

	eMAGAZINE FEATURE ARTICLE TOPICS*	WEBINAR TOPICS	NEWSLETTER ISSUE DATES	PODCAST EPISODE DATES	FOOD SAFETY FIVE	eBOOKS
DECEMBER 2025	December '25/January '26 AD CLOSE: 11/13 - MATERIAL DUE: 11/18 Cover: The ROI of Food Safety	Creating an Effective Food Defense Strategy	Dec. 2, 9, 16, 23, 30 (2025)	Dec. 9 and 23	Dec. 2 and 16	Food Safety Assurance for Dairy and Low-Moisture Foods
JANUARY	Category: Alternative Proteins Process Control: Processing Technologies	Reinforcing Food Safety Culture Among Temporary and Seasonal Staff	Jan. 6, 13, 20, 27	Jan. 13 and 27	Jan. 6 and 20	
FEBRUARY	February/March AD CLOSE: 1/13 - MATERIAL DUE: 1/16 Cover: Safeguarding Your Supply Chain	How to Conduct a Supply Chain Risk Assessment	Feb. 3, 10, 17, 24	Feb. 10 and 24	Feb. 3 and 17	
MARCH	Category: Meat/Poultry Regulatory Report: Food Additives	FDA/USDA Regulatory Update: Where Are We Now?	March 3, 10, 17, 24, 31	March 10 and 24	March 3 and 17	Ready-to-Eat Food Safety
APRIL	April/May AD CLOSE: 3/11 - MATERIAL DUE: 3/15 Cover: Food Safety Culture	Document Control and Recordkeeping for Your Food Safety Plan	April 7, 14, 21, 28	April 14 and 28	April 7 and 21	
MAY	Category: Seafood Sanitation: Sanitation for Allergen Control	Sanitation for Allergen Control in Food Processing	May 5, 12, 19, 26	May 12 and 26	May 5 and 19	Food Safety Culture

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JUNE	<p>June/July AD CLOSE: 5/19 - MATERIAL DUE: 5/22</p> <p>Cover: Audit Processes</p>	Living HACCP: Practical Steps for Implementation	June 2, 9, 16, 23, 30	June 9 and 23	June 2 and 16	Building a Skilled and Capable Workforce in the Food Industry
JULY	<p>Category: Beverages</p> <p>Testing: Pesticide Residues</p>	AI Applications for Food Safety	July 7, 14, 21, 28	July 14 and 28	July 7 and 14	
AUGUST	<p>August/September AD CLOSE: 9/8 - MATERIAL DUE: 9/13</p> <p>Cover: Sanitation in Retail Foodservice</p>	Ensuring Food Safety and Operational Efficiency in the Retail Foodservice Sector	Aug. 4, 11, 18, 25	Aug. 11 and 25	Aug. 4 and 18	Allergen Control for Food Processors
SEPTEMBER	<p>Management: Measuring Training Effectiveness</p> <p>Process Control: HACCP</p>	How to Develop an On-the-Job Training Program	Sept. 1, 8, 15, 22, 29	Sept. 8 and 22	Sept. 1 and 15	
OCTOBER	<p>October/November AD CLOSE: 9/9 - MATERIAL DUE: 9/14</p> <p>Cover: Advances in Testing Technology</p>	Advances in Environmental Monitoring Science	Oct. 6, 13, 20, 27	Oct. 13 and 27	Oct. 6 and 20	The Corporate Governance of Food Safety Management in the Food Business
NOVEMBER	<p>Category: Dairy</p> <p>Supply Chain: Supplier Verification</p>	How Middle Managers Shape Food Safety Culture and Risk Performance	Nov. 3, 10, 17, 24	Nov. 10 and 24	Nov. 3 and 17	
DECEMBER	<p>December '26/January '27 AD CLOSE: 11/12 - MATERIAL DUE: 11/17</p> <p>Cover: Managing Your Food Safety Team</p>	Best Practices for Responding to a Foodborne Outbreak Investigation	Dec. 1, 8, 15, 22, 29	Dec. 8 and 22	Dec. 1 and 15	
JANUARY 2027	<p>Category: Fresh-Cut Produce</p> <p>Sanitation: Biofilm Control</p>	Understanding and Preventing Food Fraud	Jan. 5, 12, 19, 26 (2027)	Jan. 12 and 26	Jan. 5 and 19	

*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.