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Nota di contenuto	Title Page; Copyright Page; Contents; Acknowledgments; Chapter 1 Introduction to the Principles; 1.1 The 10 principles of food industry sustainability; 1.2 Principles-practices-potential; 1.3 What is sustainability in the food industry?; 1.4 The destructive course of the food system; 1.4.1 Climate change; 1.4.2 Natural resource depletion and degradation; 1.4.3 Pollution and toxicity; 1.4.4 Rural economy and development; 1.4.5 Food safety and nutrition; 1.5 Reasons for principles for sustainability in the food industry; 1.6 The business benefit; 1.7 What needs to be done; References Chapter 2 Agriculture and the Environment2.1 Climate; 2.2 Land and biodiversity; 2.3 Water and pollution; 2.4 Approaches to more sustainable agriculture; 2.4.1 Sustainable agriculture requirements and standards; 2.4.2 Unilever sustainable agriculture program; 2.4.3 Starbucks C.A.F.E practices; 2.4.4 Walmart sustainability index; 2.4.5 PepsiCo sustainable farming initiative; 2.5 Summary; Resources;

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Sommario/riassunto Although the food industry is beginning to make headway with its sustainability initiatives, substantially more progress is needed in order to feed the world's growing population sustainably. The challenge is that the topic of sustainability can seem overwhelming and there is limited information that is specific to the food industry. Written by an experienced food industry professional with years of experience in sustainability, The 10 Principles of Food Industry Sustainability inspires and informs the progress required to nourish the population, revitalize natural resources, enhance economy.	