



ft Food Technology™

2024

Editorial Calendar

IFT *feeding the minds that feed the world*



December 2023/January 2024

Focus Theme: **Consumer Insights**

Outlook 2024:

Consumer Trends

Culinary Conversations Q&A

Startups & Innovators:

Venture Capital Q&A

Thought Leader:

Lou Cooperhouse

The Road to Net Zero (Part IV):

Leveraging AI

Diet & Nutrition:

Are Energy Drinks Safe?

Ingredients Illustrated:

Nuts & Seeds

Safety & Quality:

Pathogen Control Interventions

Processing:

Liquid Foods

Ad Space Closing: 11/9/23 | Ad Material Closing: 11/22/23

February 2024

Focus Theme: **Health & Nutrition**

Category Spotlight:

Sports Nutrition/ Beverages

Special Report:

What, Where and When America Eats

Startups & Innovators:

Shark Tank Survivors

The Evolution of Product Development (Part 1):

Leveraging Social Listening as an Innovation Tool

Science Forward:

The Latest Research in Food and Nutrition Science

Ingredients:

Formulating Clean Label Dairy

Safety & Quality:

Chemical Hazards, PFAs, and Heavy Metals

Packaging:

Packaging for Food Security

Ad Space Closing: 12/20/23 | Ad Material Closing: 1/11/24

March 2024

Focus Theme: **Sensory Science**

Category Spotlight:

Alternative Chips/Snacks

Profile:

Food Innovation Hotspots Around the Globe

Traceability:

The Race to 2026 (Part 1)

Ingredients Illustrated:

Colors & Colorants

Nutraceuticals:

Nutritional Beverages

Processing:

Fried Foods

Ad Space Closing: 1/26/24 | Ad Material Closing: 2/13/24

April 2024

Focus Theme: **AG Tech**

Special Report:

Top 10 Functional Food Trends

Profile:

5 Food System Influencers

Science Forward:

The Latest Research in Food and Nutrition Science

Ingredients:

Formulating for Food Intolerances

Safety & Quality:

Farm-to-Fork Pathogen Reduction

Packaging:

Sustainable End-of-Life Packaging

Ad Space Closing: 2/26/24 | Ad Material Closing: 3/12/24

May 2024

Focus Theme: **Ingredient Innovation**

Category Spotlight

Asian-Inspired Frozen Foods

Profile:

Seeding the Future Global Food System Challenge Winners

Issues & Insights

Building Business Skills into Food Science Curricula

Research

What's the Future of Bioactive Ingredients?

Ingredients Special Report:

FEMA GRAS 31

Nutraceuticals:

Using Precision Fermentation and AI

Processing:

Grain Milling

The Evolution of Product Development (Part 2):

How Brand Legacy Helps and Hinders Product Innovation

Bonus Circulation:
Readex Ad Readership Study

Ad Space Closing: 3/29/24 | Ad Material Closing: 4/12/24

June 2024

Focus Theme: **Health & Nutrition**

Innovation

IFT FIRST 2024: Event Preview

The Evolution of Product Development (Part 3):

Weighing the Cost/Benefits of Disruptive vs. Incremental Innovation

Ingredients Illustrated:

Botanicals

Safety & Quality:

Industry 4.0 Food Safety

Packaging:

Packaging Design & Innovation ROI

Bonus Circulation:
IFT FIRST: Annual Event and Expo

Ad Space Closing: 4/29/24 | Ad Material Closing: 5/10/24

July 2024

Focus Theme: **Processing**

Category Spotlight:

Cookies & Snack Cakes

Special Report:

Specialty Foods

Issues & Insights

5 Emerging Food Technologies That Will Change the Game

Issues & Insights

The 2024 IFT Compensation Survey

Science Forward:

The Latest Research in Food and Nutrition Science

Ingredients:

Unlocking Successful Reformulations

Nutraceuticals:

Healthy Snacking

Processing:

Smoking/Curing

Bonus Circulation:
IFT FIRST: Annual Event and Expo

Ad Space Closing: 5/29/24 | Ad Material Closing: 6/12/24

August 2024

Focus Theme: **Food Safety/Traceability**

Traceability:

The Race to 2026 (Part 2)

Ingredients:

Fats & Oils

Safety & Quality:

Supply Chain Integrity

Packaging:

Paper Coating Innovations

Ad Space Closing: 6/25/24 | Ad Material Closing: 7/8/24

September 2024

Focus Theme: **Sustainability**

Category Spotlight:

Upcycled Foods

IFT FIRST 2024:

Event Highlights and
Ingredient & Flavor Trends

Issues & Insights:

How Climate Change Could Impact
Ingredient Sourcing and Formulations

Science Forward:

The Latest Research in Food
and Nutrition Science

Ingredients Illustrated:

Mushrooms & Fungi

Nutraceuticals:

Revisiting Heart Health

Processing:

Plant-Based Foods

Ad Space Closing: 7/31/24 | Ad Material Closing: 8/12/24

October 2024

Focus Theme: **Novel Tech & Innovation**

Outlook 2025:

Flavor Trends

Innovation:

Busting Consumer Myths About
Emerging Food Technologies

The Future of Meat:

Animal vs. Plant vs. Cellular

Ingredients:

Proteins, Part 1

Safety & Quality:

FSQ Tips for Launching New Products

Packaging:

Top 10 Packaging Innovations

Ad Space Closing: 8/30/24 | Ad Material Closing: 9/11/24

November 2024

Focus Theme: **Processing**

Special Report:

Hottest Trends in Foodservice Menus

Outlook 2025:

Technology Trends

Science Forward:

The Latest Research in Food
and Nutrition Science

Ingredients:

Proteins, Part 2

Nutraceuticals:

Women's Health

Processing:

Novel Processing Technologies

Ad Space Closing: 9/30/24 | Ad Material Closing: 10/14/24

December 2024/January 2025

Focus Theme: **Advancing Food Science Research**

Category Spotlight:

Yogurt Products

Outlook 2025:

Consumer Trends

**The Evolution of Product
Development (Part 4):**

How AI Is Changing the Game

Special Report:

Cracking the Code of
Research Funding

Ingredients Illustrated:

Legumes & Pulses

Safety & Quality:

Foreign Materials

Packaging:

Reusable Food Packaging

Ad Space Closing: 11/8/24 | Ad Material Closing: 11/25/24

Plus...in every issue:

Omnivore

A high-mix digest of articles, images, graphs and quotes spanning the world of food science and systems

Omnivore - Perspectives, Research, and Insights in Food Systems

Cutting the carbon footprint of coffee roasting
A COMPARISON of 2 different coffee roasting methods and their environmental impacts. The study found that the traditional method of roasting coffee beans in a drum roaster is significantly more carbon-intensive than the newer method of roasting in a fluid bed roaster.

Solving the problems of plant-based meat
MANUFACTURERS OF PLANT-BASED MEAT are looking for ways to improve the taste and texture of their products. One key challenge is the lack of natural umami flavor, which is often achieved through the use of yeast extract.

Students value school breakfast programs
A STUDY FROM THE UNIVERSITY OF CALIFORNIA, BERKELEY, found that students who participate in school breakfast programs are more likely to attend school regularly and perform better academically.

Meet the Leader: Gina Piscopo
Gina Piscopo is the CEO of the National Food Processing Association. She has led the industry through several challenges, including the COVID-19 pandemic and the ongoing war in Ukraine.

The Art of WOW
Food, Wine, and the Art of WOW. A collection of recipes and wine pairings that will impress your guests.

Addressing Food Waste
A collection of articles and recipes that focus on reducing food waste and making the most of your ingredients.

Nine out of 10 countries with high levels of food security in 2023
According to the 2023 Map the Meal Gap report, nine out of 10 countries with high levels of food security in 2023 were in the top 10 of the world's largest economies.

Supplier Central

Case Studies

profiles of supplier partnerships that solve problems and unlock opportunities

Supplier News

updates from across the ingredient, equipment and service supply chain

Sponsored Content

custom articles, white paper excerpts and insights from supplier-partners

Classified Marketplace

Ad Index of Suppliers

Supplier Central - Product Development

Profiling Sports Consumers
A study of sports consumers and their purchasing behavior. The study found that sports consumers are more likely to purchase products that are healthy and sustainable.

Achieving Ketosis
A collection of recipes and tips for achieving ketosis. The recipes focus on low-carb, high-fat, and moderate-protein foods.

Supplier News
Updates from across the ingredient, equipment and service supply chain.

Classified Marketplace
A collection of classified ads for suppliers in the food industry.

Ad Index of Suppliers
A list of suppliers and their contact information.

Dialogue

Timely, provocative opinion and commentary from thought leaders throughout the science of food.

Dialogue
By Amanda Corley Lopez, Dennis Mitchell, Mark H. Metzger, and John Michael Bostick

Is Phenology the Missing Link in a Climate-Resilient Food System?

PHENOLOGY is the study of the timing of biological events in relation to climate. It is a key component of a climate-resilient food system, as it helps us understand how climate change is affecting the timing of biological events in our food systems.

Martha Montoya

Dialogue
By Frank Yiannas

Poisoned Calls for a Bigger Conversation on Food Safety

POISONED CALLS for a bigger conversation on food safety. The recent outbreak of listeriosis in a popular frozen pizza brand has highlighted the need for a more comprehensive approach to food safety.

Frank Yiannas



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