

# Ristorando MEDIA KIT 2024



A go-to magazine for the modern foodservice industry for 29 years now, Ristorando is organised in multiple areas: collective foodservice (corporate, schools, healthcare facilities) and modern commercial foodservice (motorways, airports, railways, hotels and hotel chains). Each issue provides a careful analysis of market trends and the current regulatory framework, as well as constant updates on contracts, tenders and new openings. This formula made Ristorando a useful tool to keep industry operators up to date, as well as a strategic meeting point between supply and demand.



## Print & Digital

Distribution

**15.000**  
copies



## Website

Page views per month

**6.500**



## Newsletter

Spread

**12.500**

**[www.ristorando.eu](http://www.ristorando.eu)**



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Iscrizione Registro Operatori della Comunicazione N° 06090

**The Restaurant Conference  
Twelfth edition!**



**RISTORAZIONE  
2024  
12-13 june 2024**

**Centro Congressi Mi.Co.**  
Via Gattamelata, 5 - Milano

# INFO



## CIRCULATION AND DISTRIBUTION

### Print run

**15.000**

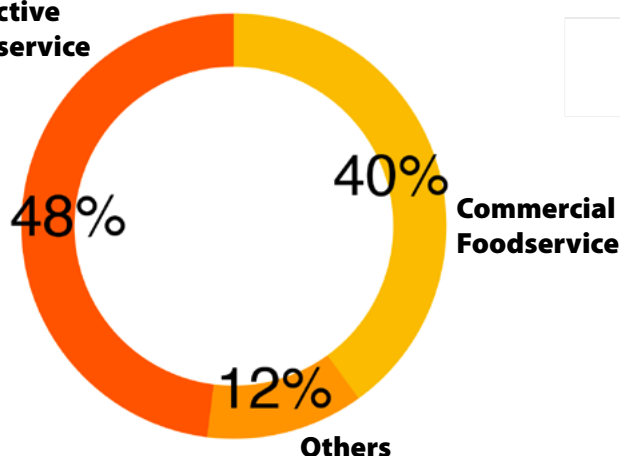
Managers of collective foodservice companies:	2.900
Heads of school canteen services:	1.950
Hospitals, nursing homes, local health organisations, retirement homes:	1.300
Buyers from companies with canteen services:	1.700
Managers of commercial foodservice companies:	2.350
Food suppliers:	1.100
Equipment suppliers:	850
Hotels and hotel chains:	300
Various industry suppliers:	1.100
Trade fairs and various events:	830
Organisations, institutions, libraries:	350
Communication and advertising agencies:	270

DATE DI USCITA	USCITA	DEADLINE PUBBLICITÀ
<b>January - February</b>	1 <sup>st</sup> week of February	12 January
<b>March</b>	1 <sup>st</sup> week of March	12 February
<b>April</b>	1 <sup>st</sup> week of April	10 March
<b>May</b>	1 <sup>st</sup> week of May	15 April
<b>June</b>	1 <sup>st</sup> week of June	13 May
<b>July/August</b>	1 <sup>st</sup> week of July	14 June
<b>September</b>	1 <sup>st</sup> week of September	15 July
<b>October</b>	1 <sup>st</sup> week of October	13 September
<b>November</b>	1 <sup>st</sup> week of November	14 October
<b>December</b>	1 <sup>st</sup> week of December	15 Novembre



## READERSHIP - LETTORI

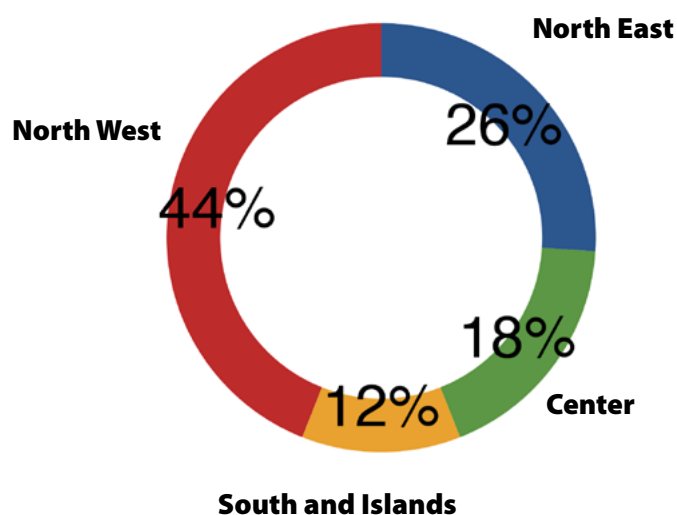
### Collective Foodservice



COLLECTIVE FOODSERVICE	48 %
SRC Manager	20 %
School canteen service managers	12 %
Buyers from companies with canteen services	9 %
Bursars and supervisors	7 %

COMMERCIAL FOODSERVICE	40 %
Foodservice Manager	19 %
Food and equipment suppliers	21 %

## READERSHIP - GEO



OTHER	12 %
Trade shows and events	5 %
PR agencies	2 %
Institutions, Libraries and Hotel Chains	5 %

# EDITORIAL PLAN

## JANUARY/FEBRUARY

- Focus: food service and environmental sustainability
- Collective catering: analysis of a company in the industry
- Work organization in commercial catering
- Out-of-home: beer chains

## MARCH

- Foodservice: analysis of a foreign market
- App & Digital in the foodservice world
- Catering on streets and highways
- The work of the trade associations: Angem

## APRIL

- Collective catering: analysis of a company in the industry
- Out-of-home: chicken-themed catering
- Special feature: Home delivery
- Equipment: kitchen washing equipment
- The work of the trade associations: Fipe

## MAY

- The work of the trade associations: Anir
- Collective catering: analysis of a company in the industry
- Out-of-home: coffee chains
- Foodservice: analysis of a foreign market
- Pasta & rice in food service

## JUNE

(extra issue distributed at the conference **Dire Fare Mangiare Ristorazione 2024**)

- Focus: Corporate catering
- Staff training in collective catering
- Equipment: ovens, trends and news
- Out-of-home: trends and new consumption habits

## JULY/AUGUST

- Out-of-home: Yoghurt and ice-cream chains
- Focus: welfare solutions
- Foodservice: analysis of a foreign market
- Special feature: cleaning and disinfecting
- **Special convegno Dire Fare Mangiare Ristorazione 2024**

## SEPTEMBER

- Catering in the travel industry
- Franchising & Catering
- Focus: SRC and Facility and Management
- The work of the trade associations: Agrim

## OCTOBER

- Focus: School catering
- Out-of-home: Healthy & Vegan catering
- Staff training in commercial catering
- Focus: packaging

## NOVEMBER

- Out-of-home: wine-themed catering
- Flours in commercial catering
- Equipment: fridges and blast chillers

## DECEMBER

- Collective catering: analysis of a company in the industry
- Focus: the vending market
- Out-of-home: trends and new consumption habits



## THE REGULAR COLUMNS

- News from the world
- Economy and markets
- Laws and regulations: meet the expert
- Bids and tenders: analysis of the sector regulatory news and specifications
- Food law
- Modern catering: monitoring of new contracts
- Organic products: the price list
- Food & Beverage: product news
- Equipment: product news

## CONFERENCE ACTIVITIES

Ristorando periodically promotes and organizes meetings and conferences on current topics of modern catering. The 12th edition of our exhibition/conference will be held in 2024.

**Milano Centro Congressi Mi.Co.**

Via Gattamelata, 5 - Milan

For information and sponsorship: [pubblicita@edifis.it](mailto:pubblicita@edifis.it)



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