

# EDITORIAL CALENDAR 2025



**JANUARY**  
AD CLOSE 12/06  
MATERIAL CLOSE 12/12

**FEBRUARY**  
AD CLOSE 01/10  
MATERIAL CLOSE 01/15


**MARCH**  
AD CLOSE 02/10  
MATERIAL CLOSE 02/14

**APRIL**  
AD CLOSE 03/03  
MATERIAL CLOSE 03/13

**MAY**  
AD CLOSE 04/08  
MATERIAL CLOSE 04/14

**JUNE**  
AD CLOSE 05/09  
MATERIAL CLOSE 05/15

## DAIRY FOODS WEBSITE, "NEWS & VIEWS" NEWSLETTER & EMAGAZINE

<b>COVER STORIES</b>	<b>PROCESSOR PROFILE:</b> MILK	<b>PROCESSOR PROFILE:</b> ICE CREAM & NOVELTIES	<b>CHEESECON SHOW ISSUE</b> <b>PROCESSOR PROFILE:</b> CHEESE	<b>PROCESSOR PROFILE:</b> CULTURED DAIRY	<b>PROCESSOR PROFILE:</b> BUTTER	<b>IFT SHOW ISSUE</b> <b>INGREDIENT ISSUE</b> 
<b>REPORTS</b>	WEIGHT MANAGEMENT/DIET	CULTURED DAIRY	TOP WOMEN IN DAIRY	RTD COFFEE, TEA & JUICE	PROTEIN	<b>SPONSOR CATEGORIES:</b> <ul style="list-style-type: none"> <li>CHEESE</li> <li>ICE CREAM</li> <li>MILK</li> <li>CULTURED DAIRY</li> <li>RTD BEVERAGES</li> <li>SPORTS NUTRITION</li> </ul>
<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>CHEESE DOCTOR:</b> AVIAN FLU & DAIRY  <b>DAIRY DETECTIVE:</b> OPPORTUNITIES & CHALLENGES OF MILK  <b>HEALTH &amp; WELLNESS:</b> AGING WELL	<b>3-A TODAY:</b> THIRD PARTY VERIFICATION  <b>CULTURALLY SPEAKING</b>  <b>HEALTH &amp; WELLNESS:</b> GUT HEALTH & BIOACTIVE	<b>DAIRY DETECTIVE:</b> CHEESE FUNCTIONALITY & MACHINABILITY  <b>DAIRY &amp; NUTRITION:</b> DAIRY FOODS & CARDIOMETABOLIC HEALTH  <b>GLOBAL INSIGHTS:</b> DAIRY'S SUPPLY & DEMAND OUTLOOK  <b>HEALTH &amp; WELLNESS:</b> CHILDHOOD NUTRITION	<b>CHEESE DOCTOR:</b> PROTECTIVE CULTURES & FERMENTATES  <b>HEALTH &amp; WELLNESS:</b> SPORTS NUTRITION	<b>3-A TODAY:</b> BEYOND SANITARY EQUIPMENT DESIGN  <b>CULTURALLY SPEAKING</b>  <b>HEALTH &amp; WELLNESS:</b> ARTISAN BUTTER	<b>DAIRY DETECTIVE:</b> MEMBRANE APPLICATION IN FOOD INDUSTRY  <b>DAIRY &amp; NUTRITION:</b> DAIRY FOODS IN "FOOD AS MEDICINE" MOVEMENT  <b>GLOBAL INSIGHTS:</b> IMPACT OF CHEESE PRODUCTION
<b>INGREDIENT SHOWCASES</b>	FLAVORS, BOTANICALS & MASKING AGENTS	FUNCTIONAL INGREDIENTS/FIBER	INGREDIENTS FOR CHEESEMAKING	COLORS	DAIRY & PLANT-BASED PROTEINS	SWEETENERS
<b>OPERATIONS</b>	<b>INSIDE THE PLANT:</b> MILK	<b>INSIDE THE PLANT:</b> ICE CREAM & NOVELTIES	<b>INSIDE THE PLANT:</b> CHEESE	<b>INSIDE THE PLANT:</b> CULTURED DAIRY	<b>INSIDE THE PLANT:</b> BUTTER	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</b>	<b>IDFA DAIRY FORUM</b> JANUARY 26-29, SAN ANTONIO	<b>ICE CREAM TECHNOLOGY AND YOGURT &amp; CULTURED INNOVATION CONFERENCE</b> APRIL 1-2, FORT LAUDERDALE, FLA.	<b>CHEESECON</b> APRIL 15-17, MADISON, WIS.  <b>ADPI ANNUAL MEETING</b> APRIL 27-29, CHICAGO	<b>FOOD SAFETY SUMMIT</b> MAY 12-15, ROSEMONT, ILL.	<b>MEMBRANE TECHNOLOGY FORUM</b> JUNE 2-5, BLOOMINGTON, MINN.	<b>IFT FIRST</b> JULY 13-16, CHICAGO
<b>VALUE-ADDED OPPORTUNITIES</b>	<b>24th ANNUAL SUPPLIER CAPABILITIES SPOTLIGHT:</b> BUY A 1/2-PAGE OR LARGER & GET A FREE CORPORATE PROFILE	FREE BOOTH PREVIEW FOR <b>IDFA INNOVATION CONFERENCE</b> EXHIBITING ADVERTISERS	FREE BOOTH PREVIEW FOR <b>CHEESECON</b> EXHIBITING ADVERTISERS	FREE BOOTH PREVIEW FOR <b>FOOD SAFETY</b> EXHIBITING ADVERTISERS	FREE BOOTH PREVIEW FOR <b>MTF</b> EXHIBITING ADVERTISERS	FREE BOOTH PREVIEW FOR <b>IFT</b> EXHIBITING ADVERTISERS  DAIRY FOODS BUYERS' GUIDE

## DAIRY FOODS WEBSITE, MULTIMEDIA CONTENT

<b>PODCASTS</b> 	DAIRY TRENDS	PACKAGING TRENDS	HEALTH BENEFITS OF DAIRY	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 2025



**JULY**  
AD CLOSE 06/10  
MATERIAL CLOSE 06/13

**AUGUST**  
AD CLOSE 07/09  
MATERIAL CLOSE 07/14

**SEPTEMBER**  
AD CLOSE 08/08  
MATERIAL CLOSE 08/14

**OCTOBER**  
AD CLOSE 09/09  
MATERIAL CLOSE 09/15

**NOVEMBER**  
AD CLOSE 10/10  
MATERIAL CLOSE 10/15

**DECEMBER**  
AD CLOSE 11/07  
MATERIAL CLOSE 11/13

## DAIRY FOODS WEBSITE, "NEWS & VIEWS" NEWSLETTER & EMAGAZINE

COVER STORIES	<b>SUSTAINABILITY ISSUE</b> 	<b>DAIRY 100</b> 	<b>ANNUAL PACK EXPO SHOW ISSUE</b> <b>IFT REVIEW</b> <b>PLANT OF THE YEAR</b> 	<b>NEW! PRODUCT OF THE YEAR</b> 	<b>PACK EXPO REVIEW</b> <b>STATE OF THE INDUSTRY</b> <b>STATE OF THE INDUSTRY</b> 	<b>PROCESSOR OF THE YEAR</b> 
REPORTS	CLEAN/NATURAL		DAIRY ALTERNATIVES	FOOD SAFETY		ARTIFICIAL INTELLIGENCE
MARKET TRENDS		BUTTER & CREAMERS	MILK ALTERNATIVES	RTD COFFEE & TEA		FLAVORS
INGREDIENTS	INGREDIENT SOURCING & TRACEABILITY		LACTOSE-FREE	DAIRY ALTERNATIVES		
COLUMNS		<b>3-A TODAY:</b> THE RIGHT FINISH FOR A FOOD CONTACT SURFACE <b>CHEESE DOCTOR:</b> CHEESE & HEALTHY AGING <b>DAIRY DETECTIVE:</b> DIGITALIZATION IN DAIRY THROUGH AI <b>HEALTH &amp; WELLNESS:</b> ARTISAN CHEESE	<b>DAIRY &amp; NUTRITION:</b> HEALTH BENEFITS THROUGH BIOACTIVE COMPOUNDS <b>HEALTH &amp; WELLNESS:</b> DAIRY DIPS AND SPREADS	<b>CHEESE DOCTOR:</b> SIGNIFICANCE OF LIPASES <b>DAIRY DETECTIVE:</b> PHOSPHOLIPIDS & HUMAN NUTRITION <b>GLOBAL INSIGHTS:</b> HOW CHANGES IN THE FMMOs ARE IMPACTING DAIRY MARKETS <b>HEALTH &amp; WELLNESS:</b> MIXED MILK CHEESES	<b>SPONSOR CATEGORIES:</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>CULTURALLY SPEAKING</b> <b>DAIRY &amp; NUTRITION:</b> FERMENTED DAIRY FOODS & DIGESTIVE HEALTH <b>HEALTH &amp; WELLNESS:</b> SMARTER TECHNOLOGIES FOR A SUSTAINABLE FUTURE
INGREDIENT SHOWCASES	NATURAL & ORGANIC INGREDIENTS	FLAVORS	CULTURES & ENZYMES	INGREDIENTS FOR BEVERAGES		PREBIOTICS, PROBIOTICS & POSTBIOTICS
OPERATIONS	DESIGNING SUSTAINABLE PLANTS OF THE FUTURE	SUCCESSION PLANNING				
PROCESSING & PACKAGING	SUSTAINABLE PACKAGING	HEAT EXCHANGERS	PRINTING, LABELING & SHRINK WRAPPING	CONVEYORS & PALLETIZERS THE FUTURE OF AI & AUTOMATION IN PACKAGING		PACKAGING ASEPTEIC/ESL
EQUIPMENT SHOWCASES	FILTRATION & WASTEWATER MANAGEMENT	CONVEYORS & PALLETIZERS	DETECTION & INSPECTION SYSTEMS	RIGID & FLEXIBLE PACKAGING		INSTRUMENTATION & PROCESS CONTROL SYSTEMS
EVENTS			<b>PACK EXPO</b> SEPT. 29-OCT. 1, LAS VEGAS	<b>EATS</b> OCT. 28-30, CHICAGO		
VALUE-ADDED OPPORTUNITIES	<b>FREE SPOTLIGHT</b>		FREE BOOTH PREVIEW FOR <b>PACK EXPO</b> EXHIBITING ADVERTISERS	FREE BOOTH PREVIEW FOR <b>EATS</b> EXHIBITING ADVERTISERS		

## DAIRY FOODS WEBSITE, MULTIMEDIA CONTENT

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