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## Sommario/riassunto

This book explores the innovative use of agro-waste derived biopolymers and biocomposites in food packaging. Edited by experts in the field, it presents a comprehensive overview of current research and developments in using agricultural waste materials such as corncobs, coir fibers, sugarcane bagasse, and cereal husks for sustainable packaging solutions. The book discusses various methods of extracting biopolymers and bioactive compounds from these wastes, highlighting chemical, biological, and mechanical processing techniques. It aims to address environmental concerns by promoting biodegradable and eco-friendly packaging alternatives. The intended audience includes researchers, students, and professionals in food engineering, chemical engineering, and environmental science.

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through an enterprise architecture

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## Sommario/riassunto

Written for professionals in financial services with responsibility for IT and risk management, Dimitris Chorafas surveys the methodology required and IT systems and structures to support it according to Basel II. The book is consistent with the risk management certification process of GARP, as well as the accounting rules of IFRS, based on research the author conducted with IASB. The author provides an in-depth discussion of the types of risk, stress analysis and the use of scenarios, mathematical models, and IT systems and infrastructure requirements.\* Written in clear, straightforward

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