















	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	
AD CLOSE	12/16	1/17	2/20	3/23	4/22	5/21	
MATERIALS DUE	12/19	1/22	2/25	3/26	4/27	5/26	
COVER STORY	BEST SNACK & BAKERY PRODUCTS OF 2019	SNACK PRODUCER OF THE YEAR Award Presented at SNAXPO	BAKERY OF THE YEAR Award Presented at ABA Convention	SNACK PRODUCER PROFILE	BAKERY PROFILE	STATE OF THE INDUSTRY: BAKERY	
MARKET TRENDS	BREADS Buns & rolls, pan breads, bagels, English muffins, artisan, gluten-free, foodservice	PIZZA Frozen, retail, foodservice, crusts, dough	SNACK MIXES & NUTS Mixed nuts, snack/trail mix, granola snacks, extruded/expanded ingredients, dried fruit	CONFECTIONERY Chocolate-coated chips, pretzels, and other snacks and treats	BAKERY SNACKS Sweet goods, Danishes, doughnuts, muffins, cinnamon rolls, snack cakes	<p>MARKET DATA & TRENDS ANALYSIS HIGHLIGHTING STRONG & EMERGING SNACK CATEGORIES, INCLUDING FOODSERVICE:</p> <ul style="list-style-type: none"> • Industry overview • Bars • Breads • Breakfast (french toast, pancakes, waffles) • Buns & rolls • Cookies • Desserts (cake, cheesecake, pie) • Pizza • Snack cakes • Sweet goods (doughnuts, muffins, pastries) • Tortillas <p>All articles are available for exclusive sponsorship</p>	
REPORTS	LEGAL CANNABIS EDIBLES Developing snack and bakery products for the medical and recreational cannabis edibles market	GLUTEN-FREE Growth categories, grain diversity, clean label, allergen-free/free-from, automation	CLEAN LABEL Preservative-free, natural, organic, non-GMO, free-from	TORTILLA TRENDS Tortillas and tortilla chips category analysis, TIA Convention planner	STATE OF THE INDUSTRY: FOODSERVICE Menu analysis, breakfast, pastries, bread, buns & rolls, tortillas, appetizers, desserts		
INGREDIENTS	SWEETENERS Nutritive and nonnutritive	FRUIT & INCLUSIONS Concentrates, dried, infused, fillings, purées	FLAVORS & COLORS FD&C, natural, N&A, extracts, spices, seasonings, dairy, herbs	CHOCOLATE Chips, cocoa, coatings, compound, fillings, toppings, clean label	DOUGH CONDITIONERS Enzymes, emulsifiers, traditional, clean label		
PROCESSING	BELTS & CONVEYORS Cooling, drive systems, materials, sanitary design, vibratory	INGREDIENT HANDLING Batching, hoppers, milling, pneumatic, sifters, sorting, storage	PANS Pans, trays, tins, pan coatings, pan handling systems, automation	EXTRUSION Dough, snack pellets, gluten-free, dies, extruders, plates, 3G, twin-screw	DIVIDERS, DEPOSITORS & ROUNDERS Dough handling, molding, portioning, gluten-free, shaping, liners, pans, molds		
PACKAGING	INSPECTION & DETECTION X-ray, metal detectors, checkweighers, vision systems	PRODUCT HANDLING Cartoners, case erectors & packers, loaders, palletizers, robotics	LABELING Adhesives, integrated, marking, coding, printers, software	SAFETY Shelf life, edibles, active/MAP, tamper-resistant, seal inspection, label verification	CLOSING & BAGGING Baggers, closing equipment, resealable, heat sealing, ultrasonic sealing		
LOGISTICS	ERP SOFTWARE Enterprise applications, small business ERP, lean manufacturing, plant efficiency	COLD CHAIN Alarms, distribution, monitoring, refrigeration/freezing technologies	TRACEABILITY Supply chain, brand protection, RFID, barcode readers, scanners, blockchain	WAREHOUSE EQUIPMENT Lift trucks, forklifts, automated picking, autonomous vehicles	THIRD-PARTY LOGISTICS DSD, 3PL ingredient/product storage, distribution, motor, rail, intermodal		
SANITATION	ALLERGEN CONTROL Training/management software, testing/reporting software, testing kits, lab tools	SANITARY FACILITY DESIGN Facility design, engineering, construction, renovation best practices	SANITARY EQUIPMENT DESIGN Latest advances/improvements, OEM insights, retrofitting	SANITATION SOFTWARE Sanitation scheduling, management systems, integrating with SSOP	AIR HANDLING EQUIPMENT Exhaust/ventilation, HVAC, filtration/filters, duct maintenance		
COLUMNS	Workforce development Culinary Clean label	Efficiency Better-for-you Sustainability	Artisan Food safety Regulatory	Workforce development Culinary Sustainability	Clean label Efficiency Food safety		
BONUS COVERAGE		BEMA Summit, Feb. 29-March 1 ASB BakingTech, March 1-3 SNAXPO, March 22-24	Sanitary Design Workshop, March 31-April 1 ABA Convention, April 19-22	TIA Convention, May 1-2 Food Safety Summit, May 4-7 Sweets & Snacks Expo, May 19-21	IDDBA, May 31-June 2 BEMA Convention, June 22-26		IFT July 12-15
FOCUS ON	BARS	BREAD	PIZZA	TORTILLAS	DOUGHNUTS		BUNS & ROLLS
EDITORIAL WEBINARS			Building better-for-you, gluten-free snack and bakery brands		Top U.S. bread trends: Balancing traditional and clean label R&D		

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	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	
AD CLOSE	6/22	7/23	8/21	9/22	10/22	11/18	
MATERIALS DUE	6/25	7/28	8/26	9/25	10/27	11/23	
COVER STORY	STATE OF THE INDUSTRY: SNACKS  	BAKERY PROFILE  	SNACK PRODUCER PROFILE  	2021 BUYER'S GUIDE	BAKERY PROFILE  	TOP 50 U.S. SNACK & BAKERY COMPANIES 	
MARKET TRENDS	<p>MARKET DATA & TRENDS ANALYSIS HIGHLIGHTING STRONG & EMERGING SNACK CATEGORIES:</p> <ul style="list-style-type: none"> • Industry overview <ul style="list-style-type: none"> • Chips • Crackers • Frozen snacks & appetizers (bagel bites, egg rolls, snack rolls, taquitos) • Popcorn • Pretzels • Puffed & extruded snacks (cheese snacks, corn chips, pork rinds, puffs, veggie chips) • Snack mixes & nuts • Tortilla chips <p>All articles are available for exclusive sponsorship</p>	SALTY SNACKS Multigrain chips, popcorn, potato chips, pretzels, snack crackers, tortilla chips	DESSERTS Cakes, cheesecakes, pies, cookies, wafers, foodservice, portion control	LISTINGS FOR ASSOCIATIONS, EVENTS AND SUPPLIERS OF INGREDIENTS, EQUIPMENT, PACKAGING & SERVICES, INCLUDING LISTINGS SORTED BY PRODUCT TYPE & AN ALPHABETICAL SUPPLIER GUIDE	PUFFED & EXTRUDED SNACKS Pork rinds, puffs, straws, popped chips, gluten-free, better-for-you, clean label	BARS Nutritional, snack, sports, protein, gluten-free, better-for-you, clean label	
REPORTS		BETTER-FOR-YOU Growth categories, balancing nutrition and indulgence, fiber, protein, healthy fats	PRIVATE LABEL Growth categories, category management, brand-building		DESIGN & BUILD Insight into facility design, engineering and construction 	FOOD SAFETY Sanitary design, allergens, traceability, regulatory	
INGREDIENTS		NUTS, SEEDS & INCLUSIONS Tree nut/peanut ingredients, dried fruit, inclusions, nut analogues	GRAINS Whole, ancient, gluten-free, flour, milling		NUTRITIONAL Fiber, omega fatty acids, probiotics, protein	LEAVENING Yeast, sourdough, preferments, chemical, natural, organic bread	
PROCESSING		MIXERS Batch, continuous, inline, spiral, dough chillers, hydration technology	OVENS, PROOFERS, DRYERS & FRYERS Batch, deck, dryers, conveyor, rack, retarders, tunnel, artisan bread, automation		REFURBISHED EQUIPMENT Pre-owned, remanufactured, refurbished mixers, ovens, dough handling, more 	LAMINATORS & SHEETERS Artisan/stress-free, in-line, electronic, extrusion sheeting, manual, mechanical	
PACKAGING		ROBOTICS & AUTOMATION Pick & place, robot learning, end-of-arm tooling	MATERIALS Bags, flexible, pouches, recyclable, rigid, thermoformed		FORM/FILL/SEAL Vertical, horizontal, flow wrapping	CONVENIENCE Single serving, portion control, resealable, convenience, on-the-go	
LOGISTICS		WAREHOUSE SOFTWARE Order fulfillment, shipping/receiving, track & trace	FLEET MANAGEMENT Vehicles, route management/DSD software		FOOD SAFETY Traceability, blockchain, paperless, audit software, HACCP, GMP, SSOP	SENSORS Inline processing sensors for quality control and plant efficiency 	
SANITATION		WASHING SYSTEMS Washing and sanitation systems for pans, baskets, trays and more 	INFRASTRUCTURE MAINTENANCE Walls, floors, nonproduction spaces, exterior structures		CHEMICALS & LUBRICANTS Sanitizers, cleaners, worker hygiene, lubricants, production aids	PEST PREVENTION Interior and exterior pest control	
COLUMNS		Workforce development Artisan Regulatory	Culinary Better-for-you Sustainability		Artisan Food safety Clean label	Better-for-you Efficiency Regulatory	
BONUS COVERAGE					PACK EXPO November 8-11 PLMA November 15-17 		
FOCUS ON		CONFECTIONERY	BREAD		SALTY SNACKS	DESSERTS	CRACKERS
EDITORIAL WEBINARS		State of the Industry: Snacks & Bakery			Clean label: Key categories, trending ingredients and shopper insights		

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