Editorial Calendar
2024 & 2025
## Yearly Overview 2024

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**Colors Key:**
- *SPECIAL EDITION*
- *EDITORIAL WEBINAR*
- *ONLINE EVENT*
- *FACE-TO-FACE EVENT*
FEBRUARY 21

BEVERAGE TREND WATCH
Consumers want guilt free beverages that nourish, refresh, hydrate, indulge or help power them through the day. From the much hyped low-to-no craze to the war on sugar, what's hot and what's not in the drinks sector?

JANUARY 17

FLAVOUR AND COLOUR TRENDS
Consumers want to be excited by their food choices. From colours that pop on Instagram to fashionable flavours that tap into foodie fads, what flavour and colour trends will shape innovation in 2024?

2024

SPECIAL EDITION ONLINE EVENT
EDITORIAL WEBINAR FACE-TO-FACE EVENT

MARCH 12

POSITIVE NUTRITION

MARCH 20

FOOD AS MEDICINE
You are what you eat. An old adage but one that has gathered new meaning as we unpick the relationship between our diets, physical health and mental wellbeing. From adaptogens and botanicals to pre- post- and pro-biotics, what ingredients are emerging in the preventative health space?
APRIL 17

WHAT IS THE FUTURE OF DAIRY?
From methane reduction to regenerative farming and precision fermentation, the dairy landscape is fast evolving. FoodNavigator profiles the latest developments powering protein innovation.

MAY 15

GUT HEALTH: FEEDING THE MICROBIOME
The gut is considered the ‘first brain’, and consumers are increasingly aware of the need to nourish it. Leveraging prebiotics to postbiotics and symbiotics, how is the food and beverage industry feeding the microbiome with wellness front-of-mind?

JUNE 19

BETTER-FOR-YOU SNACKS
Consumers want tasty snacks, without the guilt. How is this category, with a traditionally unhealthy reputation, working to change its image with less fat, salt, and fewer calories? FoodNavigator highlights the latest developments in the healthier snacks market.

JULY 17

RESPONSIBLE SOURCING OF HIGH-RISK COMMODITIES
From palm oil to soy, cocoa to coffee, some of the food industry’s most used ingredients have strong links to deforestation. From traceability tech to transparency commitments, we look at how manufacturers are working to eliminate environmental violations from their supply chains.
INNOVATION IN SUGAR REDUCTION
Faced with overweight and obesity crises, and tougher regulations, manufacturers are under pressure to limit the amount of sugar in food and beverage formulations. Consumers also want to see less sugar on-pack, and favour ‘natural’ clean label alternatives. What innovation opportunities can these demands unlock?

CLIMATE SMART FOOD
How can the food industry contribute to food system transformation and provide sustainable nutrition for personal and planetary health? Over three days, FoodNavigator addresses the carbon impact of food production and consumption in its interactive broadcast event Climate Smart Food.

REFORMULATION AND FORTIFICATION
Reformulation and fortification efforts are key to securing a more sustainable future for food. We examine how public health challenges can be met by leveraging technical advances and ingredient innovation.
**PROTEIN VISION: INNOVATIONS IN ALTERNATIVE MEAT AND DAIRY**
From plant-based to cell cultured, alternative meat and dairy promises sustainability on a plate. But amid signs of a category slowdown, is that enough? This two-day interactive broadcast event will examine the technology, ingredients and culinary science propelling innovation in the space.

**DAY 1 – Protein Vision: Alt Meat**
Developments in meat alternatives aim to better taste, texture, and nutrition. Are they succeeding? FoodNavigator asks which technologies and ingredients are winning with consumers, and where whitespace for innovation remains.

**DAY 2 – Protein Vision: Alt Dairy**
The global dairy alternatives market is projected to reach over $61bn by 2029. As it grows, so too does innovator – and consumer – appetite for new ingredients and product formats. Join us as we examine the trends shaping the future of alt dairy.

**SALT REDUCTION**
Salt reduction offers an important opportunity to improve population health, but consumers are loathe to compromise on taste. What innovative ways is industry responding to the challenge to prove it’s worth its salt?
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<th>Date</th>
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<tr>
<td>JANUARY 15</td>
<td>WELLNESS INGREDIENTS FOR HOLISTIC HEALTH</td>
<td>Consumers are asking for functional food that promotes health and holistic nutrition. How are manufacturers responding, and are their innovations backed up by the latest nutritional science?</td>
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<td>FEBRUARY 19</td>
<td>WHAT'S TRENDING IN FLAVOURS AND COLOURS?</td>
<td>Much of food’s appeal comes down to looks and taste. In a world dominated by social-media buzz, these factors are influencing purchase behaviour even more. We highlight the colours predicted to pop and flavours to make your jaw drop in 2025.</td>
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<td>MARCH tbc</td>
<td>POSITIVE NUTRITION</td>
<td>How can food innovation support population health? FoodNavigator places the link between diet and wellness in the spotlight with its three-day interactive broadcast event Positive Nutrition: Healthy Innovation for the Mass Market.</td>
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<td>MARCH 19</td>
<td>TRENDING BEVERAGES: FROM NON-ALCOHOLIC TIPPLES TO FUNCTIONAL DRINKS</td>
<td>The drinks category has exploded in recent years, with functionality leading the way. Consumer thirst shows no signs of drying up. From low and no alcohol to CBD softs and gut-friendly beverages, we profile the trends shaping the drinks category.</td>
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