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	Nota di contenuto	Sustainable Food Processing; Contents; List of Contributors; List of Figures; List of Tables; 1 Introduction; 1.1 Introduction; 1.2 Key drivers for sustainable food processing; 1.2.1 Food security; 1.2.2 Population health; 1.2.3 Social justice; 1.2.4 Global change; 1.2.5 Resource depletion; 1.2.6 Environmental impact; 1.2.7 Eco-labelling; 1.3 Book objective; 1.4 Book structure; 1.4.1 Section One: Principles and assessment of sustainability; 1.4.2 Sustainability and food processing applications; 1.4.3 Sustainability in manufacturing operations; 1.4.4 Distribution and consumption of food ReferencesSection 1: Principles and Assessment; 2 Current Concepts and Applied Research in Sustainable Food Processing; 2.1 Introduction;

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Sommario/riassunto

With global inequalities becoming more pronounced, ingredient costs climbing, and global warming a major political issue, food producers must now address environmental concerns, social responsibility and economic viability when designing their food processing techniques for the future. Sustainable food processing is all about finding new ways of meeting present needs without comprising future viability, given constantly changing economic and environmental conditions. This is not just a corporate social responsibility issue, but relates directly to efficiency, cost-saving and profitability, and