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ST. LOUIS – Bunge Ltd. and Viterra have agreed to a merger that will create one of the world's largest agribusiness firms. moving it closer in size and scope to leading agribusiness giants Cargill and ADM.

unanimously approved by both companies' | David W. Mattiske, CEO of Viterra, will board of directors, Viterra shareholders will receive about 65.6 million shares of Bunge stock, carrying a value of about \$6.2 | The combined company's initial board will billion, and approximately \$2 billion in cash. Bunge also will assume \$9.8 billion of Viterra's debt. The cash and stock deal would result in Bunge owning 70% of the company while Glencore will own 15%, the Canada Pension Plan Investment Board will own 12% and British Columbia Investment Management would own 3%.

If the merger is approved by regulators, Bunge's annual revenues would move closer to US agribusiness rival ADM, which reported sales of nearly \$102 billion with sagging profits, said during a June in 2022. Bunge and Viterra's combined sales were more than \$67 billion last year.

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Following the close of the transaction which is expected to take place in 2024, the combined company will operate as Bunge, led by Gregory A. Heckman, Bunge's chief executive officer, and John As part of the \$18 billion deal, which was W. Neppl, Bunge's chief financial officer. join the Bunge executive leadership team in the role of co-chief operating officer. be comprised of 8 representatives from Bunge and 4 representatives nominated by Viterra shareholders

> The company's headquarters will be in St. Louis, while Viterra's current headquarters in Rotterdam, The Netherlands, will be an important commercial location in the future of the combined company.

Mr. Heckman, who took over as CEO of Bunge in 2019 at a time when the company was struggling as a takeover target 13 conference call with analysts that the **CONTINUED ON PAGE 22**

ACE BAKERY PLANT FINDS NEW OWNER

Gaffney Bakery, LLC, a newly formed baked foods and pie producer, will invest \$96 million to establish operations in South Carolina.

CONSUMERS RESPOND TO INFLATION

Research shows consumers are willing to trade down on some items in order to splurge on others when they believe the value is worth the spend.



ROBERT BENTON OF FLOWERS TO RETIRE

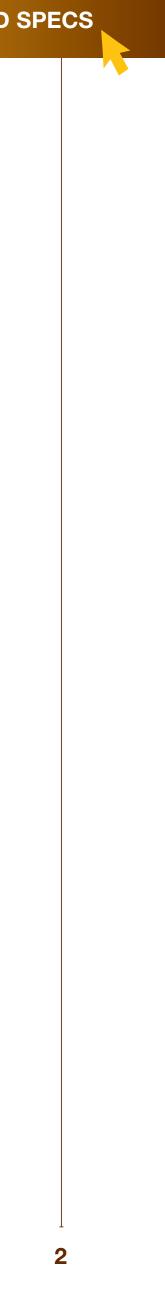
His 43-year career has spanned all levels of the company, from local and regional manufacturing positions to executive positions.

Milling&BakingNews.

More than a century of excellence

For over 100 years, *Milling & Baking News* has been relied on for relevant and timely industry news and markets-focused information.

Grain-based foods executives lean on Milling & Baking News' content for insights into practical solutions and approaches to the challenges they face.





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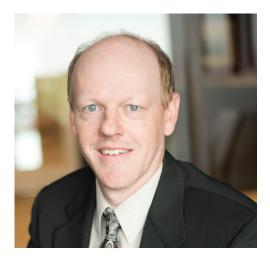
Editorial staff



Neil Sosland EXECUTIVE EDITOR, MARKETS nsosland@sosland.com



L. Joshua Sosland **EDITOR** jsosland@sosland.com



Eric Schroeder MANAGING EDITOR eschroeder@sosland.com



Crystal Futrell ASSOCIATE EDITOR, MARKETS cfutrell@sosland.com

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Matt Noltemeyer ASSOCIATE EDITOR, MARKETS mnoltemeyer@sosland.com



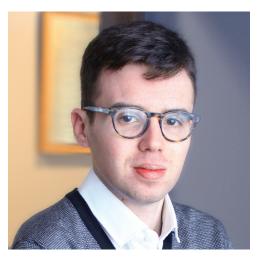
Sean Dolan DIGITAL MEDIA ASSOCIATE EDITOR sdolan@sosland.com



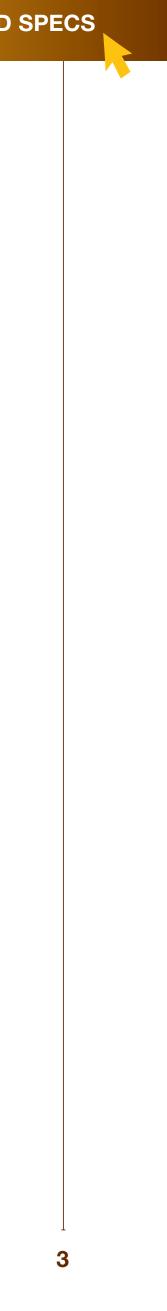
Ron Sterk SENIOR EDITOR, MARKETS rsterk@sosland.com



Jeff Gelski SENIOR EDITOR jgelski@sosland.com



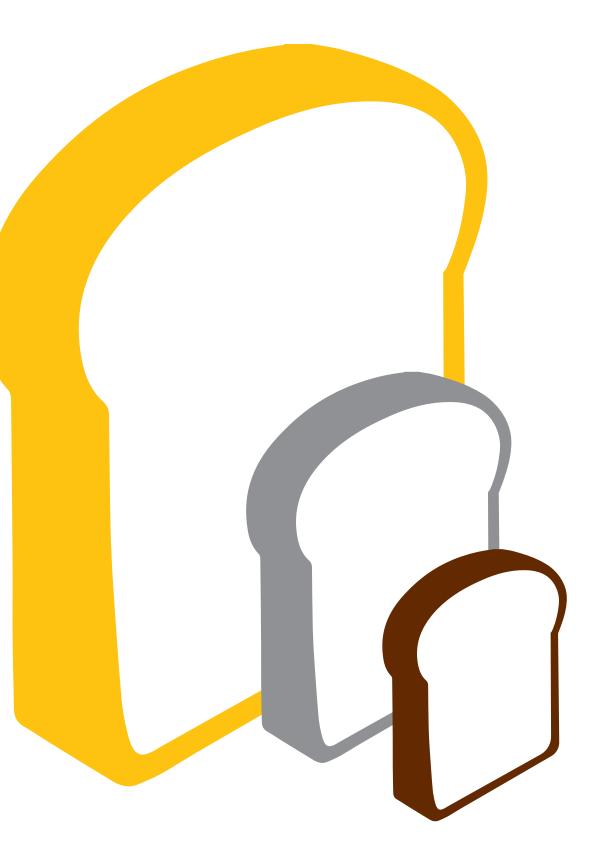
Zachary Sosland ASSOCIATE EDITOR zsosland@sosland.com



Nearly 11 million ways to connect with customers in 2024¹

Milling & Baking News' omnichannel approach delivers critical context and insight about the latest news and information driving the grain-based foods industry. Each month, *Milling & Baking News* provides on average over 900,000 opportunities to connect with a highly engaged group of industry decision-makers, enabling manufacturers, suppliers and service providers to get in front of audiences that matter.





913,716

Average monthly opportunities to connect with customers²

58,961

Total audience per month (print & digital)³

Average monthly newsletter circulation⁴

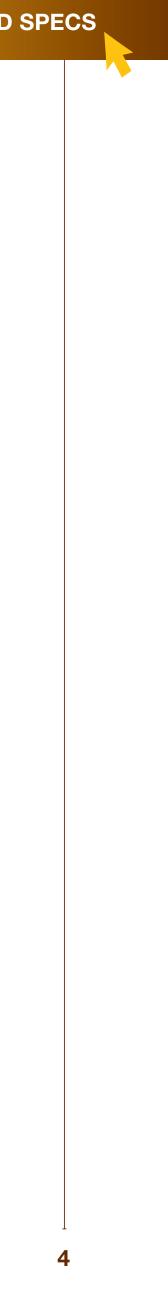
120.084 Average monthly bakingbusiness.com sessions⁵

 Publisher's own data, June 2023. Average Monthly Opportunities to Connect with Customers x 12 months
Publisher's own data, June 2023. May include duplication of viewers across/within channels (Average Monthly Digital Circulation + Average Monthly Newsletter Circulation + Average Monthly

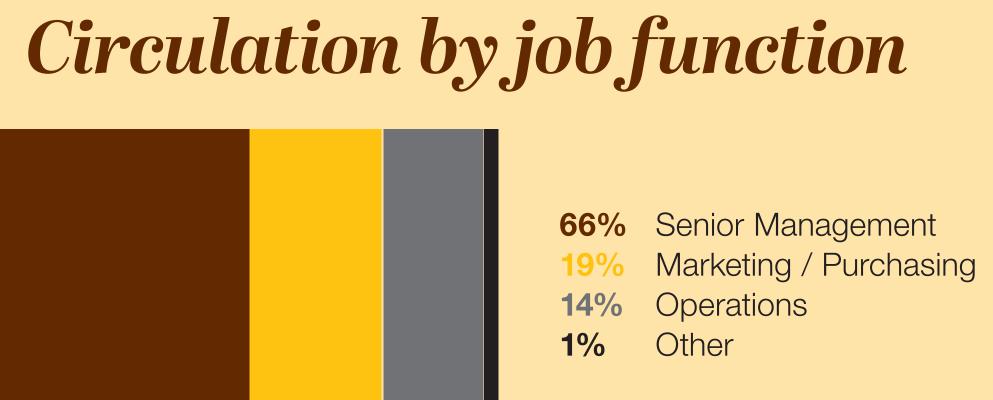
bakingbusiness.com Pageviews).

3. Sosland Publishing® Circulation. Qualified circulation for analyzed issues (January 2023 – June 2023), for both Print and Digital x Reader + Pass-along Readership (Baxter Research Center - March 2023.)

4. Publisher's own data, June 2023. Aggregate monthly distribution (distribution x frequency) for Morning Brief, bakingbusinessnews.com Daily, and *bakingbusinessnews.com Weekly*. No attempt has been made to identify or eliminate duplication that may exist across media channels. 5. Google Data Studios – January 2023 – June 2023

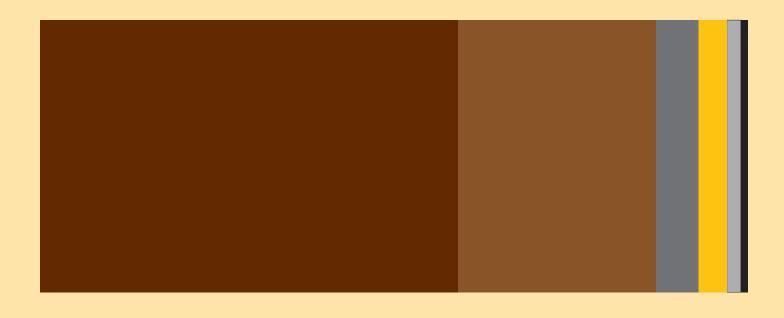


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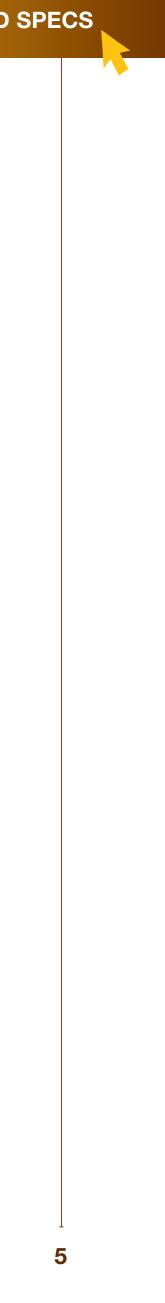


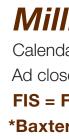
Source: Sosland Publishing® Circulation



Circulation by Business Class

- 63% Wholesale Baking / Milling & Mix Manufacturing
- Snack / Pasta / Cereal / Pizza / Tortilla / 28% Prepared Foods / Confectionery / Beverage
- 3% Grain Merchant
- Distributor/ Broker / Supplier 3%
- 2% Other
- 1% Government / Education / Trade Association





JANUARY

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- Stock Market Review / Donuts Update Jan 9 -
- Jan 16 Sugar Reduction / Emerging Plant-Based Ingredients
- FIS: Nuts / New Product Innovations Jan 23
- Jan 30 Clean Label / Dairy Ingredients
- Feb 6 Stock Market Analysis / Hot Cereal Update

FEBRUARY

- Feb 13 Condiment Flavor Innovation / Advances In Precision Fermentation
- Feb 20 FIS: Sodium Reduction / New Product GEAPS (Feb. 24-27)
- Feb 27 Food Entrepreneur: Sweeteners / Organic Ingredient Trends



Milling & Baking News / Food Business News

Calendar and Bonus Distribution subject to change.

Ad close date is three weeks prior to issue date. For specific close dates, please visit: bakingbusiness.com/media-guide/mbn

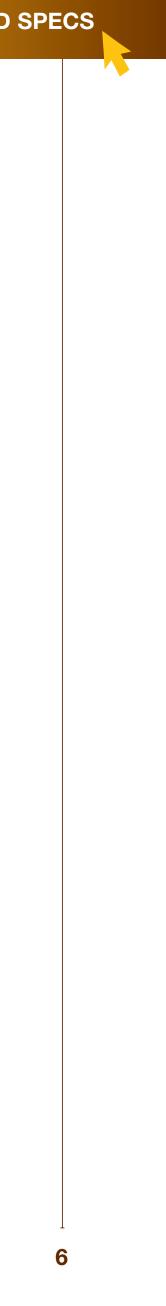
FIS = Food Ingredient Solutions

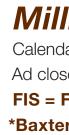
*Baxter Research Study Issue

Innovations / Flowers Foods Update Bonus Distribution: ASB (Feb. 27-29) /

MARCH

- Mar 5 News Feature: Fusarium Head Blight / Consumer Trends / Grupo Bimbo Update Bonus Distribution: NAMA (March 9-12)
- Mar 12 Colors / Fats and Oils
- Mar 19 FIS: Artificial Intelligence for Product Development / Pasta Update / New **Product Innovations**
- Mar 26 Alternative Proteins / Beverage Ingredient Trends





APRIL

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- Bread Perspective / Baking Hall of Fame Apr 2* -Bonus Distribution: ABA (April 14) / IAOM (April 15-19)
- Cost Reduction Innovations / Global Apr 9 _ Flavors
- Apr 16 News Feature: Ingredient Market Insight / New Product Innovations
- Apr 23 Health and Wellness / Meat Alternative Ingredients
- Apr 30 FIS: Snack Flavors / SNAXPO Review / Milling Technology

MAY

- Nutrition
- May 14 News Feature: Sustainable Packaging / New Product Innovations



Milling & Baking News / Food Business News

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FIS = Food Ingredient Solutions

*Baxter Research Study Issue

May 7 - Functional Ingredient Innovations / Sports

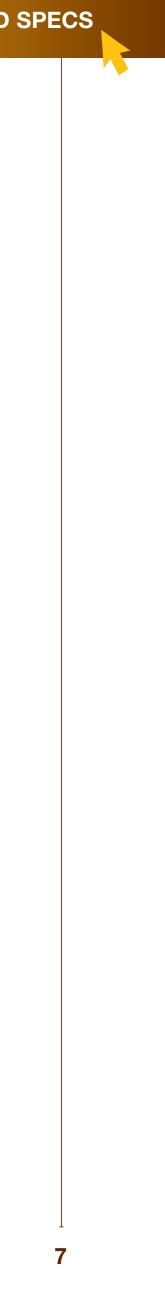
May 21 - Clean Label: Meat Alternative Ingredients / Food Entrepreneur: Dairy & Meat Alternatives

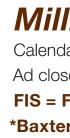
May 28 - News Feature: Transportation and Distribution / Ingredients Update / Flowers Foods Update Bonus Distribution: Sosland Publishing Purchasing Seminar (June 2-4)

JUNE

Jun 4	-	Sodium Reduction / Snack Flavors	

- Jun 11 FIS: Sugar Reduction / Tortilla Update
- Jun 18 Plant-Based Protein Innovation / Ancient Grains
- Jun 25 News Feature: Ingredient Market Insight / Consumer Trends / New Product Innovations Bonus Distribution: BEMA (June 28-July 2)





JULY

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Jul 2	-	Non-GMO/Organic / Fruit & Vegetable Ingredient Trends	
Jul 9	-	FIS: Allergen-Free Ingredients / Snack Cakes Update / General Mills Update Bonus Distribution: IFT FIRST (July 14-17)	
Jul 16	-	Whole Grains / Sustainable Ingredients	
Jul 23	-	News Feature: Cross Category Collaboration / New Product Innovations	
Jul 30	-	IFT FIRST Innovations / IFT Ingredient Trends	

AUGUST

Aug 6	- FIS: Ingrea
	Update / N

- Trends
- Aug 27 Food Entrepreneur: Plant-based / Flavor Trends

Milling & Baking News / Food Business News

Calendar and Bonus Distribution subject to change.

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FIS = Food Ingredient Solutions

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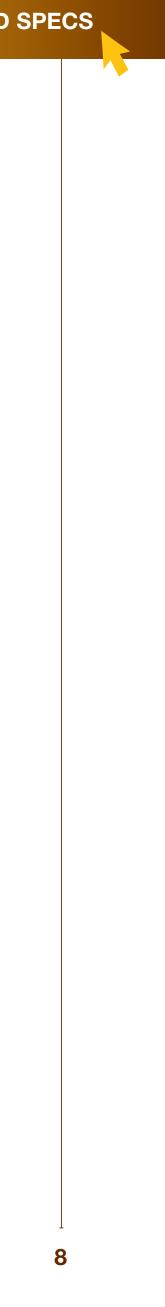
dients from the Sea / Crackers Mondelez Update

Aug 13 - Vegan Ingredients / Protein Ingredient

Aug 20 - Ingredient Market Insight / New Product Innovations / Milling Technology / Flowers Foods Update

SEPTEMBER

- Sep 3 FIS: Fats and Oils / Cookies Update / Consumer Trends Bonus Distribution: NAMA (Sept. 12-15)
- Sep 10 Flavor Enhancers and Maskers / Functional Ingredient Trends
- Sep 17 News Feature: Regenerative Ag / Company Profile: Inside the New Kellogg / New Product Innovations
- Sep 24 Using Contract Manufacturers to Innovate / Clean Label





OCTOBER

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- FIS: Prebiotics, Probiotics and Postbiotics / Oct 1 Bread Industry Perspective
- Oct 8 Gluten Free / Sauces, Dressings and Marinades Ingredient Trends
- Oct 15 News Feature: Trade with China / New Product Innovations
- Beverage Flavors / Sugar Reduction Oct 22 -
- Oct 29 FIS: Clean Label / Milling Technology

NOVEMBER

- Nov 5 -
- Nov 12 FIS: Sustainable Ingredients / Grupo Bimbo Update
- Nov 19 Allergen-Free Ingredients /
- Nov 26 Ingredient Market Insight / Product Innovations



Milling & Baking News / Food Business News

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FIS = Food Ingredient Solutions

*Baxter Research Study Issue

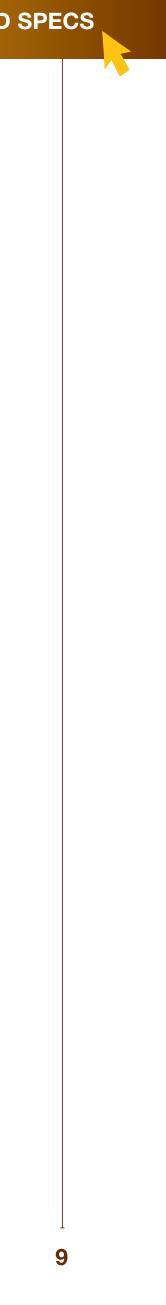
Sports Nutrition / What's Next for Plant-Based Ingredients?

Food Entrepreneur: Beverage Innovation

Ready-to-Eat Cereal Update / New

DECEMBER

- Special Report: The Trends Issue / Dec 3 -Flavors to Watch in 2025
- Dec 10 News Feature: Attracting Next Generation Leaders / Consumer Trends
- FIS: Ingredients that the Dietary Guidelines Dec 24 -May Impact / New Product Innovations





For classified section ad rates and specs, contact our sales team at classifiedsales@sosland.com.

Print ad rates

AD TYPES	1X	
TWO-PAGE SPREAD	\$12,150	
FULL PAGE	\$5,800	
2/3 PAGE	\$4,100	
1/2 ISLAND	\$3,625	
1/2 PAGE	\$3,625	
1/3 PAGE	\$2,125	

Advertorials

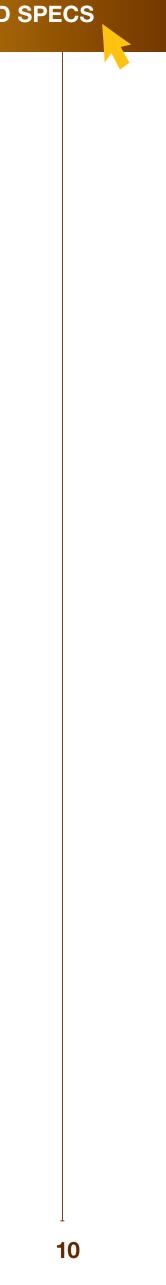
Promote your brand's unique capabilities with an advertorial. Advertisers have the option of providing the journalistic style article or one of our editorial experts will produce the piece for an additional cost. As an added bonus, your advertorial will feature a live website link in *Milling* & Baking News digital edition, driving engaged readers to your doorstep.

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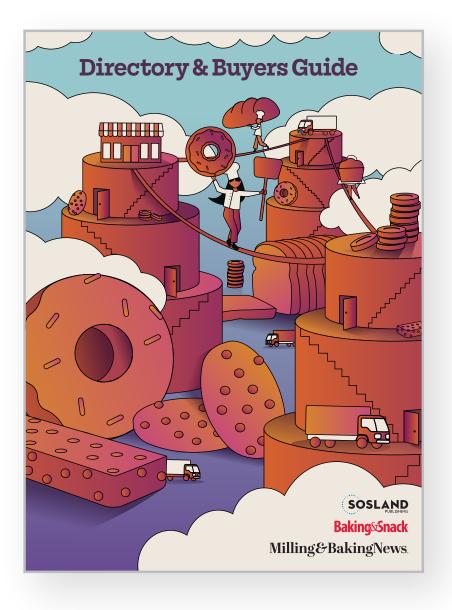
Annual	issue	rates

6X	13X	26X
\$11,250	\$10,125	\$8,775
\$5,050	\$4,625	\$4,300
\$3,525	\$3,450	\$3,150
\$3,150	\$3,050	\$2,775
\$3,150	\$3,050	\$2,775
\$1,850	\$1,725	\$1,575

AD TYPES	RATES
TWO-PAGE SPREAD	\$11,250
FULL PAGE	\$6,750
2/3 PAGE	\$5,225
1/2 ISLAND	\$4,400
1/2 PAGE	\$4,200
1/3 PAGE	\$3,150



Annual Issues

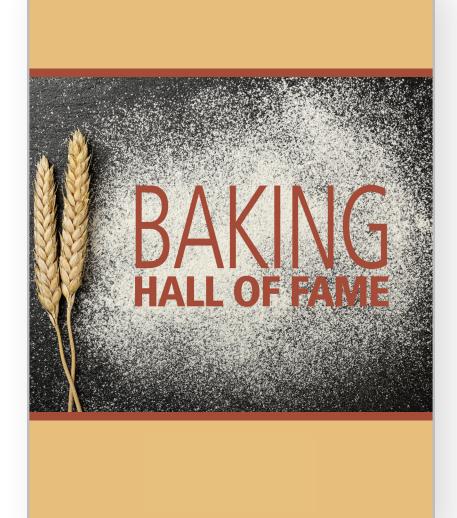


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Directory & Buyers Guide

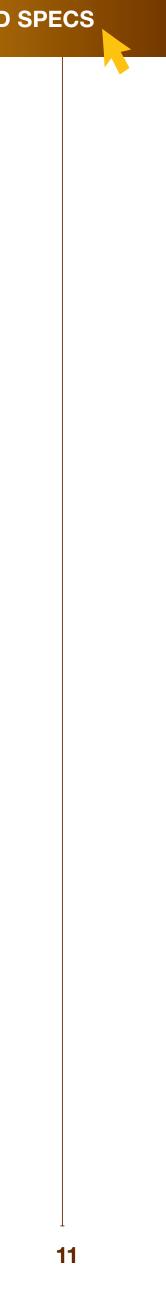
The Directory & Buyers Guide is the most comprehensive directory in the grain-based foods industry, focused on wholesale baking and snacks. Advertising in this indispensable resource published by *Baking & Snack* and Milling & Baking News provides yearround visibility for customers searching for ingredients, equipment, packaging, and related solutions.

Ad Close: January 2 **Publishes:** February



Baking Hall of Fame Edition

The Baking Hall of Fame Edition is included within the April 2nd issue of Milling & Baking News and celebrates Baking Hall of Fame inductees' careers and contributions to the baking industry, providing your brand an opportunity to honor these industry leaders' legacies. Ad Close: March 12 Publishes: April 2 issue of Milling & Baking News



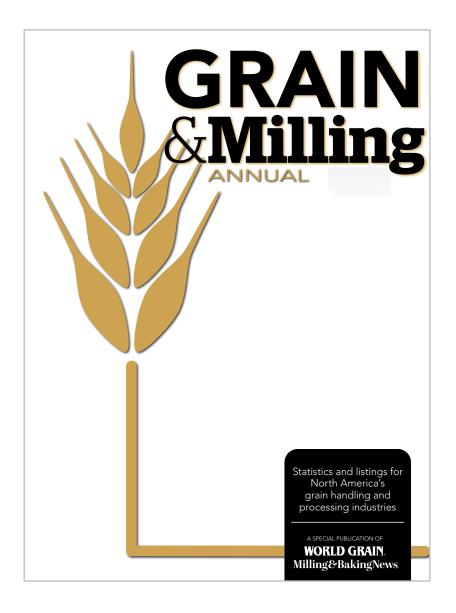
Annual Issues



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Corporate Profiles / State of the Industry Report

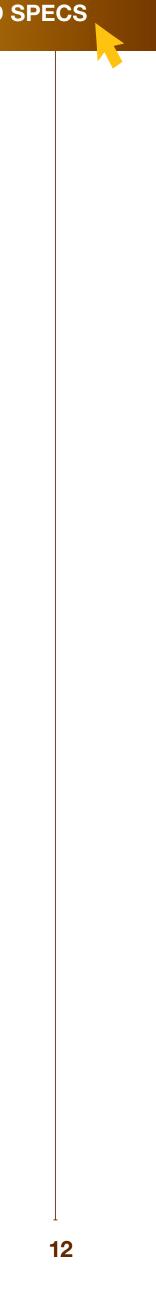
Sosland Publishing's Corporate Profiles/ State of the Industry Report offers a unique opportunity to boost your company's message. This special edition provides critical industry insight from our team of editorial and industry experts into 2024's most innovative food and beverage companies. These corporate profiles are complemented by an exclusive State of the Industry Report covering trends and issues driving such product categories as grainbased foods, meat and poultry, beverages, packaged foods, dairy and others. Ad Close: September 9 Publishes: October



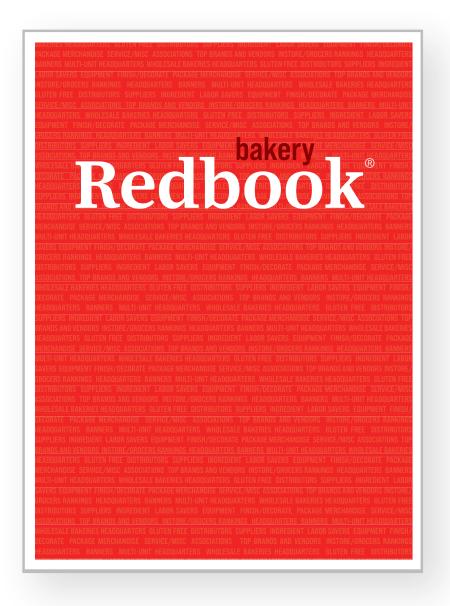
Grain & Milling Annual

The Grain & Milling Annual serves as a directory, statistical resource and historical record of the grain and milling industries in the United States, Canada, Mexico and the Caribbean.

Ad Close: September 24 **Publishes:** November

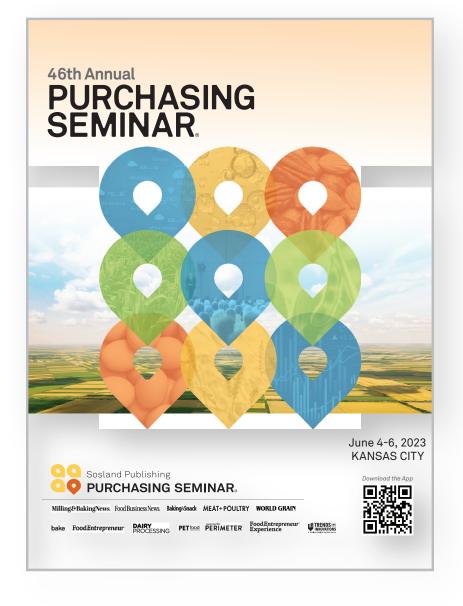


Annual Issues



Bakery Redbook®

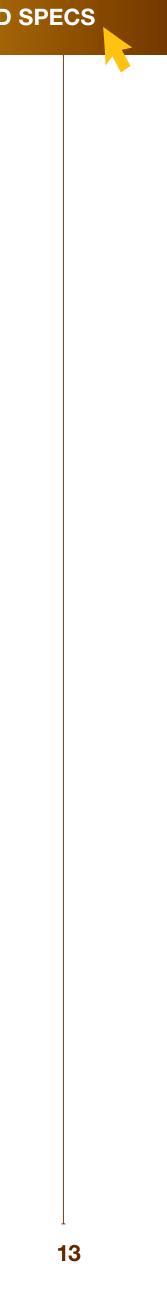
The 43rd annual *Bakery Redbook* covers all segments of the baking industry and provides an opportunity to get your brand message in front of a broad audience, including the combined circulation of *bake*, Baking & Snack, Milling & Baking News, and Supermarket Perimeter. A single advertisement will receive year-round exposure in our print edition, digital edition, and online, searchable directory. Ad Close: May 21 Publishes: July



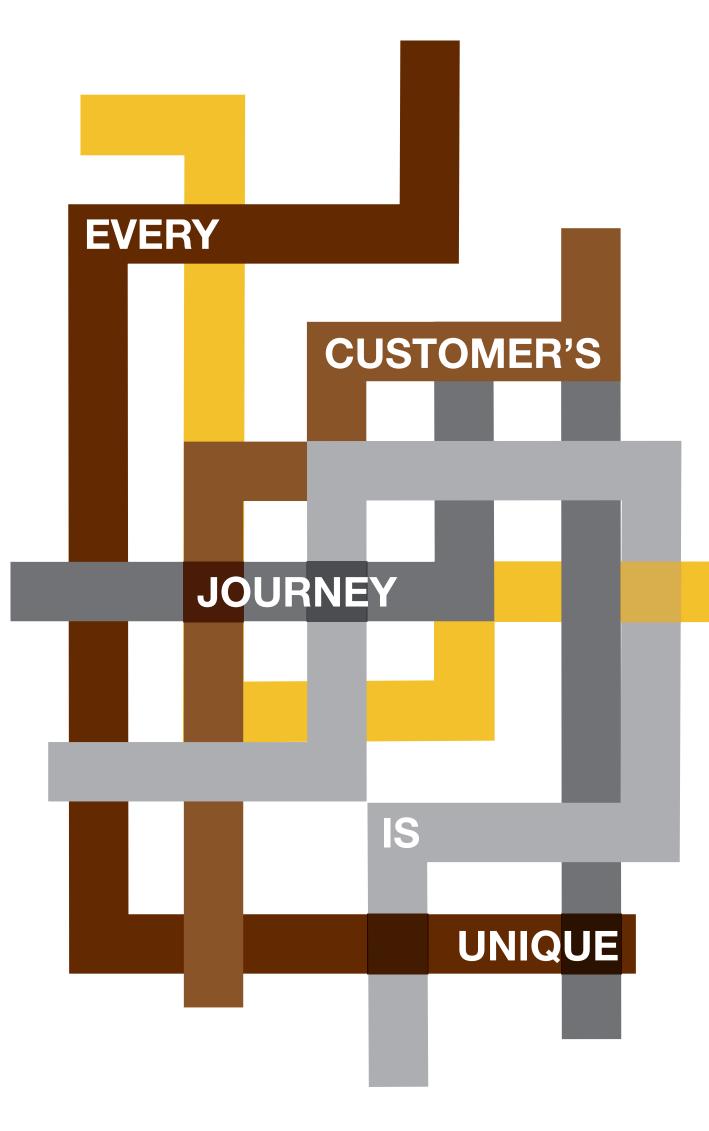
Sosland Publishing **Purchasing Seminar Program Book**

The Sosland Publishing Purchasing Seminar is an important event for food industry executives involved in ingredient purchasing, energy and supply chain management. Each attendee receives a program book with a comprehensive overview of the two-day event. This marketing opportunity provides your brand with year-round coverage as participants continue to reference this comprehensive resource.

Ad Close: April 25 Publishes: June







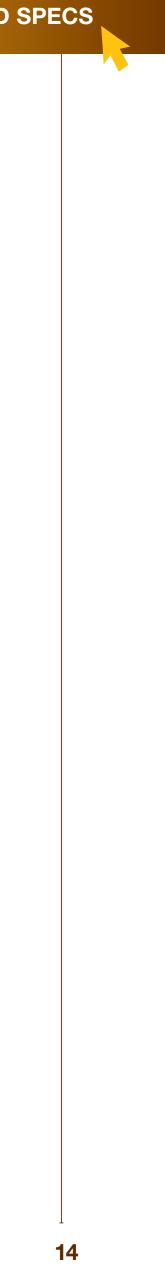


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Custom webinars

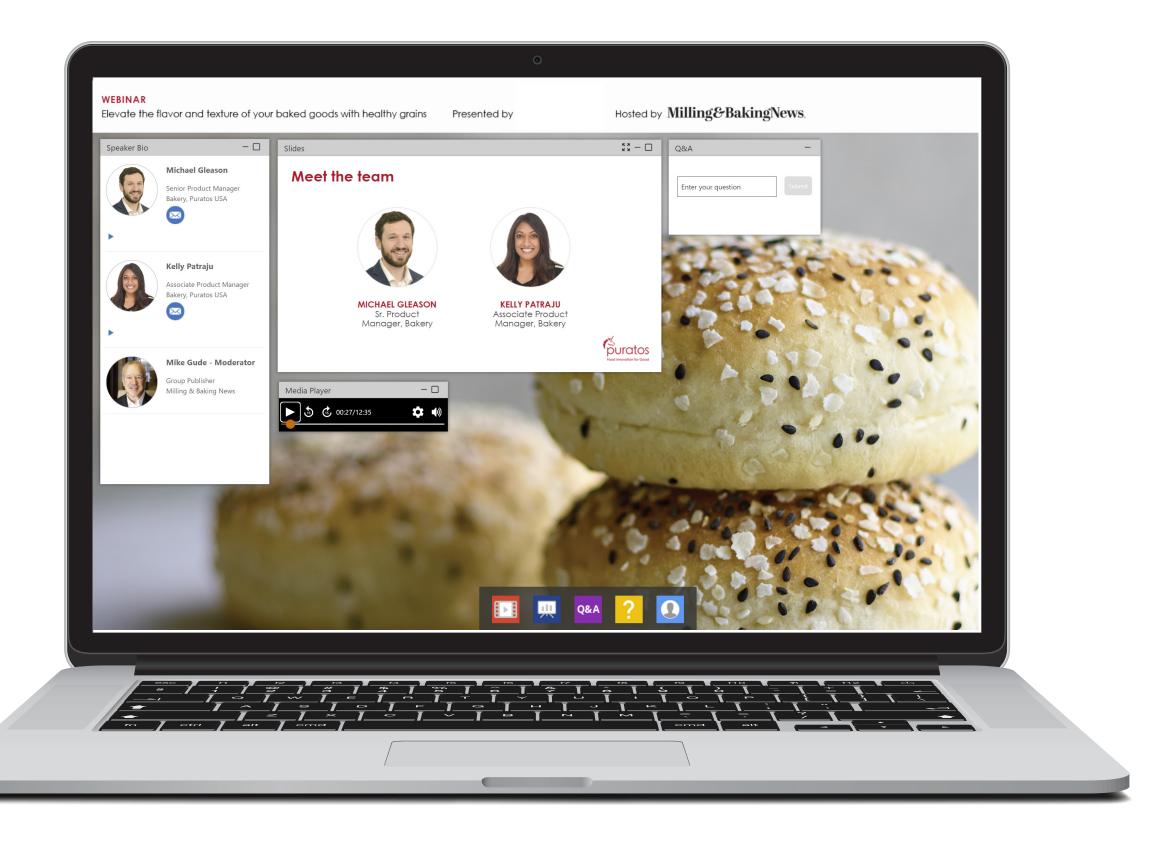
Milling & Baking News' hosted webinars offer a powerful opportunity for brands looking to share their compelling content and expert insights with targeted audiences. Leveraging Milling & Baking News' reach to its exclusive subscriber database drives quality viewership and ensures that your messaging is heard by difference makers across the grain-based foods industry.

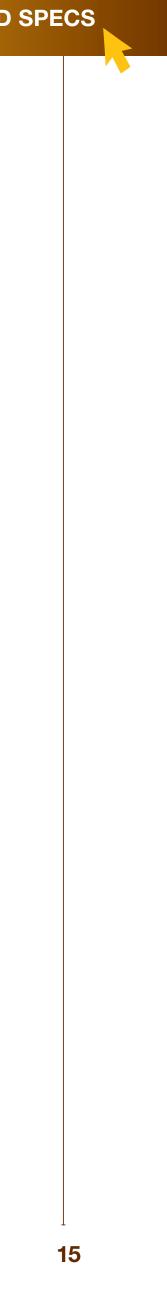
Targeted email marketing

Deliver your tailored message directly to your best prospects. Targeted emails are a great way to build brand awareness, introduce new products, announce special offers and drive qualified traffic and leads to your website.

Audience extension

Stay engaged with *bakingbusiness.com* visitors after they leave our site and navigate across the web, use mobile apps or consume social media. Audience extension amplifies your message to our qualified readers resulting in higher conversion and engagement rates.





<u>Digital marketing opportunities</u>

E-zines

Spotlight your company's technology or service by showcasing how it addresses a current consumer trend in the marketplace or how it delivers solutions to baking companies' challenges. Your team or our editors share the details behind success stories from your customers' perspective, supplemented by input from your company's subject matter expert, creating a credible, interactive digital magazine for informing your customers while enticing them with a call to action.

White papers

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Bakingbusiness.com will host your white paper and promote it to a targeted audience. White paper hosting includes a reference on the white paper listing page and a dedicated landing page.

Custom publishing

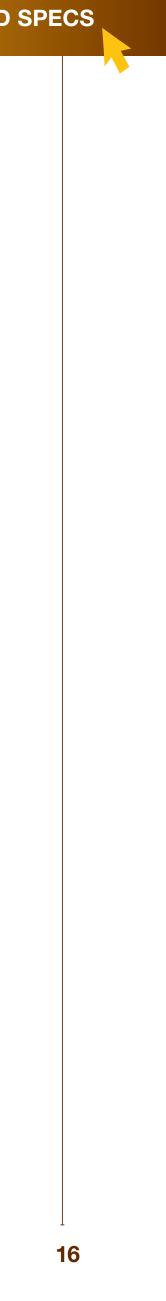
For unique custom digital publishing projects, Milling & Baking News delivers a wealth of marketing solutions with creativity, professionalism and credibility.



Maintaining Freshness for Artisan Breads

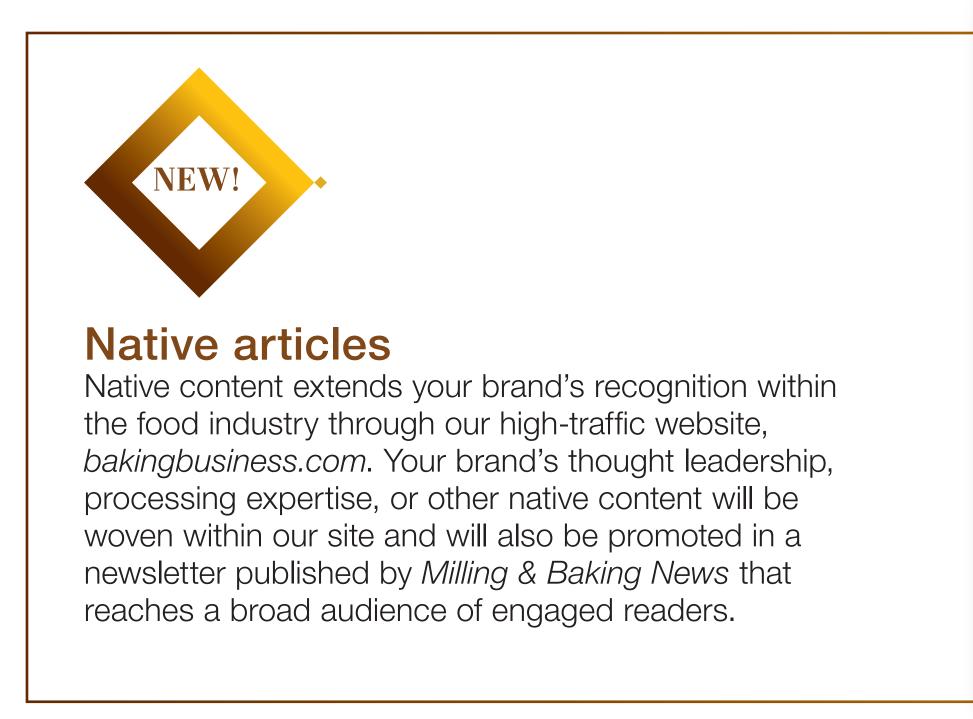
New Clean Label Enzyme Technology Extends Shelf Life While Delivering Exceptional Texture.

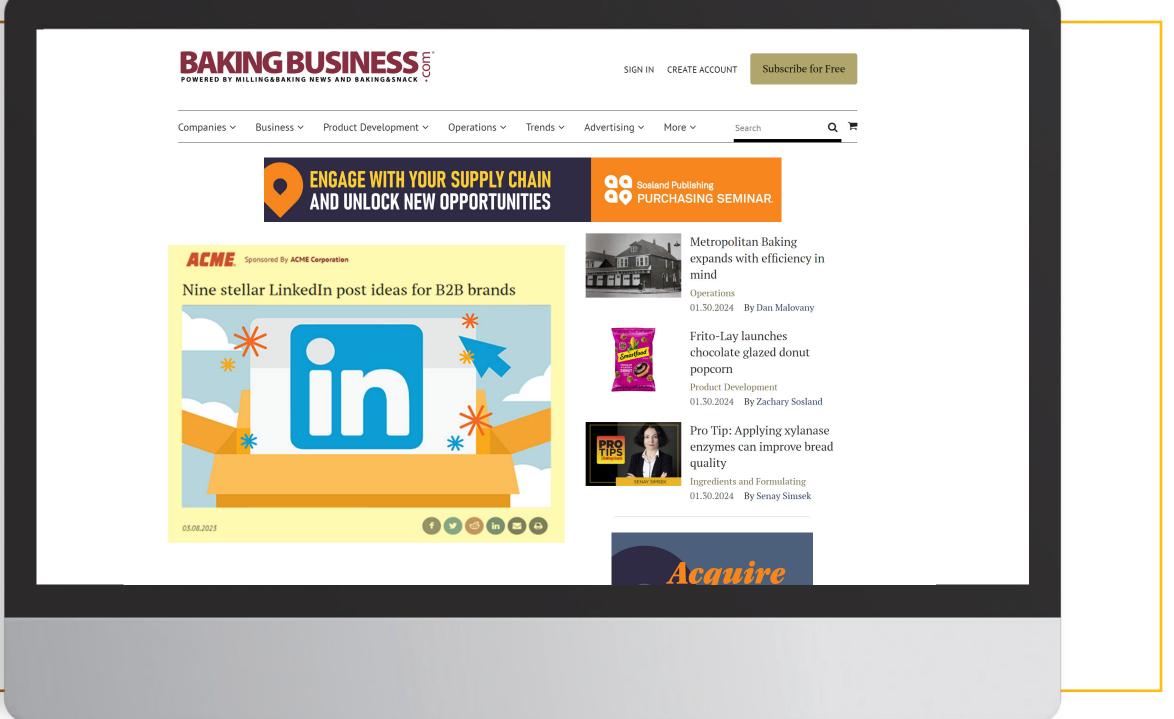




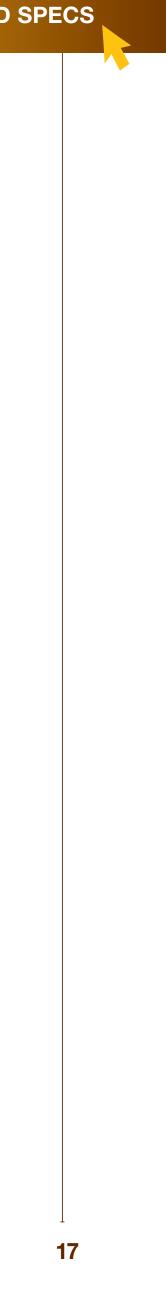
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Newsletters



Stay informed. Categorized by subject, the bakingbusiness.com Daily Update covers the day's vital industry news.

BAKING BUSINESS

WEEKLY UPDATE

Delivered every Friday, the *bakingbusiness*. com Weekly Update provides the latest news, events and information from the grain-based foods industry you may have missed during the week. **SOLE SPONSORSHIP**

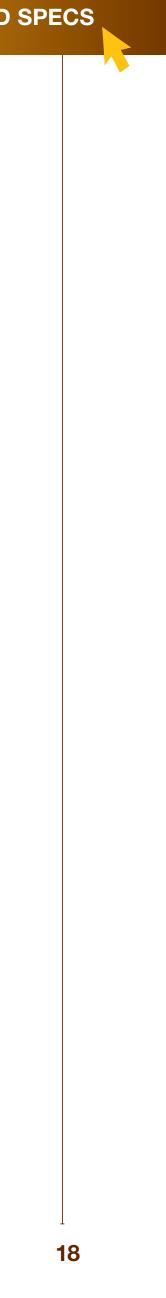








Published every business day before 9 a.m. Central Time, the *Morning Brief* highlights the most important news and markets information that occurred overnight.



Newsletter ad rates

AD TYPES	DAILY UPDATE		WEEKLY UPDATE	SOSLAND MORNING BRIEF	
FREQUENCY	M/W/F	T / TH	FRIDAY	M/W/F	T / TH
BLOCKBUSTER	\$3,475	\$2,300	_	\$3,475	\$2,300
MEDIUM RECTANGLE 1	\$2,825	\$1,900	_	\$3,300	\$2,200
MEDIUM RECTANGLE 2	\$2,400	\$1,575	_	_	_
SPONSORED MESSAGE		_	_	\$2,850	\$1,925
BLOCKBUSTER & SPONSORED MESSAGE	_	_	\$4,700	_	_



How newsletter sponsorships drive results

(Blockbuster - advertise here!)



(Newsletter Topic) **Reaches food** industry decision makers

(Medium **Rectangle** advertise here!)

(Sponsored Message advertise here!) **Builds brand** awareness with built-in, targeted audiences

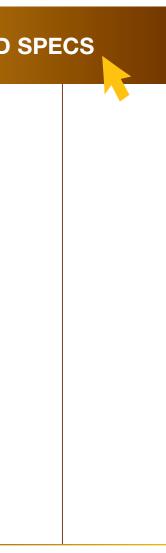


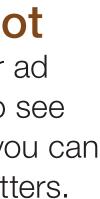


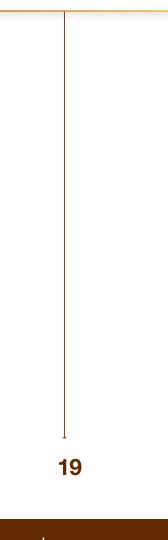
(Newsletter Topic) Aligns your brand with a trusted news source

Pick your spot

View the newsletter ad rates chart at left to see what ad positions you can claim in our newsletters.







Website advertising

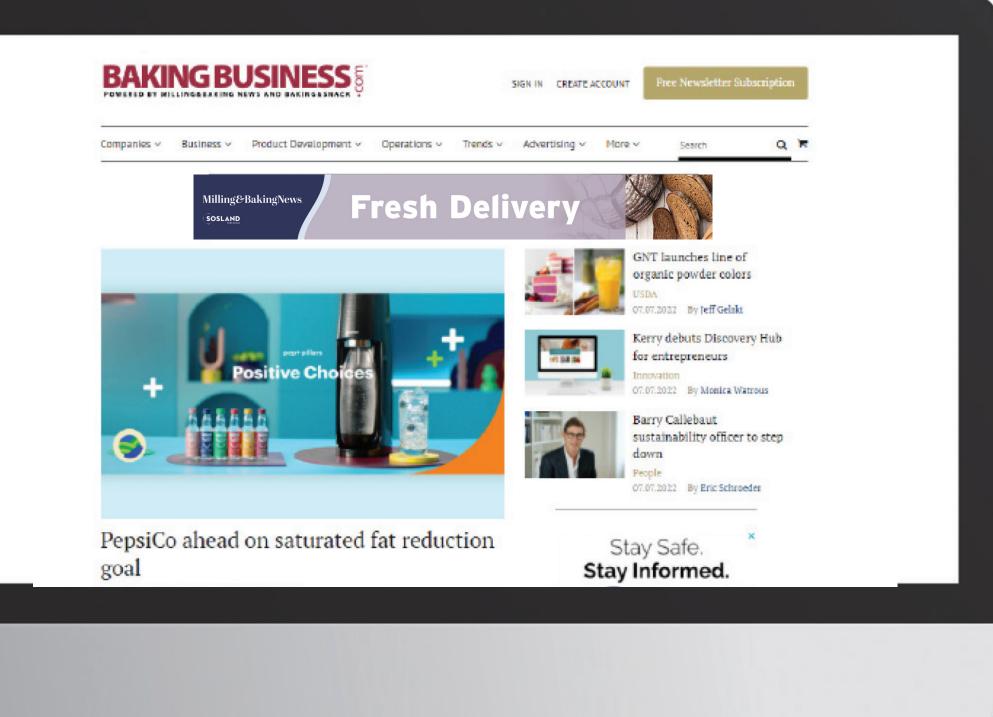
Milling & Baking News' crafted strategies and tactics get your message to the right people at the right time via THEIR preferred channels. In addition to print, *bakingbusiness.com* – the wholesale baking industry's trusted, premier website – offers digital marketing opportunities to position your brand and reach your prospects throughout their buying journey. From run of site (ROS) ads, exclusive sponsorships, and more, your marketing messages will get noticed through more than 120,000 monthly sessions on bakingbusiness.com.1

1. Google Data Studios – January 2023 – June 2023

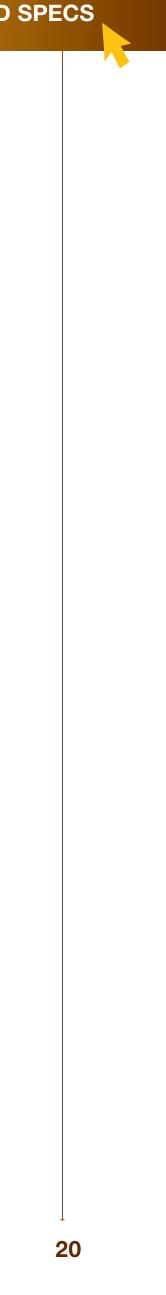
Website ad rates

AD TYPES	RATES (PER MONTH)
LEADERBOARD	\$3,100
EXPANDABLE LEADERBOARD	\$3,200
INLINE MEDIUM RECTANGLE	\$3,300
MEDIUM RECTANGLE 1	\$2,900
MEDIUM RECTANGLE 2	\$2,375
ANCHOR	\$3,525 PER WEEK









Digital marketing opportunities

Digital Edition

As the exclusive sponsor of the *Milling & Baking News*' digital edition, your wide skyscraper ad will appear next to every page in the sponsored digital edition. In addition to this premium location, your blockbuster ad will appear in *Milling & Baking* News' digital edition email alert, which is sent to the subscriber database. Digital edition email alerts are sent to over 16,000 recipients each issue.¹

1. Sosland Publishing Circulation.

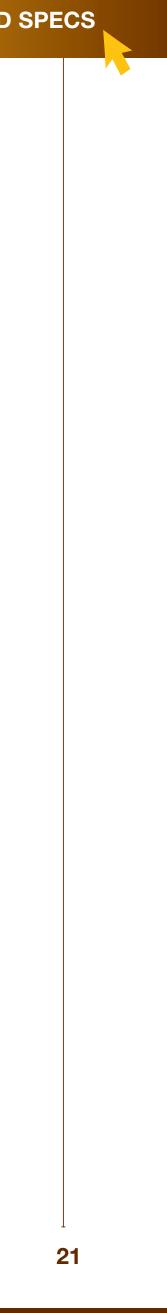
DIGITAL EDITION SPONSORSHIP - \$3,775

- •Wide skyscraper ad on the digital edition
- Blockbuster ad on the digital alert email

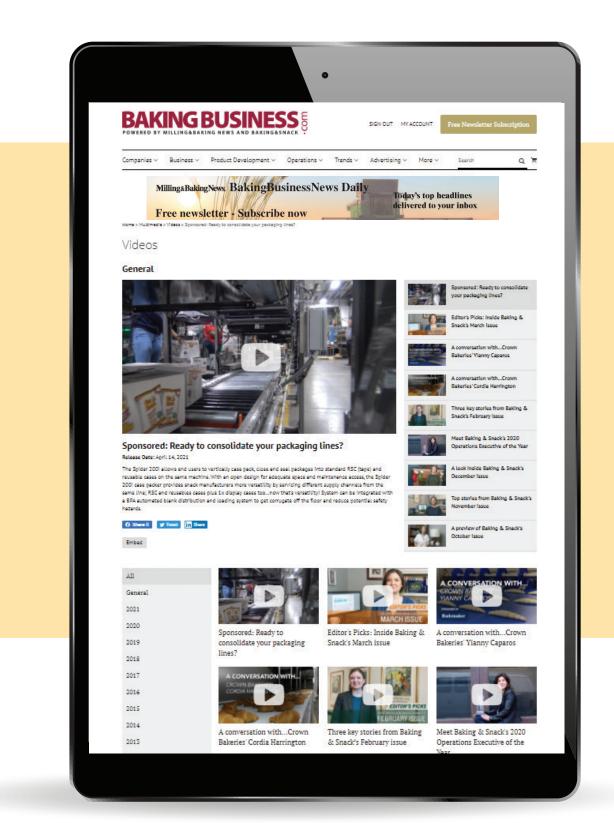
SPONSORSHIP + VIDEO OR INTRO AD - \$4,050

- •Wide skyscraper ad and blockbuster ad
- •Video or ad on the digital edition intro page







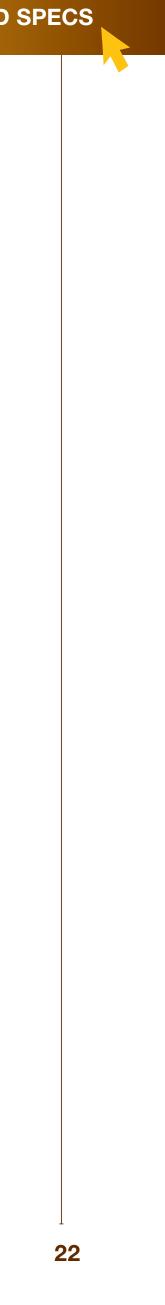




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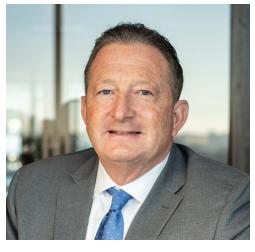


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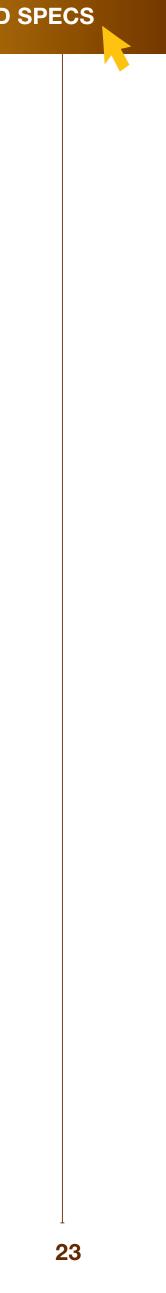


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