE	SUCCESSION PLANNING		<b>INSIDE THE PLANT:</b> CHEESE		
<b>PROCESSING &amp; PACKAGING</b>	SUSTAINABLE PACKAGING	HEAT EXCHANGERS	PRINTING, LABELING & SHRINK WRAPPING	CONVEYORS & PALLETIZERS THE FUTURE OF AI & PACKAGING	ASEPTIC/ESL	
<b>EQUIPMENT SHOWCASES</b>	FILTRATION & WASTEWATER MANAGEMENT	CONVEYORS & PALLETIZERS	DETECTION & INSPECTION SYSTEMS	RIGID & FLEXIBLE PACKAGING	INSTRUMENTATION & PROCESS CONTROL SYSTEMS	
<b>EVENTS &amp; VALUE-ADDED OPPORTUNITIES</b>	<b>IFT FIRST</b> JULY 14-17, CHICAGO			<b>PACK EXPO PREVIEW:</b> FREE BOOTH PREVIEW FOR EXHIBITING ADVERTISERS	<b>PACK EXPO</b> NOVEMBER 3-6, CHICAGO	

## DAIRY FOODS WEBSITE, MULTIMEDIA CONTENT

<b>PODCASTS</b>	SUSTAINABILITY	DAIRY LOGISTICS	TECHNOLOGY & AI	FOODSERVICE STRATEGIES		INGREDIENT REDUCTION & FREE FROM
<b>VIDEOS</b>	ORGANIC DAIRY TRENDS	FOOD SAFETY UPDATE	PLANT OF THE YEAR	EMERGING CHEESE TRENDS		PROCESSOR OF THE YEAR
<b>WEBINARS</b>	FOOD SAFETY		SUGAR REDUCTION		STATE OF THE INDUSTRY	