



Dairy Reporter

Editorial Calendar

2024 & 2025

WilliamReed.

Yearly Overview 2024

<div>JANUARY</div> <div><div>19</div><div>Flavour & Colour Innovation In Dairy</div></div>	<div>FEBRUARY</div> <div></div>	<div>MARCH</div> <div><div>22</div><div>Plant-Based Dairy</div></div>	<div>APRIL</div> <div></div>	<div>MAY</div> <div><div>17</div><div>Packaging And Processing Innovation</div></div>	<div>JUNE</div> <div></div>
<div>JULY</div> <div><div>19</div><div>Health & Nutrition In Dairy</div></div>	<div>AUGUST</div> <div></div>	<div>SEPTEMBER</div> <div><div>13</div><div>Reformulation And Sugar Reduction</div><div>26</div><div>Dairy Alternatives</div></div>	<div>OCTOBER</div> <div></div>	<div>NOVEMBER</div> <div><div>15</div><div>Trends In Dairy Innovation</div></div>	<div>DECEMBER</div> <div></div>

SPECIAL EDITION

EDITORIAL WEBINAR

Yearly Overview 2025

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
<div>17</div> <div>Sustainable Dairy</div>	<div>21</div> <div>Alternative Protein Innovation</div>	<div>21</div> <div>Ice Cream Innovation</div>			
JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER

SPECIAL EDITION

EDITORIAL WEBINAR

2024

JANUARY

19

FLAVOUR & COLOUR INNOVATION IN DAIRY

A look at the latest trends in colours and flavours for both dairy and plant-based dairy alternatives, from yeast extracts for strong umami flavours to attractive natural colour formulations from the leading players in the industry.

MARCH

22

PLANT-BASED DAIRY

From coconut milk yogurt or dairy-free cheeses and non-dairy beverages, explore the key product and ingredients trends that define the market today.

MAY

17

PACKAGING AND PROCESSING INNOVATION

From packaging innovations to the latest advancements in processing technology and solutions, we explore what's new in the industry.

JULY

19

HEALTH & NUTRITION IN DAIRY

How is dairy pushing the envelope in sports and active nutrition? What are the latest trends around functional products and ingredients? And what is science telling us about the role of dairy as part of a healthy lifestyle?



SPECIAL EDITION



EDITORIAL WEBINAR

SEPTEMBER

13

REFORMULATION AND SUGAR REDUCTION

We explore the latest ingredient innovations in reformulation and sugar reduction – from global sweetener trends to regulatory moves impacting front-of-pack labeling. Do consumers prefer low sugar or now sugar, and how attractive are clean label formulations?

26

DAIRY ALTERNATIVES

From plant-based to cultivated and precision-fermentation products, how is the alt dairy segment shaping up in 2024? What are the latest regulatory developments that innovators are facing, and how is consumer demand changing?

NOVEMBER

15

TRENDS IN DAIRY INNOVATION

We look at some of the trends shaping up the global dairy industry.

2025

JANUARY

17

SUSTAINABLE DAIRY

We delve into how manufacturers are addressing the demand for climate-friendly products, as well as the latest advancements and techniques in sustainable dairy farming, from feed additives to regenerative agriculture and the scientific research behind these approaches.

FEBRUARY

21

ALTERNATIVE PROTEIN INNOVATION

From plant-based to cultivated dairy, we look at how alternative protein innovation is influencing the growing dairy alternatives segment. Is regulation inhibiting or supporting innovation? What are the latest trends in ingredient blends and fortification? And how are dairy companies exploring the alternative protein space?

MARCH

21

ICE CREAM INNOVATION

A look at the latest trends in ice cream innovation, from flavor and color trends to fortification, sugar reduction and non-dairy product innovation.



SPECIAL EDITION



EDITORIAL WEBINAR