

innovations

IN FOOD TECHNOLOGY

SPORTSDRINKSALCOHOL**MEDIAPACK2026**COLOURS
BEAUTYFROMWITHINDIETARYFATSHERBALTONICS
SPROUTEDGRAININGREDIENTFOODSAFETYALTERNATIVE
PROTEINSPROBIOTICSHALTHIERSKINFOODTRACEABILITY
FOODONTHEGO**MEDIAPACK2026**HEALTHYSNACKING
CONFECTIONERYAPPLICATIONSMICROENCAPSULATION
PLANTBASEDNUTRITIONORGANICSSUPERFOODSSALT
FOODCOLOURINGNUTRITIONNATURALFOODDYES
MEDIAPACK2026EYEHEALTHSUSTAINABILITY
CHOCOLATEFATSUBSTITUTESCAPSULETECHNOLOGY
BONEHEALTHPHOSPHOLIPIDSOLIGOSACCHARIDES
WEIGHTMANAGEMENTSODIUMREDUCTIONSTABILISERS
ANTIOXIDANTSICECREAM**MEDIAPACK2026**SPICES
FLAVOURSSTRESSREDUCTIONOATSMILKWHEYCOCOA
SPORTSDRINKSDAIRYPRODUCTSCOCOCONUTMILKBAKERY
MICROALGAEHEARTHEALTHPLANTBASEDINGREDIENTS
HEALTHYAGEINGCAPSULETECHNOLOGYCLEANLABEL
PREBIOTICFIBRESANTHOCYANINS**MEDIAPACK2026**
ANTIINFLAMMATORYINGREDIENTSMUSCLERECOVERY
VISIONSUPPLEMENTSDDIGESTIVEWELLNESSHONEY

www.innovationsfood.com

Introduction 2026

Celebrating over 27 years Innovations in Food Technology is a professional B2B international quarterly magazine featuring technical articles on functional/health ingredient research, development and applications, safety and analysis and legislation across Europe and North America.

Innovations leads with informative articles written by leading experts from the world's leading food and beverage companies.

Each issue features an extensive list of editorial topics providing food and beverage professionals with an indepth overview of key product innovations. Our readers comprise R&D and senior management in companies manufacturing finished foods, beverages, plant-based and dietary supplements.

OUR RESPONSIBILITY: REDUCING THE CARBON FOOTPRINT AND ENHANCING SUSTAINABILITY.

In order to minimise our carbon footprint, and to contribute to a more sustainable environment, Innovations in Food Technology is completely digital, offering our global readers constant access in iphone, ipads and android formats.

The magazine can be read on our website www.innovationsfood.com, in our widely circulated weekly newsletter, plus in specialized trade show preview newsletters, X, Instagram and LinkedIn.

As a media partner at many international trade shows in 2026, Innovations is in a good position to give you the maximum exposure at the world's major trade shows at the Media Point via QR code on the magazine's tailor-made poster.

Innovations in Food Technology can be also found in the Media Points at many other global shows. Please refer to our editorial calendars or contact us directly for more information.

Social media

The Innovations website offers a comprehensive daily news service which can also be read on Twitter, Instagram and Linked In and you can sign up for our weekly newsletter (every Thursday) at www.innovationsfood.com/subscribe-now/

To find out how Innovations can help you contact
Terry Prior: terryprior@innovationsfood.com



Readership breakdown 2025

With a global readership of over 45,000 Innovations in Food Technology offers unparalleled exposure to decision makers in the global food and beverage markets. The readership breakdown is as follows:

Geographical breakdown

Germany	17%
Benelux	15%
Scandinavia	14%
France	12%
USA	10%
United Kingdom	9%
Spain	5%
Far East Asia	4%
Central Eastern Europe	4%
Canada	3%
Italy	4%
Australasia	2%
Switzerland	1%
South Africa	1%

Job sector breakdown

CEO's and VIP Marketing/Sales	36%
Research & Development	35%
Purchasing	14%
Quality Assurance	7%
Government	5%
Consulting	3%

Product area breakdown

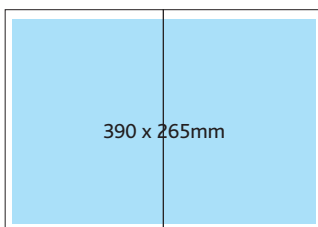
Functional Foods	19%
Dairy	12%
Beverages	12%
Confectionery	11%
Plant-based foods	12%
Dietary Supplements	11%
Ready made Meals	8%
Bakery	9%
Meat	6%

Advertising rates 2026 – Quarterly digital magazine

All advertising offers below include a FREE feature editorial opportunity

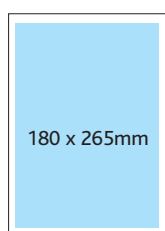
Magazine is A4 format (210mm x 297mm)

On page sizes



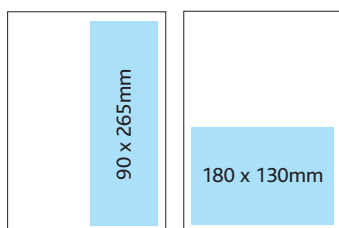
Double Page Spread

Full Colour €4,650
Spot Colour €3,100
Mono €2,000



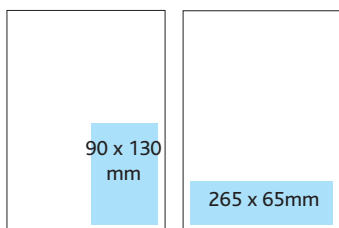
Full Page

Full Colour €2,100
Spot Colour €1,750
Mono €1,150



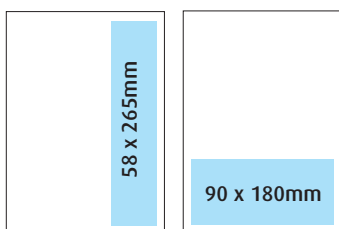
Half Page

Full Colour €1,600
Spot Colour €1,175
Mono €900



Quarter Page

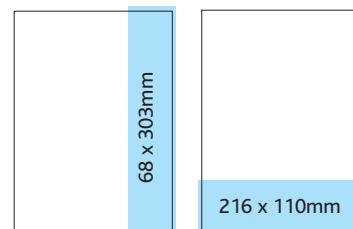
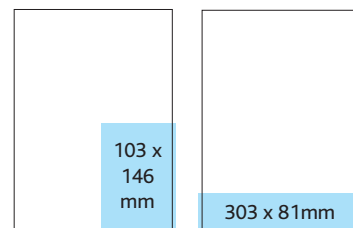
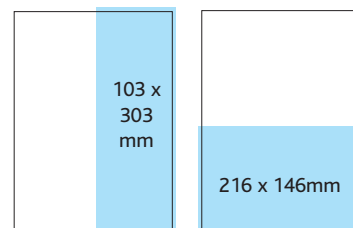
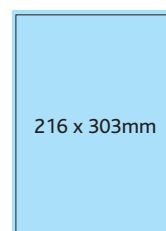
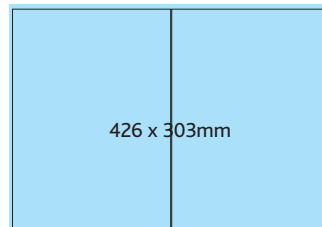
Full Colour €960
Spot Colour €660
Mono €480



Third Page

Full Colour €1,050
Spot Colour €780
Mono €600

Bleed sizes



SPECIAL POSITIONS AVAILABLE

OUTSIDE FRONT COVER

€5,460

OUTSIDE BACK COVER

€3,640

Discounts

The following discounts apply:

Series of two adverts booked together: 12% discount off each advert

Series of three adverts booked together: 15% discount off each advert

Series of four adverts booked together: 20% discount off each advert

Agency discount: 10%

EDITORIAL OPPORTUNITIES: Innovations in Food (& Bev) Technology magazine

2 page feature: Up to 2300 words ++3/4 photos ++company logo Eur800.00

1 page feature: Up to 900 words ++1 photo ++ company logo Eur400.00

Ideal promotional opportunity for trade shows

CLINICAL STUDY NEWS:

Promote your latest Clinical Study news through our pages to include

Digital magazine, Website promotion and 8 Newsletters (2 months) Eur400.00

Web advertising rates**Tower Banner (300 x 500 pixels)**

3 months

Home page €835

Other pages €715

Top Banner (730 x 94 pixels)

3 months

Home page €595

Other pages €475

Button Ads (300 x 250 pixels)

3 months

Home page €235

Newsletter advertising rates**Banner (550 x 70 pixels)**

1 month (4 newsletters) €895

2 months (8 newsletters) €1,495

6 months (26 newsletters) €2195

Mechanical requirements**Digital material:**

Email: davidcopperfield@innovationsfood.com

terryprior@innovationsfood.com

Adobe Acrobat PDF files (Preferred)

All high Res PDFs must be supplied as follows:

All PDFs must be flattened

All fonts must be embedded

All spot colours must be processed

Allow at least 3mm bleed around pages

Resolution must be set to 2540

Pages must be centred on the PDF and include trim marks

Must be saved as a composite file – not colour separated

Double page spreads must be supplied as separate pages

Company contact information



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FEBRUARY 2026

Alternative proteins	Sports nutrition
Savoury ingredients	Emulsifiers
Stabilizers	Probiotics
Capsule technology	Antioxidants
Healthy snacking	Heart health
Innovative colours	Sustainability
Beauty from within	Clean labels
Plant-based innovations	Organic superfoods
Sauces & dressings	Natural sweeteners

Supercritical extraction techniques
Fruit flavour profiles for beverages
Supply chain transparency
Non-dairy milk ingredients
Non-alcoholic beverage ingredients

Deadline: 6 February 2026

MAY 2026

Weight management	Boosting immunity
Joint health	Spices & Herbs
Infant formula ingredients	Algae
Stress management	Bone health
Muscle recovery	Eye health
Improving digestion	Muscle recovery
Ice cream ingredients	Probiotics
Vegetarian capsules	Enhancing texture
Plant-based ingredients	Salt replacements
Cognitive health	Mediterranean diet

Collagen advancements
Ancient grains
Ready-made meal ingredients
Mushroom ingredients & applications
Adaptogens (replacing antioxidants)

TRADESHOW PREVIEW:
Vitafoods Europe 2026, Barcelona
IFT 2026, Chicago

Deadline: April 20

AUGUST 2026

Alternative proteins	Gut health
Ice cream ingredients	Eye health
Sports nutrition	Sugar reduction
Weight loss management	Algae

Enhancing memory
Plant-based beverage ingredients
Sleep improvement
Stress-relief ingredients
Enhancing flavour in plant-based foods
Healthy ageing
Sustainability
Joint health
Health benefits of pulses
Clean label
Cardiovascular health
Natural taste balancing solutions

TRADESHOW PREVIEWS:
SuppleSide Global 2026,

Deadline: 31 July 2026

NOVEMBER 2026

Dietary fibres	Probiotics
Chocolate ingredients	Superfoods
Capsule technology	Colours
Beauty from within	Sweeteners
Carbon-neutral products	Gummies
Healthy snacking	Sports nutrition

Savoury ingredients
Anti-inflammatory ingredients
Plant-based alternatives
Anti-allergenic ingredients
Functional beverage concepts
Enhancing immunity
Improving taste in plant-based products
Healthy ageing
Sodium reduction

TRADESHOW PREVIEWS:
Food Ingredients Europe (FiE) 2026, Frankfurt

Deadline: 28 October 2026