

aromin makupaloja

Aromin Makupaloja is a one-of-a kind newsletter – an enjoyably compact source of information for its readers and an extremely effective channel for advertisers. Take advantage of a unique instrument reaching food and drink professionals through a food service medium.

Effective and precise

Aromin Makupaloja is a regularly published editorial newsletter. It consists of carefully selected quality contents and has a vast and committed readership.

The e-newsletter is published twice a month, quenching its readers thirst of information between Aromi's printed issues.

Regular newsletter

- Published **twice a month**.
- **18,000–20,000** recipients / letter, **click-through rate 26–30%**.
- A good photo / video, a concise text (max 500 characters) and a link needed from the advertiser.
- **Price 1,000 € + VAT** / letter.
- Combine with printed adverts, enjoy the multiple possibilities and use the **advertiser's discount –30%**.

Combine effectively

Aromi is the strongest medium in its field in all its channels. Aromi is **more than a magazine**, providing its advertisers with the benefits of printed magazines, website, social media, newsletters and events. The printed magazine equals an **experience**, enjoyed without a rush. The newsletter offers advertisers an **enormous potential** to reach a **vast target group**.

See the newsletter schedule below. The newsletters are popular, they are opened and carefully read, the links are clicked and there is only a minimum amount of unsubscribers.

Please note the limited number of advertisement spaces per newsletter. Hope to hear from you soon!

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Oluttrendit 2022: Mitä Suomi juo ensi vuonna?

Tuoppi lageria! Vai sittenkin sitruunapiirakalta maistuvaa alea tai humalavettä? **Laaja trendipaketti kertoo ensi vuoden kiinnostavimmat oluttrendit.**

Suomessa on pitkälti yli sata panimoa. Tähän juttuun haastattelimme neljää eri kokoluokan panimoa.



[Lue koko juttu >>](#)

Kuinka johdattaa ammattikeittiö tulevaisuuteen jo nyt?



KAUPALLINEN YHTEISTYÖ: FREDMAN

Tiedon avulla! Heitä hyvästä paperille, mutulle ja ahdistavalle omavalvonnalle. 🍷

Fredmanin Chefstein® tuo resalaikaisen tiedon keittiöiden johtamisen keskiöön. Se tarkoittaa säästettyä energiaa, aikaa ja rahaa–tiimin intohimon tiivistyessä olennaiseen ruokaan. Ota haltuun:

- ✓ rutinitehtävien optimointi
- ✓ pettämätön ruokaturvallisuus 24/7
- ✓ tehokas, automatisoitu hävikinseuranta
- ✓ stressitön omavalvonta.

[Lue lisää ja varaa demo >>](#)

Schedule

August	11.8. & 25.8.
September	1.9. & 22.9.
October	6.10. & 20.10.
November	3.11. & 17.11.
December	1.12. & 15.12.