

2019

**Ad Close/
Materials Due**

January	February	March	April	May
Dec 5/Dec 11	Jan 11/Jan 18	Feb 11/Feb 18	Mar 11/Mar 18	Apr 10/Apr 17

Dairy Foods and Beverages

Eat.Drink.Dairy. New dairy products	Yogurt	Cheese	Fluid Milk	Ice Cream	Tea & Coffee
Original Outlook Reports		Milk and Nondairy Beverages	Ice Cream	Cultured Products	Cheese
Sales Analysis	Ice Cream	Milk	Energy Drinks	Cheese	Cultured Dairy Products
Dairy Associations' Viewpoints		IDFA'S Rules & Regulations	Global Insights		IDFA'S Rules & Regulations
Bonus Editorial	Spotlight on Leading Suppliers			Breakthrough Award winner, sponsored by the American Dairy Products Institute	

Ingredients for Dairy Foods

Ingredient Technologies	Texturants Q&A	Nuts & Inclusions Q&A	Tea, Coffee, Juice Q&A	Sweeteners Q&A	Flavors Q&A
Health & Wellness	Fiber	Healthy Fats	Superfruits, Fruit Bases & Concentrates	Sugars and Added Sugars Update	Clean Label
Dairy R&D	Dairy Detective: Specialty Cheeses Cheese Doctor: Developing Consistent Aged Cheese Flavor	Tharp & Young on Ice Cream: Advances in Ice Cream Mix Making/Processing Culturally Speaking: Cultured Butter	Dairy Detective: Dairy Proteins vs. Other Proteins Dairy & Nutrition: Dairy and Inflammation	Tharp & Young on Ice Cream: Novel Functional Ingredients. Cheese Doctor: Opportunities for High-Pressure Processing	Tharp & Young on Ice Cream: Managing "Sugars" for No-Added-Sugar (or True Sugar-Free) Products Culturally Speaking: Spotlight on Yeast and Molds
Ingredients Showcase	Ingredients for Cheese	Emulsifiers, stabilizers, texturants	Colors	Fruits, nuts, inclusions	Functional Ingredients

Equipment, Packaging & Processing

Dairy Processor Profiles and Plant Tours	Milk Processor Profile	Ice Cream Manufacturer Profile	Cheese Processor Profile	Milk Processor Profile	Ice Cream/Frozen Novelties Manufacturer Profile
Processing and Packaging	X-ray, Metal Detection, Inspection Systems Q&A	Rigid Packaging Q&A	Flexible Packaging Q&A	Pumps & Valves Q&A	Sustainable Dairy Practices Q&A
Equipment Showcase	Cheesemaking Equipment	Lab Tests & Equipment	Mixers and Blenders	Fillers	Filtration
Food Safety & Dairy Plant Hygiene		3-A Today: Training: Causes of Corrosion in 'Stainless' Steel	Quality on the Line: How to Estimate Shelf Life of Fluid Milk	Testing for Pathogens	3-A Today: How 3-A Hygienic Design Principles Can Help Defend Against Product Recalls
Trade Show Previews		ProFood Tech March 26-28, 2019 Chicago, IL	Wisconsin Cheese Industry Conference April 17-18, 2019 Madison, WI		IFT Show June 2-5, 2019 New Orleans, LA

Webinars

Bonus Items and Show Issues	18th Annual Supplier Capabilities Spotlight – Buy a ½-Page or Larger and Get Your Company's Profile Next to Your Ad	FREE Booth Profiles for ProFood Tech Exposition – 1/4 Page Print & eBlast	FREE Booth Profiles for Wisconsin Cheese Technology Conference – ¼ Page Print & eBlast	Bonus Distribution ADPI Annual Meeting May 5-7, 2019 Chicago, IL	FREE Booth Profiles for IFT – ¼ Page Print & eBlast PLUS Bonus Distribution
	Bonus Distribution IDFA's Dairy Forum 2019 Jan. 20-23, 2019 Orlando, FL	Bonus Distribution ProFood Tech March 26-28, 2019 Chicago, IL	Bonus Distribution Wisconsin Cheese Technology Conference	Bonus Distribution Food Safety Summit May 6-9, 2019 Rosemont, IL	Bonus Distribution Membrane Technology Forum June 11-13, 2019 Minneapolis, MN
			Bonus Distribution Ice Cream Tech. Conference		Bonus Distribution IDDBA Show June 2-4, 2019 Orlando, FL
			Bonus Distribution FPSA Annual Meeting		

Planning Guide

June	July	August	September	October	November	December	
May 10/May 20	June 10/19	July 10/July 18	Aug 12/Aug 20	Sept 10/Sept 17	Oct 10/Oct 17	Nov 8/Nov 18	
Annual Buyers Guide & Sourcebook					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 NON-DAIRY BEVERAGES INGREDIENT REPORT DAIRY EXPORTS 		
		Frozen Novelties	Cultured Dairy	Cheese		Ice Cream	Dairy and Nondairy Beverages
		Organic and Clean-Label Dairy Products	The Dairy 100: North America's Largest Dairy Processors	Refrigerated & Frozen Dairy Desserts		Nutritional Supplements & Meal Replacements	
		Juices	Ice Cream	Frozen Desserts		Coffee and Tea	Cheese
		Global Insights	IDFA'S Rules & Regulations	Global Insights			IDFA'S Rules & Regulations
						Milk Marketer of the Year, sponsored with MilkPEP	
		Cultures, Enzymes & Acidulants Q&A	Dairy & Plant-based Proteins Q&A	Colors Q&A		Cocoa & Chocolate Q&A	Ingredients for Frozen Desserts Q&A
		Lactose Update	Probiotics	Protein Fortification		Vitamins and Minerals	Traditional, Grass-Fed and Organic: a Comparison
		Dairy & Nutrition: Milk and Milk Products Contribute to Metabolic Health	Dairy Detective: U.S. Specialty Cheese – Increasing Awareness in Global Markets Cheese Doctor: Basics of Safety	Tharp & Young on Ice Cream: Cost per Unit of Sweetness: Formulating with Sweeteners Culturally Speaking: Bacteriophage – a Friend Dairy & Nutrition: Unintended Consequences of the Shift to Plant Proteins in “Healthy” Eating Patterns		Dairy Detective: Differences Between Milk and Whey Proteins Cheese Doctor: Health and Wellness Aspects of Cheese	Dairy & Nutrition: Dairy and Birth Through 24 Months: a New Outlook Culturally Speaking: Bacteriophage – a Foe
Sweeteners	Flavors	Products from IFT Exhibitors	Ingredients for Beverages				
Cultured Dairy Processor Profile	Plant of the Year	Cheese Processor Profile	Ice Cream Manufacturer Profile	Dairy Processor of the Year			
Alternatives to Pasteurization Q&A	Packaging Outlook Q&A	Conveyors & Palletizers Q&A	Heat Exchangers Q&A	ESL and Aseptic Processing Q&A			
Processing Equipment	Pumps and Valves	Detection and Inspection Systems	Containers (Cups, Bottles, Caps, Lidding)	Products from Pack Expo			
Quality on the Line: The Importance of Environmental Swabbing	3-A Today: Integration of 3-A Equipment to Maintain Hygienic Design Principles	QA and QC Testing	Quality on the Line: Grade A & FSMA	3-A Today: Riboflavin Testing – How to Assess Spray Coverage			
		PACK EXPO Sept. 23-25, 2019 PROCESS EXPO Oct. 8-11 2019	PLMA's Private Label Trade Show November 2019				
Cheesemaking Outlook		Opportunities in Milk & Non-Dairy Beverage					
Bonus Distribution IFT19 July 2-5, 2019 New Orleans, LA		FREE Booth Profiles for PACK EXPO – 1/4 Page Print & eBlast	Bonus Distribution SupplySide West November 2019 Las Vegas	Bonus Distribution IDFA's Dairy Forum 2020 Jan. 26-29, 2020 Scottsdale, AZ			
		FREE Booth Profiles for PROCESS EXPO – 1/4 Page Print & eBlast					
		Bonus Distribution PACK EXPO Sept. 23-25, 2019	Bonus Distribution PLMA's Private Label Trade Show November 2019 Rosemont, IL				
		Bonus Distribution PROCESS EXPO Oct. 8-11, 2019					