2020 EDITORIAL CALENDAR

prepared FOODS

MONTH:	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
ad close:	12/5	1/10	2/12	3/12	4/8	5/15
materials due:	12/6	1/13	2/13	3/13	4/9	5/18
special issue	BUY ONE GET ONE FREE	RCA SHOW ISSUE	ANNUAL NEW PRODUCTS UPDATE			SUMMER STIMULUS ISSUE
hitting the shelves	RTD Coffee & Tea	Bars	**ANNUAL NEW PRODUCTS UPDATE** **Category-by-Category Reviews of New Ingredients, Products & Trends in:** **Bakery Foods** **Beverages** **Cereals & Bars** **Dairy Foods & Beverages** (including non-dairy options) **Meals, Entrees & Sides** **Meat, Poultry & Seafood** (including plant-based meat alternatives) **Packaging** (Food/Beverage) **Sauces, Dressings & Spreads** **Snacks & Confections**	Beverages	Prepared Fruit, Vegetables	Dairy Foods
trends	Plant-Based/Plant Forward	Sweeteners & Sugar Reduction		Global Emerging Flavors	Cannabis Edibles, Beverages	Sustainability Sells: Ingredients, Products & Practices for a Better Planet
plant to plate	Breakfast Foods	Entrees & Sides		Snacks & Appetizers	Dairy & Non-Dairy Alternatives	
culinary	**Meal Kits** Developing foolproof meal kits, including meats, vegetables, broths, sauces, herbs, seasonings, and other flavor components.	**Bite-Size Bakery** Small confections, cookies, and pastries etc. Flours, leavenings, starches, acidulants, eggs, sweeteners, colorants, fats & oils, inclusions, spices, fruits, nuts, chocolate, vanilla.		**Keep It Clean: Clean Label** Culinary approach to a clean label involving starches, flours, gums, flavorants, emulsifiers, eggs, colorants, natural preservatives, and antioxidants.	**Taste of Sweet** Chefs and formulators explore the benefits and unique qualities of the most popular zero/low-cal/high-intensity sweeteners and nutritive sweeteners, from the new formula stevias, monkfruit, and artificial sweeteners to polyols; to multiple forms of sugar and those that recently arrived, such as allulose.	**Sauces, Stocks & Bases** Meat and seafood stocks, mushroom stocks, bases, yeast extracts, herbs, soy, umami, garlic, mushrooms, wine and spirit reductions, eggs, vinegars, peppers, spices, oils, dairy, and other components to make core sauces, bases.
ingredient technology	**'Tis The Seasoning** Herbs, spices, extracts, garlic, concentrates, peppers, flavored salts, and infusions.	**Color Integrations** With the shift from artificial to natural colors having passed the 50-50 tipping point, helper-ingredients for stability become critical. We'll cover both the colorants and the ingredients that help the colorants: antioxidants, acidulants, cyclodextrins.		**Bakers Dozen** The indispensable ingredients all bakers need, including flours, starches, leavenings, eggs, bulking agents sweeteners, texturants, acidulants, enzymes, fruits, nuts, chocolate, vanilla & extracts	**World of Gums & Fibers** Acacia and tara to guar and tragacanth and, of course, cellulose, xanthan, locust bean, and konjac join fibers from grains and seeds and other plants (including mushrooms) to bring texture and emulsification to foods and beverages.	**Beverage Flavors** Top trending and new flavors for beverages in all categories **Functional Fats & Oils** New fat & oil technologies. Soy, palm, canola as well as nut and seed oils. **What's Your Beef?** Animal protein ingredient trends
better for you	**Inside & Out** Proactive ingredients including collagen peptides for skin and beauty health and muscle maintenance (offsetting sarcopenia).	**Sleep & Relaxation** Botanicals (including floral extracts and oils), amino acids (tryptophan, theanine,) dairy proteins, vitamins & minerals.		**Emerging Botanicals** Upcoming herbs, spices, roots, barks, rhizomes, fruits and seeds for enhancing health and immunity, as well as cognition and even new botanical colorants.	**Killer Cereals** Grains, seeds, fruits, nuts and inclusions, as well as sweeteners, flavors (from spices and sweeteners to powders, such as yogurt or cocoa), and even the vitamin and mineral premixes that make hot and cold cereals so healthy.	**Raise the Bar!** Bar products used to serve snacking. Today's new functional bars now target protein, health & beauty, weight loss, energy, recovery, relaxation and other benefits.
r&d abstracts	Organic & Non GMO Ingredients	Beverage Ingredients, Texture		Colors	Gluten Free, Allergen Free Ingredients	Ingredients, Technologies to Aid Shelf Life
value added opportunities for full-page advertisers	**BOGO** - Buy One Get One FREE in Print	FREE Supplier Profile in Print				FREE Supplier Profile
special packages			Annual New Product Package			
events & bonus distribution *events with bonus distribution		RCA Annual Conference* April 15-17, 2020 San Diego, CA				

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JULY	AUGUST		SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
6/16	7/13		8/12	9/11	10/9	11/9
6/17	7/14		8/13	9/14	10/9	11/10
SUMMER STIMULUS ISSUE		NEW PRODUCTS CONFERENCE - SEPTEMBER 2020		SUPPLYSIDE WEST SHOW ISSUE		ANNUAL FORECAST ISSUE
Candies & Confections	Fueling the Fire: Sports Performance, Recovery Drinks, Foods		Meals & Side Dishes	Are You Nuts? New Products Featuring Nuts!	Sauces, Dressings & Spreads	**Prepared Foods' Annual Forecast issue takes an extensive, exclusive look at every angle of consumer insights and product development trends.** Every page brings experts' predictions for 2021's: • Break-out foods • Break-out beverages • Functional foods & beverages • Cutting-edge consumer trends • Break-out food/beverage packaging • Impactful food & beverage regulations • On-trend culinary flavors • On-trend culinary sauces, seasonings • Sweeteners • Colorants • Fats and oils • Starches, flours and fibers • Functional, "better-for-you" ingredients • Cannabis food & beverage product outlook
I Feel Good: Functional Nutrition	Clean Packaging		Personalized Nutrition	Protein	Fresh Look at Fiber	
Meat, Poultry & Seafood	Beverages		Crafted, Artisanal, Premium Foods	Soups	Bakery Foods	
Hot Beverages Coffees, teas, dairy, dairy analogs, premixes & powders, spices (including cinnamon, clove, turmeric, ginger, etc.), vanilla, extracts, botanicals (including CBD). **Today's Asian** PF profiles the authentic ingredients, flavors and formats that distinguish today's new Asian cuisines.	**Salty Snacks** The flours, starches, seeds and grains, as well as salts, peppers, spices, nuts, veggies, fruits, cheeses, flavors, and herbs that help make salty snacks so irresistible, plus the oils, leavenings, eggs, gums and flours and starches that make them crunch.		**Plant-Based Foods 2.0** Culinary approach to formulating and adding "real" taste, texture and overall umami to plant-based foods..	**New Mediterranean** Herbs, garlic, and spice blends, peppers, as well rice, pastas, grains and seeds, (wild rice, ancient wheat, barley, rye, and red corn to sorghum, buckwheat, farro, and oats).	**Street Eats/Handheld** Prepared meats, eggs, wrappings, coatings, pastries, mushrooms, vegetables, fillings, flavor systems and oils and inclusions abound.	
Dressing Up Veggies New value-added, prepared vegetables with breadings, (panko, starches, flours, and seeds), coatings, sauces, and seasonings as well as riced veggies and vegetable noodles. **Flours & Starches** Flours and starches from grains, seeds, roots, algae and upcycled plant portions.	**Formulating with Fruits, Nuts** Almonds, peanuts, walnuts, Hazelnuts & pistachios in formulation; Plus whole fruits, fruit pieces, dried fruits, fruit powders and extracts for fillings, layers, sauces and more.		**Boosters & Maskers** Flavor boosters, from salts and sweeteners to yeast and herbs, citrus and spices, or soy and mushroom extracts bring out the best and can even mask the worst.	**Fakes & Substitutes** Crafting dairy fakes from oils, nuts, seeds, and grains and meat analogs from grains, legumes, mushrooms, insects, and even scratch in the lab.	**Naturally Speaking** Natural, organic, sustainable, and non-GMO flavor enhancers, food safety and protection, emulsifiers and conditioners, and colorants for foods and beverages are in high demand. We'll focus on how processors can best make the switch to these clean-label necessities.	
Proteins for Health PF looks at the best proteins —from plants and animals — and their most effective forms and formats for addressing six major health targets: Weight, Sports/Energy, Bones and Joints, Kids, Seniors, and Women.	**Digestive "Gut" Health** The prebiotic fibers such as polysaccharides, oligosaccharides, and resistant starches and the probiotic microbes that work together to help keep a healthy digestive tract and enhance immunity.		**Why Weight?** Weight management may have been replaced by a "whole health" approach but it's still a key issue calling for help from vitamins, minerals, antioxidants, co-enzymes, botanicals, prebiotics, & probiotics.	**Fortification & Premixes** Delivery vehicles and formats for antioxidants, energy boosters, phytochemicals, cognitive performance enhancers, botanicals, vitamins and minerals	**Water Everywhere** Water beverages nutritionally boosted with everything from vitamins and minerals to plant proteins, botanicals and nutraceuticals and fibers.	
Dairy Ingredients Sodium Reduction Solutions	Natural Sweeteners		Inclusions	Unique Batters & Breadings	Replacing Meat & Dairy: Taste & Texture	
FREE Supplier Profile			FREE Supplier Profile	FREE Supplier Profile		
				SSW Show Package		Annual Forecast Package
					Pack Expo International November 8-11, 2020 Chicago, IL	