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DECEMBER 2024	December '24/January '25 Cover: Facilities Focus	Hygienic Design	Dec. 3, 10, 17, 24, 31	Dec. 10 and 24	Dec. 2 and 16	
JANUARY	Category: Hygienic Design Supply Chain: Supplier Relationships		Jan. 7, 14, 21, 28	Jan. 14 and 28	January 7 and 21	
FEBRUARY	February/March Cover: Allergen Prevention in Foodservice	Recall Readiness: How to Conduct a Mock Recall and Ensure Traceability	Feb. 4, 11, 18, 25	Feb. 11 and 25	February 4 and 18	
MARCH	Food Category: Cannabis-Infused Edibles Management: Recalls	<ul style="list-style-type: none"> Change Management of Food Safety Culture Avoid Costly Sanitation Failures with Validation, Verification, and Re-Validation 	March 4, 11, 18, 25	March 11 and 25	March 4 and 18	Food Safety Solutions for Meat and Poultry Producers
APRIL	April/May Cover: FSMA 204/Traceability Category: Fresh-Cut Produce	<ul style="list-style-type: none"> FSMA 204 Readiness/Traceability Achieve Nimble Foodservice Operation with Active Managerial Control 	April 1, 8, 15, 22, 29	April 8 and 22	April 1 and 15	
MAY	Supply Chain: Transport Hygiene and Supply Chain Safety	Environmental Monitoring and Sampling: Tools, Implementation, Guidelines, and Data Analysis	May 6, 13, 20, 27	May 13 and 27	May 6 and 20	

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JUNE	June/July Cover: Challenge Studies	How to Design and Conduct a Challenge Study for Safer Products and Longer Shelf Life	June 3, 10, 17, 24	June 10 and 24	June 3 and 17	
JULY	Food Category: Ingredients Packaging: PFAS	Beyond the Binder: Digital Management of Food Safety	July 1, 8, 15, 22, 29	July 8 and 22	July 1 and 15	Delivering Food Safety Excellence in Retail Foodservice
AUGUST	August/September Cover: Developing a Food Safety Plan	Systematic Approach to Hazard Analysis	Aug. 5, 12, 19, 26	Aug. 12 and 26	Aug. 5 and 19	
SEPTEMBER	Food Category: Refrigerated/Frozen Sanitation: Air Quality	Continuing Education and Training for Food Safety Professionals	Sept. 2, 9, 16, 23, 30	Sept. 9 and 23	Sept. 2 and 16	
OCTOBER	October/November Cover: Culture and FSMS in Smaller Brands	Maturity Model for Foreign Material Prevention	Oct. 7, 14, 21, 28	Oct. 14 and 28	Oct. 7 and 21	
NOVEMBER	Food Category: RTE Foods Spotlight: Meat and Poultry Safety	Dry Sanitation and Cleaning Techniques for Facilities and Equipment	Nov. 4, 11, 18, 25	Nov. 11 and 25	Nov. 4 and 18	
DECEMBER	December '25/January '26 Cover: The ROI of Food Safety	Creating an Effective Food Defense Strategy	Dec. 2, 9, 16, 23, 30	Dec. 9 and 23	Dec. 2 and 16	Food Safety Assurance for Dairy and Low-Moisture Foods
JANUARY 2026	Food Category: Alternative Proteins Process Control: Processing Technologies	Intersection of Food Safety and Sustainability: Supporting the Circular Economy	Jan. 6, 13, 20, 27 (2026)	Jan. 13 and 27 (2026)	Jan. 6 and 20 (2026)	

*Please note that editorial content is subject to change. In addition to 3-4 exclusive feature articles highlighted, each issue includes a variety of original columns and departments including: Sanitation, Supply Chain, Packaging, Testing, Process Control, Regulatory Report, Food Safety Insights, Back to Basics, Cybersecurity and Food Defense, Food Safety Culture, Leadership, and Management.