



Confectionery News

Editorial Calendar

2024 & 2025

WilliamReed.

Yearly Overview 2024

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
<div>18</div> <div>Balancing Health And Indulgence In Confectionery</div> <div>23</div> <div>EU Deforestation Regulation</div>	<div>08</div> <div>ISM/Prosweets 2024 Highlights</div>	<div>22</div> <div>Profiling The Better-For-You Confectionery Opportunity</div>		<div>09</div> <div>Plant-Based Confectionery</div> <div>23</div> <div>Cocoa As A Commodity</div>	
JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
<div>18</div> <div>What's With Sugar?</div>		<div>12</div> <div>Confectionery's Sweetest Innovations</div> <div>26</div> <div>Flavour Inspiration</div>		<div>21</div> <div>Natural And Clean Label Confectionery Is A Must</div>	



SPECIAL EDITION



EDITORIAL WEBINAR

Yearly Overview 2025

JANUARY

16

New Chocolate Treats For Veganuary!

FEBRUARY

06

ISM/Prosweets Preview

13

Building Sustainable And Transparent Supply Chains In Confectionery

MARCH

20

Profiling The Better-For-You Confectionery Opportunity

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER



SPECIAL EDITION



EDITORIAL WEBINAR

2024

JANUARY

18

BALANCING HEALTH AND INDULGENCE IN CONFECTIONERY

The global pandemic may or not be a thing of the past, but it has left consumers hyper-aware of their health, but at the same time still demanding indulgent treats as a comfort to ward off anxiety and stress. Demand for 'clean,' high-quality, better-for-you products produced in sustainable ways is now common across many food and beverage categories – and these concepts are now driving innovation in the confectionery space.

23

EU DEFORESTATION REGULATION – ALL YOU NEED TO KNOW

The webinar will seek to provide insights into how the European Union Deforestation Regulation (EUDR) will affect the cocoa supply chain and the measures companies are taking to prepare for it. We will invite a representative from the European Commission to summarize the salient points of the deforestation document, and hear how organizations are preparing for when it enters into force on 30th December 2024.

FEBRUARY

08

ISM/PROSWEETS 2024 HIGHLIGHTS

After ISM Cologne's change of date in 2023, Europe's largest sweets and snack trade fair returns to its usual slot in the calendar and in this special edition, we bring you all the news and highlights and get a glimpse of expected trends for the confectionery year ahead.



SPECIAL EDITION



EDITORIAL WEBINAR

MARCH

22

PROFILING THE BETTER-FOR-YOU CONFECTIONERY OPPORTUNITY

The current mainstream consensus is on balance: balance between physical and mental health and balance between dietary discipline and enjoyment of a broad range of healthy (and sometimes indulgent) foods. As ConfectioneryNews continually reports, healthy confectionery is well placed with less sugar, less calories, smaller size packs to support a more balanced shaped by an increasingly holistic ideal of health and wellness that draws attention to individual needs.

MAY

09

PLANT-BASED CONFECTIONERY

What are the secrets to a good plant-based alternative when it comes to chocolate and candy? And what does the latest consumer research tell us about a category full of innovation and endless possibilities for companies that are responding to this important trend?

23

COCOA AS A COMMODITY – AN IN-DEPTH ANALYSIS

Cocoa futures prices refer to the market value of contracts that allow investors to buy or sell cocoa at a predetermined price and date in the future. These futures contracts are actively serving as important tools for commercial hedging, investment, and risk management in the cocoa industry. We talk to traders at the business end of the cocoa market and how financial decisions can help improve sustainability practices.

JULY

18

WHAT'S WITH SUGAR?

Last year there was a sugar shortage in the US that affected confectionery and candy production, meanwhile consumers are trying to reduce or avoid sugar, and the demand for low or no sugar alternatives continues to rise with the health-conscious public. Is now the time when alternative sweeteners step up to fill the void and offer a healthy solution?



SPECIAL EDITION



EDITORIAL WEBINAR

SEPTEMBER

26

FLAVOUR INSPIRATION

With ‘better-for-you’ alternatives continuing to grow in popularity, and new technology easily matching flavour demands, the next big thing in the confectionery world will be more products moving into the functional category, where flavour is key in 2024

12

CONFECTIONERY’S SWEETEST INNOVATIONS

In this webinar ConfectioneryNews will profile some of the key innovations in the sector that are being driven primarily by consumer trends. As R&D budgets are increased, we have seen ground-breaking innovations in the gummy market and in vegan chocolate, but where are the next generation of innovators that will influence confectionery research and development? Our expert panel of influencers will cast a futuristic eye into laboratories to see what is cooking.

NOVEMBER

21

NATURAL AND CLEAN LABEL CONFECTIONERY IS A MUST

The confectionery industry understands clean and clear labelling appeals to consumers, so how have brands adapted? Surveys suggest that more and more consumers consider clear labelling to be a priority but is the industry responding effectively to their preferences?



SPECIAL EDITION



EDITORIAL WEBINAR

2025

JANUARY

16

5 NEW CHOCOLATE TREATS FOR VEGANUARY!

Last year, chocolate lovers revelled in Veganuary with special launches from major brands including NOMO, Lindt and Mars, along with independent artisan brands. We sample some of the latest free-from chocolate and candy to help make a more healthy choice when it comes to sweet treats.

FEBRUARY

06

ISM/PROSWEETS PREVIEW

Once again ISM will be setting the agenda for the year ahead in the confectionery world. Here is a preview of what trends to expect at Europe's largest sweets & snacks show.

13

BUILDING SUSTAINABLE AND TRANSPARENT SUPPLY CHAINS IN CONFECTIONERY

Sustainability is hard-wired into most supply chains these days but there is still room for improvements, especially in key commodities including cocoa, coffee, sugar and palm oil, along with key flavour and sweetener ingredients. In this webinar Confectionery News talks to key policymakers from the industry and civil society to see what we can learn from each other to make sure what we consume is 'good for the planet'.

MARCH

20

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