



FoodNavigator
EUROPE

Editorial Calendar

2024 & 2025

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Yearly Overview 2024

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
<div>17</div> Flavour And Colour Trends	<div>21</div> Beverage Trend Watch	<div>12</div> Positive Nutrition <div>20</div> Food As Medicine	<div>17</div> What Is The Future Of Dairy?	<div>15</div> Gut Health: Feeding The Microbiome	<div>19</div> Better For You Snacks <div>19</div> Protein Vision
JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
<div>17</div> Responsible Sourcing Of High-Risk Commodities	<div>14</div> Food For Kids	<div>24 26</div> Climate Smart Food <div>18</div> Innovation In Sugar Reduction	<div>16</div> Reformulation And Fortification	<div>13</div> Reinvigorating Demand For Plant Based	<div>18</div> Salt Reduction



SPECIAL EDITION



EDITORIAL WEBINAR



ONLINE EVENT



FACE-TO-FACE EVENT

Yearly Overview 2025

JANUARY

15 Wellness Ingredients For Holistic Health

FEBRUARY

19 What's Trending In Flavours And Colours?

MARCH



19 Trending Beverages: From Non-Alcoholic Tipples To Functional Drinks

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER



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2024

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?

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?

MARCH

12

POSITIVE NUTRITION

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?



SPECIAL EDITION



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ONLINE EVENT



FACE-TO-FACE EVENT

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

19-20

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.



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FACE-TO-FACE EVENT

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.

AUGUST

14

FOOD FOR KIDS

Children need good nutrition from the get-go. From infant formula to pre-prepared foods and ready meals, we look at different ways industry is designing food to support development in kids' early years as well as healthy eating habits for the future.

SEPTEMBER

18

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?



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FACE-TO-FACE EVENT

<div>SEPTEMBER</div> <div>24-26</div>	<div>CLIMATE SMART FOOD</div> <p>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.</p>
<div>OCTOBER</div> <div>16</div>	<div>REFORMULATION AND FORTIFICATION</div> <p>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.</p>
<div>NOVEMBER</div> <div>13</div>	<div>REINVIGORATING DEMAND FOR PLANT-BASED</div> <p>Faced with a global market slowdown, plant-based players are looking to renew demand and encourage repeat purchases. Pulling levers from taste to texture and nutrition, how can plant-based reboot category growth?</p>
<div>DECEMBER</div> <div>18</div>	<div>SALT REDUCTION</div> <p>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?</p>

2025

JANUARY

15

WELLNESS INGREDIENTS FOR HOLISTIC HEALTH

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?

FEBRUARY

19

WHAT'S TRENDING IN FLAVOURS AND COLOURS?

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.

MARCH

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POSITIVE NUTRITION

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.

19

TRENDING BEVERAGES: FROM NON-ALCOHOLIC TIPPLES TO FUNCTIONAL DRINKS

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.



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