



# Dairy

AD BONUS: FREE BOOTH PROFILES  
FOR PROFOOD TECH EXPOSITION -  
1/4 PAGE PRINT & EBLAST

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## SHOW PREVIEW

We provide a sneak peek of ProFood Tech 2019, slated for March 26-28 at Chicago's McCormick Place.



### PROCESSOR PROFILE & PLANT TOUR

Ohio's oldest dairy, Sandusky, Ohio-based Toft Dairy produces ice cream, milk, cottage cheese, dairy dips and dairy and nondairy beverages in a 76,000-square-foot state-of-the-art facility. Customers include grocery and many other retail stores, as well distributors, schools, hospitals, amusement parks, ballparks, hotels and universities. Dairy Foods talks to top executives to profile this family-owned company and also tours the plant's ice cream operations.



### PACKAGING TECHNOLOGIES: RIGID PACKAGING

We take a look at the "latest and greatest" in **rigid packaging** solutions for dairy processors.

### EQUIPMENT SHOWCASE

Dairy Foods highlights the newest in **lab testing equipment** and related offerings.

### INGREDIENT TECHNOLOGIES: NUTS AND INCLUSIONS

**Nuts and inclusions** can help dairy processors create dairy desserts and other dairy products that are "over the top" in terms of indulgence. We take a look at trends and new offerings here.

### INGREDIENT SHOWCASE

We showcase new **emulsifiers, stabilizers and texturants** for dairy products.

### EAT. DRINK. DAIRY.

We unveil the newest dairy foods and beverages, with an emphasis on new **cheese** items.

### SALES ANALYSIS

Dairy Foods analyzes the latest IRI data pertaining to the **milk** category.

### OUTLOOK REPORT

What's the outlook for **milk and nondairy beverages**? Dairy Foods looks at these segments' trends, opportunities and challenges.

### COLUMNISTS

#### Rules & Regs

IDFA keeps dairy processors informed about the rules and regulations that could potentially impact their operations.

#### Health & Wellness

Columnist Sharon Gerdes weighs in on the **healthy fats** present in dairy products.

#### Tharp & Young on Ice Cream

Columnists Bruce Tharp and Steven Young discuss some recent advances in **ice cream mix making/processing**.

#### Culturally Speaking

Cultured butter is said to be higher in both fat and flavor than standard butter. Columnist Samuel Alcaine outlines some best practices in **cultured butter production**.

#### 3-A Today

Columnist Tim Rugh talks about some causes of corrosion in "**stainless steel**" — and how to avoid them.

#### Inside Perspective

We share some insights from Blake Anderson, CEO of the American Dairy Products Association.



### BONUS DISTRIBUTION

ProFood Tech  
March 26-28, 2019  
Chicago, IL



### 2019 WEBINAR OPPORTUNITIES

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