



EDITORIAL CALENDAR 2019

	Editorial Closing	Ad Closing	SPECIAL REPORTS	LABORATORY CONTROL METHODS	INGREDIENTS	NUTRITION	FOOD PRODUCTS	COMMERCIALIZATION & MARKETING	PRESENCE AT EXHIBITIONS
February	Jan. 7	Jan. 17	Agroindustry: evolution & development	Laboratory & biosecurity	Non-allergenic flours	Prebiotic-related developments	Sustainable & customized food products	Startups: boom & business opportunities	Expo Carnes y Lácteos (Mexico)
March	Feb. 6	Feb. 18	The future of food industry: challenging trends	Hygienic design: comprehensive solutions	GRAS Ingredients	Food behaviour: why do we eat?	Vitamins & minerals: innovative compounds	Packaging: global news	
April	March 6	March 15	A circular economy for 0 waste	Recall: product withdrawal	Carotenoids	Anemia & nutrients	Emerging beverages	Smart supply chains	
May	April 5	April 17	Digitalization: a path towards transformation	"Green" certification	Healthy lipids	Free radicals & antioxidants	Products of aquatic origin (PAOA)	Design Thinking: creating to achieve success	IFT (USA)
June	May 6	May 17	Functional foods: a hope for the future	Quality & safety with a forward-looking view	Sugar substitution: alternatives	Obesity and public health policies	Snackification: a recent consumption-related concept	Use & misuse of "claims"	
July	June 7	June 17	Dairy products and healthy diets	Mycotoxins & plant toxins	Vegetable oils: their regulation	Nutritional system: NOVA	Acrylamide: options for a greater safety	Testing & neuroscience: methodologies	
August	July 5	July 17	Sustainability & transparency in the F&B industry	Food inspection: state-of-the-art technologies	Fruit juices	Label contents and consumer information	Hygge: the feeling of happiness and the pleasure of eating	The role of drones in precision farming	FISA (Brazil)
September	Aug. 6	Aug. 16	Collaborative robotics in the 4.0 industry	Abiotic contaminants	Natural flavorings	The importance of DHA	New super foods	Foodies: culinary influencers	Food Tech (Mexico)
October	Sept. 6	Sept. 17	Meat products: challenges & alternatives	Biofactories or microfactories	Oats & ancestral grains	Functional Dietetics	Senior consumers: their preferences	Color psychology & purchase decisions	
November	Oct. 4	Oct. 17	The social relevance of ready-made & processed food	Heat treatment & thermal processing	Herbal ingredients	Krill oil: properties & benefits	Food products & organic farming	Virtual reality: better sensations & experiences	Fi Europe (France)

(*) Since Enfasis Alimentación is a technical-business magazine that reflects the dynamics of the food industry, the content of this Edition Calendar may be subject to such changes as may be deemed convenient.