

Month	Digital magazine	Education webinar	Product development guide	Sponsored intensive
February	<p>Intimate innovation: Strategies for formulating effective sexual wellness food and beverage products Our first-ever digital “sexual wellness” issue examines the emerging market opportunity for functional foods and beverages targeting sexual and reproductive support. Discover evidence-based formulation strategies for these bioactive compounds, including stability optimization, taste-masking techniques and delivery systems that maximize bioavailability. The magazine addresses critical R&D considerations, including sensory challenges when working with botanical extracts</p>	<p>Solving the gut health puzzle: Stability, shelf life and taste in functional formulations During this practical webinar, R&D experts will reveal how to successfully formulate with gut health ingredients that have the power to perform in finished products. We'll demystify the science and unveil which probiotics, prebiotics and enzymes perform best in different food and beverage applications. Specialists will share proven strategies to overcome common challenges like maintaining ingredient stability during processing, extending shelf life and delivering good taste. Through on-shelf product examples, attendees will learn specific formulation techniques that help protect these sensitive ingredients during processing and ensure they reach their target in the digestive system</p>	<p>Formulating for the GLP-1 adjacent market As GLP-1 (glucagon-like peptide-1) medications reshape weight management approaches, consumers seek complementary food and beverage solutions that deliver high nutrient density and promote satiety. Product developers need innovative ingredients that can create bars, beverages and shakes offering sustained energy, appetite control and nutritional completeness without compromising on taste or texture. Suppliers can showcase cutting-edge ingredients and formulation strategies that support weight management goals while satisfying consumers' demands for convenient, functional options. These innovative approaches will help brands lead in this rapidly evolving market, creating products that align with consumer wellness journeys and complement their GLP-1 regimens</p>	
March	<p>The technical path to functional beverage success This month's digital issue will take readers inside functional beverage innovation with practical tips they can use. We'll break down what's working in today's most successful functional drinks, including brain-boosting beverages that have the potential to deliver real cognitive benefits, and the advanced fermentation methods helping to create targeted wellness ingredients. We'll also share how leading formulators are solving some of the biggest technical challenges: how to keep unstable ingredients active throughout shelf life, which processing methods preserve functional benefits and ways to make botanical ingredients taste great without relying solely on sugar. Through conversations with industry experts, we'll explore four must-have elements for successful functional beverages: effective ingredient doses, demonstrated bioavailability, clean labels consumers trust and flavors people genuinely enjoy</p>	<p>Beyond protein: Formulating functional foods for the modern man's health needs Expect an in-depth exploration of the men's health category in functional foods and beverages during this webinar. The session will analyze the men's health market as a major CPG opportunity. A panel of experts will examine the current state of the market and provide an evidence-based review of some of the most popular functional ingredients that have shown to support concerns such as cardiovascular or prostate health. Participants will gain proprietary insights into ingredient selection, formulation approaches and product development strategies to successfully enter the men's health market with differentiated, efficacious offerings</p>	<p>Natural colors and flavors to meet clean-label demands Bold is big in colors and flavors, but regulatory changes and consumer preferences are reshaping how brands approach visual appeal and taste experiences across multiple food and beverage applications. The market for natural colors and flavors is surging as consumers and regulators push for cleaner labels and more transparent ingredient sourcing. In turn, formulators now face increasing challenges to create visually enticing and flavorful products that align with consumer preferences. Suppliers can highlight their innovative advancements in natural color and flavor technologies to overcome stability, intensity and application challenges — without compromising on clean-label commitments</p>	<p>Just desserts: Indulgence reimaged Today's consumers are unwilling to compromise on taste yet still insist on better-for-you options in the dessert and indulgence categories, creating unprecedented formulation opportunities. This Sponsored Intensive webinar will explore innovations across dairy and alt-dairy ingredients, next-generation sweetening solutions, functional fats and flavor systems that deliver the sensory experience consumers crave while addressing nutritional expectations. Panelists will discuss how fiber integration, protein enhancement and novel texture technologies are transforming traditional treats into products that align with modern wellness priorities without sacrificing the essential indulgence factor. Suppliers can showcase their ingredient solutions that help brands balance permissible indulgence with nutritional benefits in the competitive dessert and baked goods marketplace</p>
April	<p>The science of satisfaction: The art of developing products for GLP-1 consumers: It's no secret that the GLP-1 (glucagon-like peptide-1) revolution is reshaping food and beverage innovation. As millions of consumers navigate the use of these medications, this magazine reveals the emerging strategic product development opportunities. We will spotlight how forward-thinking brands are creating “GLP-1 friendly” offerings — from protein-packed mini-meals that may help support muscle mass during weight loss to fiber-enriched snacks designed to aid digestion. The digital issue showcases breakthrough packaging innovations that maintain premium positioning but are designed for smaller portions. Through exclusive interviews with brands already capturing this market and consumer research revealing the specific food experiences GLP-1 users crave, we provide a comprehensive playbook for industry professionals navigating this transformative trend</p>	<p>From waste to wonder: Upcycled ingredients transforming the future of food Discarded food byproducts are becoming one of the food and beverage industry's most unexpected innovation catalysts. In this eye-opening webinar, attendees will learn how leading CPGs are using upcycled ingredients — which salvage premium nutritional compounds from production “waste” — to create breakthrough products that consumers seek, all while reducing environmental impact. Our expert panel will reveal the extraction technologies revolutionizing product development, share compelling case studies of market successes and provide practical implementation strategies R&D teams can apply immediately. Attendees will gain unique guidance on regulatory navigation, sustainability certification and effective formulation that can transform waste streams into revenue streams</p>	<p>Functional beverage boom The functional beverage market is thriving as consumers embrace convenient formats that deliver hydration plus targeted health benefits in a single package. From superfoods to solubility technologies, brands innovate to meet the demand for beverages that go beyond hydration to support energy, digestion and overall wellness. Suppliers can feature their latest ingredient breakthroughs and processing techniques to enable next-level hydration and help brands craft beverages that stand out in a crowded market while delivering on consumer expectations for functionality and flavor</p>	

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May	<p>How breakthrough ingredients are transforming women's nutrition products: For May, we consider science-backed innovation revolutionizing women's nutrition products, offering both R&D and marketing teams actionable takeaways for this booming category of food and beverage products. We'll spotlight how leading brands are masterfully combining clinical efficacy with compelling storytelling — formulating bars, snacks and beverages that deliver targeted nutrition for distinct life stages while also creating authentic connections with female consumers. Throughout this digital issue, we aim to uncover what today's women seek in nutrition products: transparent science, life-stage specificity and sensory experiences that transform daily nutrition into moments of self-care. Readers will find out how successful brands are balancing scientific credibility with emotional resonance to create women's nutrition products that stand out in an increasingly crowded marketplace</p>	<p>Cold science, hot market: Formulation breakthroughs reinventing the frozen food aisle This webinar will dive into the formulation challenges and solutions behind creating nutrient-dense frozen products that maintain flavor, texture and nutritional integrity throughout the freeze-thaw cycle. For brands scoping out the market, reformulating existing products or launching new concepts, actionable pointers will be shared on how to overcome freezer burn, moisture migration and texture challenges while delivering the convenience, nutrition and culinary experience today's consumers demand from the frozen aisle</p>	<p>Better-for-you baking innovation Modern bakers face the challenge of creating products that satisfy consumer demands for indulgence while delivering nutrition, texture and clean labels. Innovative fibers, flavors, sweeteners and fat alternatives are revolutionizing baking formulations, enabling products that meet dietary preferences without compromising the sensory experience consumers expect. Suppliers can spotlight their cutting-edge ingredients that enhance nutritional profiles while maintaining the crucial functional properties needed for successful product development in the baking category</p>	
June	<p>Taste without borders: Inside the global flavor revolution rewriting product development rules Bold flavors are transforming product development, offering both R&D and marketing teams a competitive edge in today's heat-seeking marketplace. We'll explore how consumer palates are evolving beyond traditional sweetness toward complex flavor experiences — from Korean gochujang-infused snacks to Japanese koji fermentation techniques delivering natural umami depth. This digital issue reveals breakthrough flavor technologies making once-niche global tastes accessible to mainstream audiences, including microencapsulation systems for controlled heat release and fermentation approaches that develop sophisticated flavor layers without artificial additives. Sensory scientists and trend forecasters will uncover the psychology behind today's adventurous eating patterns and how R&D teams can leverage these insights for successful product development</p>	<p>Mastering functional mushroom applications in modern CPG products During this thought-provoking webinar, formulation experts will reveal the secrets to successfully incorporating functional mushrooms into consumer-friendly foods and beverages. We'll cut through the complexity of working with the likes of reishi (<i>Ganoderma lucidum</i>), lion's mane (<i>Hericium erinaceus</i>), chaga (<i>Inonotus obliquus</i>) and other trending fungi to uncover which varieties deliver both functional benefits and formulation stability. Technical specialists will discuss how to overcome the bitter notes, color challenges and solubility issues that have historically limited mushroom applications. Through successful product examples, attendees will get a behind-the-scenes look at specific extraction techniques, masking strategies and processing methods that preserve bioactive compounds while creating appealing taste profiles</p>	<p>Protein packed Protein is at the pinnacle of nutritional trends, with consumers across demographics recognizing its potential value for helping to maintain lean muscle mass, support metabolism and promote satiety throughout the day. Versatile protein sources are in high demand as formulators work to incorporate higher protein levels into everything from ready-to-drink (RTD) beverages to convenient grab-and-go snack options. Suppliers can highlight their protein expertise and showcase innovative protein ingredients that deliver nutritional value with great flavor and appealing texture across diverse applications, helping brands meet the increasing consumer appetite for protein-enriched products</p>	<p>Upcycling and waste: Sustainability claims that resonate Consumer demand for products with authentic sustainability credentials has created a significant market opportunity for ingredients and formulations that transform would-be waste into valuable food components. This webinar will explore the evolving regulatory landscape around sustainability claims, highlighting strategies for effectively communicating upcycled content, reduced environmental impact and circular economy principles directly on packaging. We'll discuss innovative approaches to ingredient sourcing, processing technologies that maximize resource efficiency and formulation strategies that maintain quality while improving environmental footprints. Suppliers and manufacturers can participate in this timely intensive to demonstrate their leadership in sustainable food solutions that meet both consumer expectations and emerging regulatory standards for transparent environmental claims</p>
July	<p>Traditional dairy is enjoying a cultured comeback Dairy isn't dead. This midsummer edition of the magazine explores dairy's exciting comeback, as traditional favorites like cottage cheese, yogurt and ice cream transform into functional powerhouses, winning over health-conscious shoppers. Consumers are falling back in love with dairy, especially as the category combines nostalgic comfort foods with the health benefits they desire. Readers will be privy to practical strategies to help leverage dairy's trusted reputation and develop innovative products that stand out in today's competitive market</p>	<p>Packaging innovation: Balancing safety, sustainability and usability This webinar examines how strategic packaging decisions simultaneously preserve product integrity while addressing growing environmental concerns. Industry experts will showcase breakthrough materials and designs that maintain food safety standards while enhancing recyclability. Attendees will discover how leading brands are leveraging packaging to communicate sustainability values without compromising functionality. Practical suggestions will be shared on navigating regulatory requirements, consumer expectations and environmental responsibilities in packaging strategy development</p>	<p>The summer grill edition: Plant-based, alt-meat and hybrid protein products The backyard barbecue is evolving as flexitarian preferences reshape summer grilling traditions, creating opportunities for innovative plant-based, alt-meat and hybrid protein products. Today's consumers expect these alternatives to grill, sizzle and satisfy just like traditional options, while offering improved nutritional profiles and sustainable attributes. In this guide, companies can share how they help brands create savory solutions and ingredient innovations that deliver authentic grilling experiences for the growing segment of consumers embracing flexible protein choices during summer cookout season — and beyond</p>	

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August	<p>Science gets a sweet tooth: Confectionery and baking This mouthwatering edition cracks the code on functional indulgence, revealing how innovative formulators are successfully transforming traditional treats into nutritional power-houses without sacrificing the sensory magic consumers crave. Through select formulation case studies and consumer research, we will uncover the delicate balance between health and hedonism that drives purchase decisions in today's better-for-you confectionery market</p>	<p>Power tomorrow's energy products with novel caffeine compounds This super-charged webinar examines the pharmacokinetic profiles and formulation considerations of emerging alternative caffeine sources. Attendees will learn about coffeeberry's (Frangula californica) polyphenol-enhanced bioavailability and how yaupon holly (Ilex vomitoria) compares to green coffee (Coffea arabica) extract, for example. Presenters will cover topics like paraxanthine's reduced adenosine receptor affinity and improved half-life characteristics, plus enzymatic conversion pathways to novel caffeine metabolites. We'll also discuss formulation challenges, from pH stability across delivery systems to ingredient interaction matrices. Regulatory considerations for novel caffeine sources will be evaluated against established GRAS (generally recognized as safe) pathways, with an emphasis on the analytical methods used to standardize these compounds in finished products</p>	<p>Beverage, beverage, beverages Beverages remain the hottest category for growth, offering brands endless opportunities to deliver hydration and functional benefits in formats consumers love. Nostalgia-inspired flavors are still enjoying a comeback, paired with modern innovations that elevate beverages into wellness-enhancing staples. Suppliers can inspire innovation by spotlighting their latest ingredient technologies enabling beverage creators to satisfy consumer thirst for products that combine convenience, function and flavor in exciting new ways</p>	
September	<p>True colors: The formulation wizardry making natural hues hold up under pressure This digital issue dives into the increasingly popular domain of natural food colors, as new regulations and consumer preferences force brands to rethink their strategies. Industry experts will share practical solutions to some of the biggest hurdles formulators face: consistency between batches, manufacturing challenges and keeping costs reasonable while meeting quality standards. Whether reformulating existing products or launching new ones, brands can gain direction on how to turn the natural color challenge into a competitive advantage</p>	<p>Beyond skin deep: The science of creating food and beverage products that transform beauty The science and formulation secrets behind successful beauty-from-within products are front and center in this unique webinar designed specifically for product developers. Various experts will share proven solutions to common challenges, including how to maintain ingredient effectiveness during processing, extend shelf life, and create appealing flavors and textures. Through market-leading product examples, attendees will learn specific formulation tips for beverages, snacks and more that support skin health, hydration and that coveted "glow." Whether brands are new to the beauty-from-within market or looking to improve existing products, they'll walk away with practical knowledge to develop foods and drinks that help consumers look as good as they feel</p>	<p>Functional food goes mainstream with crossover ingredients Functional foods have transcended craze status to become mainstream as consumers actively seek products enhanced with ingredients previously found only in supplements. Superfoods, mushrooms, omega-3s, botanicals and other nutrient-dense ingredients are transforming everyday foods into vehicles for targeted nutrition and overall wellness. In this product development guide, suppliers can showcase innovative crossover ingredients that successfully bridge the supplement-food divide, offering formulators solutions that enhance nutritional value while maintaining the sensory appeal of traditional foods</p>	<p>Protein packed: Beyond the usual sources The protein revolution continues to expand beyond traditional formats as consumers seek convenient, versatile options that deliver high-quality protein throughout the day. This Sponsored Intensive will explore innovations in ready-to-eat (RTE) and ready-to-drink (RTD) protein delivery systems appearing in refrigerated, frozen and shelf-stable formats that meet diverse lifestyle needs. Panelists will discuss formulation challenges and solutions for incorporating varied protein sources — from dairy and plant-based to emerging alternatives — while maintaining optimal taste, texture and nutritional profiles across multiple food categories. Join this Sponsored Intensive webinar panel to highlight your protein ingredients and technologies that help brands create differentiated products to satisfy consumers' surging protein demands in convenient, accessible formats</p>
October	<p>Plant-based 2.0: Breaking through the taste and texture barrier This digital magazine tackles the plant-based plateau head-on, revealing why initial category excitement has cooled and how innovative formulators are engineering the next generation of products poised to win over selective omnivores. Additionally, we'll uncover the sensory gaps driving purchase hesitation and showcase successful brands that have cracked the code on taste, texture and price parity. Brands will find pragmatic formulation strategies to transform "good enough for vegans" into "preferred by everyone," positioning plant-based innovations to capture the massive flexitarian market that represents the category's growth potential</p>	<p>How to engineer premium experiences in nonalcoholic beverages In this webinar, a panel of industry experts will examine the formulation science behind the next generation of nonalcoholic (NA) beverages. They will analyze the molecular mechanisms of the botanicals and polyphenols that try to replicate ethanol's organoleptic properties, covering advanced extraction technologies for preserving volatile flavor compounds, stability challenges in functional ingredient integration, and bioavailability enhancement techniques for adaptogens and nootropics in NA matrices. Sensory analysis data will demonstrate how specific compound combinations create neurochemical responses that mimic alcohol's experiential qualities without ethanol's pharmacological effects</p>	<p>Busy biotics in food and beverage Microbiome health continues to resonate with consumers as they increasingly understand the connection between gut health and whole-body wellness, including immunity, energy and mood. Innovative formulations featuring prebiotics, probiotics and postbiotics are raising the bar in food and beverage development, moving far beyond traditional yogurts and fermented foods. Suppliers can showcase their cutting-edge biotic ingredients and natural fermentation approaches that enable formulators to create gut-supporting products across diverse categories, meeting expanding consumer demand for functional foods that promote microbiome health</p>	

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November	<p>The protein formulator’s playbook: Practical solutions to common development hurdles Here, we explore the ever-popular realm of protein ingredients, offering practical guidance for product developers. We’ll break down the unique benefits and possibilities of several protein types, comparing how precision-fermented proteins gel, seed proteins deliver taste and dairy proteins provide nutrition. Brands can discover how to turn protein formulation challenges into standout products that capture consumer attention in this competitive market</p>	<p>Nutrient-dense innovation: Strategic food fortification for today’s consumers This webinar explores pioneering approaches for creating nutrient-rich, convenient foods with vitamins, minerals and functional ingredients — without compromising taste or texture. Attendees will learn how leading manufacturers are successfully incorporating fortification to create premium positioning while addressing nutritional gaps in modern diets. Our expert panel will discuss ingredient selection, stability challenges and regulatory considerations. We’ll unlock the potential of strategic fortification as a pathway to differentiation and consumer loyalty in today’s competitive marketplace</p>	<p>Innovative sweetener solutions for sugar reduction While sugar remains a formulation staple, evolving consumer preferences and health concerns are driving demand for innovative sweetening approaches across all food and beverage categories. Product developers need versatile sweetening solutions that deliver the taste and functionality of sugar with reduced calories or improved nutritional profiles. Suppliers can feature their latest sweetener innovations — from natural alternatives to sugar-reduction technologies — in this product development guide that will help formulators create delicious products aligned with contemporary consumer expectations for healthier options</p>	<p>Snacks are where it’s at: Evolution of the power snack According to Datassential, over 70% of consumers replace traditional meals with snacks at least occasionally. The snack category continues to evolve from simple indulgence to functional nutrition delivery systems. This webinar will explore how innovative ingredients and formulation approaches are transforming snacks into sophisticated vehicles for protein, fiber, adaptogens and targeted functional benefits, while maintaining the convenience and satisfaction consumers crave. We’ll explore emerging formats beyond traditional chips, bars and nuts — including freeze-dried innovations, novel baked goods and refrigerated options — that are expanding snacking occasions throughout the day. Ingredient suppliers can showcase their solutions in this essential intensive focused on the category that continues to drive growth and innovation across the food and beverage landscape</p>
December	<p>The future of food Buckle up for a thrilling journey into food’s future. This special year-end digital issue zooms past today’s trends to reveal what consumers will be eating in 2027 and beyond. Brands will get the intel about mind-blowing ingredients on the horizon — like flavors that adjust to a person’s unique biology and plant proteins so convincing they can make carnivores do a double-take. Our food futurists share their crystal ball predictions: Which emerging consumer demands will explode? Which technologies will transform R&D kitchens? What functional ingredients will industry be talking about? From formulation wizards to marketing gurus, readers will find creative ideas to position their brands at the forefront of food’s exciting next chapter. The future of food is coming — and it’s deliciously different!</p>	<p>The future of food and beverage In this forward-thinking webinar, industry experts will reveal the emerging white space opportunities and breakthrough ingredients reshaping food and beverage innovation. We’ll explore how precision fermentation is revolutionizing ingredient development, creating novel proteins and bioactives like lactoferrin that deliver targeted functional benefits with improved sustainability. The featured specialists will break down the formulation considerations for these next-generation ingredients, addressing stability challenges, sensory optimization and scale-up strategies for commercial success. Through practical case studies, attendees will discover how leading brands are navigating the complex regulatory landscape for novel ingredients. With wide-ranging appeal spanning the likes of alternative proteins, immunity-support beverages and cognitive-enhancing snacks, this webinar will feature a timely discussion on untapped market opportunities and cutting-edge ingredients that can help position products at the forefront of functional food innovation</p>	<p>Dairy and alt-dairy The dairy aisle is continually transforming as consumers embrace both traditional and alternative options to meet their dietary preferences and values. From plant-based innovations to classic dairy products, brands are finding creative ways to deliver flavor, texture and nutrition that appeal to flexitarian consumers. Suppliers can showcase how their ingredient solutions and formulation techniques can help brands navigate the evolving dairy landscape to create products that satisfy consumers across the spectrum of dairy preferences</p>	