

Alimenti&Bevande

THE MAGAZINE FOR FOOD HYGIENE AND SAFETY PROFESSIONALS

info

Frequency: Monthly

Yearly issues 9

Established: 1999

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magazine

DESCRIPTION

Alimenti&Bevande is the monthly magazine specialized in hygiene, safety and controls of food products in the processes of production, transformation, analysis, transport, administration and sales.

It is aimed at professionals who, in the private and public sectors, guarantee the hygiene and safety of food and beverages: quality assurance and control managers, plant managers, production managers, laboratory managers, food consultants and official controllers.

The magazine hosts articles, research, interviews, presentations of products and services placed on the market and answers to readers' questions.

READERS

Quality Assurance and Control Managers

Laboratory Managers

Plant Managers

Food Consultants

Production Managers

Official Controllers

web

SITE

Information site specializing in hygiene, safety and controls of food products.

It is aimed at professionals in the sector and is structured in different sections that concern: current news, in-depth articles, regulations, jurisprudence, expert answers to readers' questions, events, companies (producers of products and services for hygiene, safety and controls of food products), products and services.

newsletter

NEWSLETTER

Every two weeks, a newsletter is sent to subscribed readers, containing current news and reports on events, products and services on hygiene, safety and food product controls.



491k

DIVISION TOTAL CONTACTS

17k

MAGAZINE TOTAL CONTACTS

35k

DIGITAL TOTAL CONTACTS

17k

SUBSCRIPTIONS

16k

NEWSLETTER

7k

WEBSITE

editorial plan

Alimenti&Bevande

January/February

1 Antibiotic resistance (analysis)
Certifications (quality, product, sustainability)

March

2 Analysis laboratories
Food floors

April

3 Mycotoxins (analysis)
Sanitization and Sterilization (surfaces, equipment, products, air, water)

May

4 Moca (analysis, certifications, packaging)
Labeling (nutritional, ingredients, analysis, management, consultancy)

Ipac-Ima - Milan, 27-30 May 2025

June

5 Allergens (analysis, management)
Cold chain (temperature recorders, management)

rates

MAGAZINE

Page 190x270 mm	1.800€
Double Page Spread 380x270 mm	3.000€
1/2 page horizontal 155x120	1.300€
1/2 page vertical 102x220	1.300€
Inside front cover 190x270 mm	2.800€
Inside back cover 190x270 mm	1.900€
Outside back cover 190x270 mm	3.200€
1st right hand page 190x270 mm	2.800€
Advertorial 190x270 mm	2.200€

WEB

Leaderboard 700x90 pixel	1.000€
Banner standard 150x150 pixel	500€
Ticker 900x30 pixel	1.000€

NEWSLETTER

Banner 720x300 pixel	2.000€
Sponsored content image, text, URL	2.500€

DEM

Contact collection dem	4.500€
Advertising Dem	2.500€

LEAD GENERATION

Basic campaign	7.500€
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LEAD GENERATION

Repeated campaign	contact us
Pillar campaign	contact us

EVENTS

Conferences, networking events, Focus meetings at customer's location or at our headquarters	contact us
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WEBINAR

Eventi online, presso il cliente, presso la nostra sede o da remoto	5.500€
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July

6 Shelf life (analysis, packaging, innovative technologies, food gases)
Vision systems (quality, non-compliance, recalls)

September

7 Food poisoning (Salmonella, Listeria m. analysis and others)
Work clothing (garments, gloves, rental, washing)

October

8 Endocrine disruptors (lpa, bisphenol A, dioxin analysis and others)
Management software (Self-control manual, traceability, labeling)

Cibus Tec Forum – Parma 28-29 October 2025

November/December

9 Surface analysis (bioluminometers, swabs, plates and more)
Sustainability (certifications, packaging, product conservation, instruments)