

AltMeat

2025 EDITORIAL OVERVIEW

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ONLY ALT-MEAT IS DEDICATED TO THE BUSINESS OF MEAT ALTERNATIVES

Alt-Meat is the only multimedia brand focused exclusively on the meat alternatives market, including the producers of plant-based, cultivated, fermented and blended products. It is read by decision makers at mission driven brands, as well as divisions and brands at traditional meat and food processing companies.

Our coverage of the meat alternatives industry includes business and financial updates, best practices, scientists, visionaries and entrepreneurs to watch, regulatory updates and more. Our award-winning team of journalists and highly respected contributors have the knowledge and experience to cover this emerging industry in depth, with perspective and strategic analysis.

Since its inception in 2022, Alt-Meat has already earned three prestigious Jesse H. Neal awards—two for its podcast and one for science coverage.



2025 EDITORIAL SCHEDULE

PUBLISHING DATE	AD CLOSING	MATERIALS DUE	BONUS DISTRIBUTION
FEBRUARY	December 27	January 10	
MAY	March 28	April 11	Bridge2Food Summit Europe 2025 June 3–5
			IFT FIRST Annual Event & Expo July 13–16—Chicago, IL
AUGUST	June 27	July 11	Bridge2Food Summit Americas October 21–23
NOVEMBER Directory Issue	September 26	October 10	

ALT-MEAT COVERS THE BUSINESS OF MAKING PLANT-BASED, CULTURED, FERMENTED AND BLENDED MEAT PRODUCTS

SOME OF OUR FAVORITE STORIES OF THE PAST YEAR

Reflections on Alt-Meat Asia Nanyang Technological University's Senior Lecturer Keri Matwick shares why a long culinary history of meat substitutes does not ease the path to Asian market acceptance for their high-tech 21st century cousins.

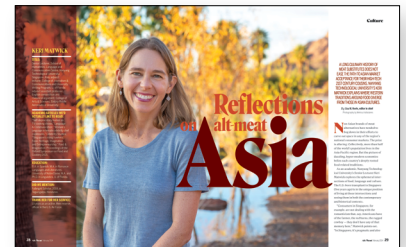
Two-Part Harmony Hybrid products are increasingly popular with alt-meat makers. They could catch on with consumers—or they could merely add to the already-heightened sense of new product fatigue around alt-meat. This article examines both viewpoints.

One City At-A-Time Alt-Meat managing editor Melissa Sue Sorrels probes Zach Vouga, co-founder, president and chief operating officer of Plant Power Fast Food about how he's changing the minds of meat eaters without a fight.

Spend Less, Profit More In this article we share how alt-meat companies can keep capital investments in check to better manage risk and growth. One option: asset light production lines with lower operating budgets.

The Apprentice Artificial intelligence (AI) is poised to drive organic growth of alternative proteins, from the field to the fermenter, from the lab to the loading dock. In this article Alt-Meat covers the key requirements of AI: a steady diet of data and investment. It's a hungry beast.

Climbing Mountains Alt-Meat profiles Annie Ryu, founder and CEO of Jack & Annie's, an alt-meat company that relies on meaty jackfruit for less-processed alternative protein products. We share how she accomplished her goal by building a market for jackfruit and started The Jackfruit Company.



CONTACT US

Ask your account executive about building your brand with Alt-Meat as well as with Meatingplace and CarneTec in the North American and Latin American meat industries.



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