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Sommario/riassunto

"The book is intended as an overview on the recent and more relevant developments in the application of composite materials for food packaging applications, emphasizing the scientific outcome arising from the physico-chemical properties of such engineered materials with the needs of food quality and safety. Consumers are increasingly conscious of the strong relationship between food quality and health, and thus the request of packaging materials allowing the quality and safety of foods to be highly preserved. As a result, scientists from both academia and industry work to increase the quality of the food storage, with this book meant as a link between scientific and industrial research, showing how the development in composite materials can impact the field. In the book, the inorganic materials employed for the preparation of composite material is extensively analyzed in terms of physico-chemical properties, environmental and reusability concerns, as well as food interaction features, highlighting the importance and the potential limitations of each approach"--Provided by publisher.

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CHAPTER EIGHT Psychoanalytic hypothesesCHAPTER NINE The feminine-maternal origins of ethics; CHAPTER TEN Conclusions; EPILOGUE The analyst's anxiety or ethical awakening; APPENDICES; REFERENCES; INDEX

Sommario/riassunto

According to Jacques Andre, "the patient's encounter with the analyst is a scene of seduction, the seductive statement being that of the fundamental rule or the invitation to address that which is most intimate or personal to a complete stranger." But the practice of psychoanalysis can only unfold if there is a strict respect for ethics. The words seduction and ethics, which at first sight seem mutually exclusive, are thus, as the author shows, at the heart of the analytic perspective. The author takes as her starting-point an encounter, which is not necessarily consensual, between Emmanuel Levinas' thought and his conception of philosophy as ethics - ethics understood as responsibility for the other - and that of the psychoanalyst Jean Laplanche, who posits the first adult other as a seducer of the young psyche from the outset, due to the transmission of enigmatic messages compromised by his or her unconscious. The analyst's ethical position is re-examined and with it the feminine/maternal origins of the human capacity for responsibility for the other.
