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Trends map

2023

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DIGITAL AND PRINT PERMANENT CONTENT	PERIOD	MEGATREND	THEMATIC CONTENT	APPROACH	ACTIONS		
					PRINT	DIGITAL	EVENTS
Proteins Beverages	Q1 (Jan-Mar)	Sustainability	Economy	Labor crisis in the sector: How to face it?	133th Issue Closing Dates: February 15,2023 Distribution Print: April 28,2023	6 Newsletters (Distributed two per month) Editorial webinar	HIP, Madrid, march 6-8,2023 Alimentaria México, Guadalajara, march 17-19,2023
				Inflation and its effects on the hospitality industry			
				Generating profitability with better raw materials without lowering prices			
			Plant based	Recommendations for creating a plant based menu			
				Advances in plant-based baking ingredients			
			Food awareness	Functional, delicious and profitable dishes			
				The sector in figures: the business of healthy products			
				Products on the market for the preparation of mocktails			
Machinery			Environment	Public policies for closing kitchen cycles			
				New packaging and new ways of serving			
				Ethical ingredients: transcending sustainability			
Tools				How to reduce food waste and gain profitability?			
			Inclusive food	Tips for veganizing recipes			
				Trends in flavors and ingredients			
			Labor	Inclusive employment policies			
				Why is it important to support staff in their training?			
Technology	Q2 (Apr-Jun)	Glocalization	The female legacy	Success stories of women behind the stoves	134th Issue Closing Dates: April 26,2023 Distribution Print: July 11,2023	6 Newsletters (Distributed two per month)	Alimentec, Bogotá, may 18-21,2023 National Restaurant Asociation Show, Chicago, may 20-23,2023 Premios La Barra
			Ethnic cuisine	Five international cuisines that can be offered in Colombia			
Menu Engineering			0 KM	The importance of revaluing the local from a profitability, marketing and business standpoint			
			Internationalization	What is regenerative agriculture and how does it benefit the establishment?			
				Experiences by four hands: why do them?			
				Gastronomic tourism in Colombia: how is the sector doing?			





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Baking	Q3 (Jul-Sep)	Digital transformation	Intelligent machinery	Advances in automation in operations	135th Issue Closing Dates: August 10,2023 Distribution Print: October 20,2023	6 Newsletters (Distributed two per month) Editorial webinar	
				Trends in restaurant management software			
			Contactless	New ways to order: Kiosks and lockers			
				Click and collect: growth trend			
			New business models	Food Service + Retail: an increasingly attractive model			
Pastry ———— Management				Top 100 companies in the industry			Gastromaq, Lima
				The virtual market: an overview in Colombia			Sabor Barranquilla, Barranquilla
			Labor	New contracts and new compensation models			
			New spaces	Dark kitchens and deliveries: changes in restaurant layout			
				What is the last mile and why should we think about this concept?			
			Virtuality	Dark kitchens: how have they evolved since the pandemic?			
				This is how the delivery industry is moving in Colombia			
				Digital storytelling for gastronomic establishments			
	Q4 (Oct-Dec)	Serving experiences	Fast casual	What are small menus?	136th Issue Closing Dates: October 20,2023 Distribution Print: January 4,2023	6 Newsletters (Distributed two per month)	Email a Dama
Cleaning and disinfection				Convenience restaurants: a model that is gaining presence			Expo La Barra Anuga,
				Snackification: menus for sharing			Colonia, october 7-11,2023
				New breakfasts: how to satisfy the consumer			HostMilano, Milan, october 13-17,2023
			Fine dining	Sustainability and locality, new ingredients in haute cuisine			Maridaje,
				Food and wine pairing as a tablecloth experience			Medellín

