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Autore	Miggelbrink Judith
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Nota di contenuto	Frontmatter -- Inhalt -- 1. Einleitung -- 2. Border und bordering, borderscape und Grenzregime: Eine begriffliche Vorbemerkung -- 3. Staatliche Grenzen im Kontext räumlicher Strukturierungen des Sozialen -- 4. Souveränität und Grenzsicherung -- 5. Identität und Identifikation -- 6. Versicherheitlichung und preparedness -- 7. "Smart Borders": Ausdifferenzierung von Grenzfunktionen -- 8. Der Ort der Grenze: Verortung und Entortung von Kontroll- und Überwachungspraktiken -- 9. Grenzland: Grenze und (lokale) Alltagspraktiken -- 10. Zusammenfassung
Sommario/riassunto	Staatliche Grenzen sind in Europa ein zentraler Topos politischer Auseinandersetzungen, in denen liberale, national-konservative, populistische und offen rassistische Positionen artikuliert werden. Welche Funktionen haben sie? Welche Effekte und Widersprüche im Hinblick auf die Kontrolle welcher Mobilitäten werden durch Grenzen produziert? Diesen Fragen geht dieser Band nach.

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Nota di contenuto	Front Cover -- Series Page -- Advances in Food and Nutrition Research -- Copyright -- Contents -- Contributors -- Preface -- Reference -- Chapter One: Smart food packaging: Recent advancement and trends -- 1 Introduction -- 2 Active packaging -- 2.1 Oxygen scavengers -- 2.2 CO2 emitters -- 2.3 Ethylene scavengers -- 2.4 Antimicrobial and antifungal materials -- 2.4.1 Essential oils -- 2.4.2 Metallic nanomaterials -- 2.5 Smart active packaging -- 3 Intelligent packaging -- 3.1 Indicators -- 3.1.1 Integrity indicators -- 3.1.2 Time temperature indicator (TTI) -- 3.1.3 Freshness indicators -- 3.2 Sensors -- 3.2.1 Gas sensors -- 3.2.2 Biosensors -- 3.3 Data carrier -- 3.3.1 Barcodes -- 3.3.2 Radio frequency identification (RFID) -- 3.4 Smart intelligent packaging -- 4 Dual-function smart packaging -- 5 Challenges and opportunities -- References -- Chapter Two: Frontiers of machine learning in smart food safety -- 1 Introduction -- 1.1 Definition of smart food safety -- 1.2 The role of ML in advancing food safety -- 1.2.1 Pre-harvest stage -- 1.2.2 Post-harvest stage -- 1.3 Current state of smart food safety -- 2 Application of ML techniques in food safety -- 2.1 Food quality inspection and detection -- 2.2 Recognition of food fraud and adulteration -- 2.3 Advanced food processing and packaging monitoring -- 2.4 Raw material traceability and supply chain verification -- 2.5 Early warning system of foodborne illness outbreaks -- 3 Case studies of cutting-edge ML applications --

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of microfluidics.

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Sommario/riassunto

This volume, part of the Advances in Food and Nutrition Research series, focuses on smart food safety technologies. Edited by Xiaonan Lu, it presents recent advancements in intelligent packaging, machine learning applications, and nanosensor arrays aimed at enhancing food safety and quality. The book explores the integration of active and intelligent packaging systems that incorporate sensors and active molecules for real-time monitoring and extended shelf life of food products. It also discusses the role of digital twins and photothermal nanomaterials in improving food safety. The research targets professionals in food science and technology, offering insights into emerging trends and challenges in the field.
