

## Food Packaging Materiali, Tecnologie E Qualità Degli Alimenti

L'ebook è rivolto ai lettori interessati per indirizzarli verso un approccio mirato ad aumentare la consapevolezza di ciò che mangiamo e delle calorie assunte, dagli ingredienti all'etichetta nutrizionale. La Normativa Europea 1169/2011 che riguarda le disposizioni sull'etichettatura nutrizionale in vigore dal 13/12/2016 rende obbligatorie per il produttore alimentare alcune importanti informazioni riguardo i prodotti ad uso alimentare. Le informazioni nutrizionali comprendono i valori nutrizionali obbligatori (Kjoule, Kcal, Grassi, Acidi Grassi Saturi, Carboidrati, Zuccheri, Proteine, Sale), su base volontaria si potranno esprimere altri valori (acidi grassi monoinsaturi, acidi grassi polinsaturi, polioli, amido, fibre). L'indicazione del valore energetico è riferita a 100 g/ 100 ml dell'alimento ed anche della singola porzione. Il valore energetico è espresso come percentuale delle assunzioni di riferimento per un adulto medio ossia circa 2000 kcal al giorno. Per quanto riguarda gli allergeni, solitamente espressi in neretto nell'etichetta nutrizionale, ne sono stati individuati 14 (Cereali contenenti glutine: grano, segale, orzo, avena, farro; Crostacei e prodotti a base di crostacei; Uova e prodotti a base di uova; Pesce e prodotti a base di pesce; Arachidi e prodotti a base di arachidi; Soia e prodotti a base di soia; Latte e prodotti a base di latte; Frutta a guscio: mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia e i loro prodotti; Sedano e prodotti a base di sedano; Senape e prodotti a base di senape; Semi di sesamo e prodotti a base di semi di sesamo; Anidride solforosa e solfiti; Lupini e prodotti a base di lupini; Molluschi e prodotti a base di molluschi). Il produttore alimentare deve quindi dare tutte le informazioni richieste dalla normativa in modo chiaro e semplice da permettere al consumatore di leggere ed informarsi sul prodotto che intende comprare e avere anche un'idea su come impostare un'etichetta che soddisfi tutti i requisiti necessari per rendere un'informazione il più chiara possibile al consumatore finale.

This Brief defines reliable correlations between the food packaging design and its chemical features in terms of an 'integrated food product' (the synergistic union composed of the edible content and its container). A good design, as described in this Brief, implies the best choices from a series of possibilities, taking into account economical and commercial influences or limitations in the production and processing chain and the chemical interactions that can arise between the food containers and the contained edible material. This Brief highlights how the different requirements can be combined, while avoiding dangerous food risks originating from the chemical interaction between the container and the product. Different designs are critically analysed with relation to the effect on contained foods. The influences and resulting consequences of different possible food packaging designs are highlighted and discussed in selected case studies for some every-day products (like potato chips).

Le attuali dinamiche dei consumi, in generale, e la diffusione dello stile "bio", in particolare, dimostrano che il mercato complessivo alimentare stia evolvendo, caratterizzandosi sempre più di connotazioni legate agli stili di vita ed al benessere. Ciò, negli ultimi anni, ha generato profondi cambiamenti nelle abitudini e negli orientamenti alimentari in ragione proprio dell'affermazione di stili di consumo a forte connotazione emozionale e salutistica. Tale scenario ha stimolato, dunque, un interesse ad indagare gli aspetti differenziali delle abitudini di consumo alimentare, focalizzando l'attenzione sulle determinati e sulle dimensioni dei diversi segmenti del mercato biologico, con particolare riferimento al contesto italiano. Inoltre, a margine dell'analisi condotta, è stata sviluppata una sezione dedicata alle implicazioni di marketing, ovvero a rilevare alcune implicazioni di carattere di strategico-operative, in particolare sugli aspetti identitari, culturali e di comunicazione. Su tale impostazione di fondo, si focalizza il presente lavoro, la cui finalità riguarda l'analisi delle nuove dimensioni e stili alimentari che caratterizzano i consumatori di cibo biologico. Il lavoro muove, dunque, dalla necessità di interpretare cluster di consumatori differenziali attraverso un'indagine campionaria. La ricerca, pur non ambendo a rappresentatività statistica, rappresenta, comunque, un approfondimento sulla tipologia e sul comportamento dei consumatori di alimenti biologici.

Food packaging

Sustainable Food Packaging Technology

Additivi e tossici negli alimenti

Tecniche innovative e applicazioni nei settori agroalimentare e ambientale

D.lgs. n. 61/2010 e decreti ministeriali attuativi

Sustainable Building for a Cleaner Environment

Towards more sustainable packaging with biodegradable materials! The combination of the continuously increasing food packaging waste with the non-biodegradable nature of the materials that have a big slice of the packaging market makes it necessary to move towards sustainable packaging for the benefit of the environment and human health. Sustainable is the type of packaging that can provide to food the necessary protection conditions, but at the same time is biodegradable and can be disposed as organic waste to the landfill to biodegrade through a natural procedure. In this way, sustainable packaging becomes part of the circular economy. ?Sustainable Food Packaging Technology? deals with packaging that use engineered biopolymers or biocomposites that have suitable physicochemical properties for food contact and protection and originate both from renewable or non-renewable resources, but in both cases are compostable or edible. Modified paper and cardboard with increased protective properties towards food while keeping their compostability are possible as well. The book also covers natural components that can make the packaging functional, e.g., by providing active protection to the food indicating food spoilage. \* Addresses urgent issues: food packaging creates a lot of hard-to-recycle waste - this book puts forward more sustainable solutions using biodegradable materials \* State-of-the-art: ?Sustainable Food Packaging Technology? provides knowledge on new developments in functional packaging \* From lab to large-scale applications: expert authors report on the technology aspects of sustainable packaging

La microbiologia predittiva si occupa dello sviluppo di modelli matematici per la crescita, la sopravvivenza e l'inattivazione dei microrganismi negli alimenti. La sua importanza per la valutazione del rischio microbiologico e l'ottimizzazione dei processi dell'industria alimentare è ormai indiscussa e riconosciuta anche dalla normativa comunitaria. Questo manuale – autorevoli specialisti italiani e stranieri – fornisce le basi teoriche e pratiche per la progettazione degli esperimenti, l'analisi dei dati, la formulazione dei modelli e l'interpretazione dei risultati. Dopo aver introdotto i concetti base della modellazione dei fenomeni biologici, il testo presenta le diverse tipologie di modelli. L'ampia trattazione dei modelli primari non si limita ai modelli classici, ma è estesa anche agli approcci più recenti, basati su cinetiche non lineari o probabilistiche. Sono quindi approfonditi i modelli secondari, che descrivono i parametri della crescita in funzione di variare di condizioni chimico-fisiche e ambientali. Vengono inoltre descritti i principali modelli terziari, cioè i software e i database disponibili per la microbiologia predittiva. Capitoli dedicati sono dedicati all'integrazione dei modelli con i principali fenomeni chimico-fisici rilevanti nelle tecnologie alimentari e all'utilizzo dei modelli nella valutazione quantitativa del rischio, fondamentale per la sicurezza degli alimenti. Conclude il volume una rassegna degli strumenti statistici utilizzati in microbiologia predittiva, integrata da esempi con l'impiego dell'analisi per l'analisi statistica. L'opera – diretta a studenti, ricercatori e professionisti – è arricchita da illustrazioni, grafici e tabelle. Il testo è collegato a esercizi e approfondimenti, disponibili online. The language that is today called Egyptian Hieroglyphs was called Medu Neter by the inhabitants of the Nile Valley civilization. They called their country Kemet, not Egypt. Medu Neter is the classical language of Africa. Medu Neter is the oldest African Language for which there is a large body of written texts. There are more texts written in Medu Neter than in any other world language. The people of Kemet left an abundance of detailed data which, until recent decades, was only available to Egyptologists, archeologists, anthropologists, museums and a few scholars and collectors. Now, serious students can learn how to read what the Kemites wrote on papyrus, and on the temple walls. This book, the Writing System of Medu Neter, guides the student step by step through the sound and writing system of this beautiful language. Learning Medu Neter may be one of the most interesting experiences that you will ever have.

Guida alla lettura della disciplina a tutela delle denominazioni di origine e delle indicazioni geografiche dei vini

Human Rights and Emerging Technologies

Willing's Press Guide and Advertisers' Directory and Handbook

Analysis and Perspectives in Europe

Engineering Research Centres

Materiali, tecnologie e soluzioni

**This book focuses on the use of food gases in the food industry, their different applications and their role in food processing, packaging and transportation. Since these gases come into contact with food, they must comply with strict labeling, purity and hygiene standards in order to ensure food safety. The book discusses various implications of food gases in the food chain, providing examples of how they can be used to limit food waste and losses. The first two chapters examine the classification and role of food gases in Europe, and the third chapter then explores the chemical and physical features of commonly used food gases in the food and food packing industries. The fourth chapter highlights the impact of food gases on human health due to their possible abuse and misuse. This book appeals to researchers and professionals working in food production and quality control.**

**Now distributed by Thomson Gale, the Willings Press Guide has been the world's leading international media directory for 125 years. It provides extensive professionally researched coverage of the UK and international print media -- national and regional newspapers, magazines, periodicals and special interest titles. This Brief is concerned with the material chemistry of food packaging materials. It introduces the properties and peculiarities of typical packaging materials, such as plastics, cellulose components, ceramics and metals. Their overall performance as food packaging material is determined by the chemical and physical properties. The Brief describes how the final properties of a food packaging material can be influenced through chemical modifications in the structure and composition of the used components. The authors also cover potential chemical reactions of food packaging materials that may affect their performance. Potential hazards that may arise, such as influences on the product quality, or effects on their recycling or disposal, are discussed. Different influences, like metal corrosion, chemical**

**resistance and degradability of the main packaging materials, or properties like hydrophobicity, surface energy and migration have to be taken into account. This Brief gives an introduction to all these different aspects of food packaging.**

**Tecnologia alimentare**

**The Extra-Virgin Olive Oil Handbook**

**Case Studies on the Political Power of Social Media**

**Selected Papers from the World Renewable Energy Network's Med Green Forum 2017**

**Chemistry and Hygiene of Food Gases**

**Concetti e strumenti per l'ecologia microbica quantitativa**

Medu Neter n Kheredu means Medu Neter for Children. (Medu Neter is also know as Ancient Egyptian Hieroglyphs). This is a children's picture book that gives the names of different foods in this ancient language. This book also contains conversations around eating food. Children and their parents can enjoy learning to read and speak Medu Neter.

A comprehensive reference volume, this book provides readers with a thoughtful packaging primer that covers the challenges of designing packaging for a competitive market in a very hardworking and relevant way. The book addresses all aspects of the creative process including choosing a package format, colors and materials, final finishes, and special considerations such as awkward objects and unique display conderations. This book will break down the process of design in a much more comprehensive way than most books on the subject, which just analyze the final designs. As with other books in the "workbook" series, it offers case studies in the back half of the book with the text focusing on why specific colors, formats, type treatments, and finishes were chosen, and what the resulting effects on the consumer and for the client were.

Il testo è rivolto a studenti, operativi e manager che desiderano approcciare alla logistica in modo pragmatico. L'obiettivo è fornire le competenze di base utili per successivi approfondimenti o per mettere in pratica alcuni strumenti operativi. Le numerose immagini e tabelle forniscono maggiore chiarezza e immediatezza espositiva. Il percorso di presentazione affronta il tema della logistica partendo da considerazioni generali fornendo esempi su alcune catene logistiche e sull'importanza dell'internazionalità. Vengono poi approfonditi temi fondamentali come gli acquisti, il magazzino, la tecnologia e la sostenibilità. Ogni tema viene supportato da citazioni a testi, ricerche e studi scientifici nazionali e internazionali per dare al lettore la possibilità di accedere a un numero maggiore di informazioni e successivi approfondimenti. La copertina del libro vuole graficamente spiegare il ruolo delle strategie logistiche nell'ambito aziendale. Partendo dalle risorse aziendali, applicando idonei strumenti è possibile raggiungere migliori prestazioni in termini di qualità, efficienza, efficacia, puntualità, agilità e precisione. Ultimo ma non ultimo la sostenibilità. Ogni azienda deve, infatti, perseguire a un minore impatto ambientale, obiettivo in grado di fornire un vantaggio competitivo nel medio e lungo termine. Se oggi le aziende vivono le scelte effettuate nel passato, oggi le aziende devono definire le strategie per il futuro.

Food Packaging Hygiene

The Italian Flagship Initiative

Monografie

Olive Germplasm

WRITING SYSTEM OF MEDU NETER

Digital Transformation of the Design, Construction and Management Processes of the Built Environment

**Il volume è rivolto agli studenti universitari dei corsi di Laurea in Scienze e Tecnologie Alimentari, Scienze e Tecnologie Agrarie e Scienze e Tecnologie della Ristorazione che devono acquisire nei loro studi conoscenze, competenze e abilità relative all'ambito multidisciplinare del confezionamento di alimenti e bevande. Lo scopo dell'opera è però anche quello di rendere disponibile un testo di utilità più ampia e generale, indirizzato ai tecnici e agli operatori che nelle aziende di produzione di alimenti, o di imballaggi per alimenti, sono interessati ad un approfondimento e ad un aggiornamento scientifico-tecnologico nell'area. Frutto dell'esperienza degli Autori che insegnano questa materia da molti anni nella Facoltà di Agraria dell'Università degli Studi di Milano, l'opera offre la combinazione di esperienze didattiche e scientifiche in questo specialistico campo permettendo di affrontare il complesso ed articolato tema delle Tecnologie di Food Packaging in modo esauriente, aggiornato ed approfondito per garantire agli studenti ed ai docenti di Tecnologie Alimentari, così come a chiunque interessato alla materia, un efficace strumento di studio e di consultazione.**

**Gas separation membranes offer a number of benefits over other separation technologies, and they play an increasingly important role in reducing the environmental impacts and costs of many industrial processes. This book describes recent and emerging results in membrane gas separation, including highlights of nanoscience and technology, novel polymeric and inorganic membrane materials, new membrane approaches to solve environmental problems e.g. greenhouse gases, aspects of membrane engineering, and recent achievements in industrial gas separation. It includes: Hyperbranched polyimides, amorphous glassy polymers and perfluorinated copolymers Nanocomposite (mixed matrix) membranes Polymeric magnetic membranes Sequestration of CO2 to reduce global warming Industrial applications of gas separation Developed from sessions of the most recent International Congress on Membranes and Membrane Processes, Membrane Gas Separation gives a snapshot of the current situation, and presents both fundamental results and applied achievements.**

**The olive (Olea europaea) is increasingly recognized as a crop of great economic and health importance world-wide. Olive growing in Italy is very important, but there is still a high degree of confusion regarding the genetic identity of cultivars. This book is a source of recently accumulated information on olive trees and on olive oil industry. The objective of this book is to provide knowledge which is appropriate for students, scientists, both experienced and inexperienced horticulturists and, in general, for anyone wishing to acquire knowledge and experience of olive cultivation to increase productivity and improve product quality. The book is divided into two parts: I) the olive cultivation, table olive and olive oil industry in Italy and II) Italian catalogue of olive varieties. All chapters have been written by renowned professionals working on olive cultivation, table olives and olive oil production and related**

disciplines. Part I covers all aspects of olive fruit production, from site selection, recommended varieties, pest and disease control, to primary and secondary processing. Part II contains the chapter on the description of Italian olive varieties. It is well illustrated and includes 200 elaiographic cards with colour photos, graphs and tables.

L'etichettatura nutrizionale

Lo sviluppo sostenibile come opportunità per un nuovo modo di fare impresa

Directory of European Research and Development

Food Packaging Materials

Bibliografia nazionale italiana

Ottagono

This Brief is concerned with the connection between food packaging and the chemical composition of packaging materials. In terms of the food packaging hygiene, the influence of the containers on the contained foods is discussed. The book explores new and emerging risks related to food packaging materials in connection with the contained commodities. It also discusses the technology of production with relation to the chemical risk in a " Hazard Analysis and Critical Control Point " (HACCP) investigation.

With a wealth of illustrations, examples, discussion questions, and case studies, the Food Packaging Science and Technology covers basic principles and technologies as well as advanced topics such as active, intelligent, and sustainable packaging with unparalleled depth and breadth of scope. Emphasizing the application of relevant scientific principles to create effective designs and quality products, an international team of contributors draws on their collective experience to equip you with the necessary knowledge and tools to tackle modern food packaging problems. Divided into four parts, this book begins with an extensive discussion of packaging materials science. Contributions review the basic concepts of chemical and physical properties as they relate to food packaging. They cover gas permeation and migration and give detailed information on the four basic types of packaging materials: plastics, glass, metal, and cellulosic. The second part applies the previous information to the field of packaging technologies. Traditional methods and concepts such as end-of-line operations, permeation and migration, canning and aseptic packaging, and vacuum/modified atmosphere packaging are juxtaposed with the more advanced technologies of microwaveable packaging, active packaging, and intelligent packaging. Part 3 discusses shelf life determination and elements of storage stability and packaging requirements of various food categories. The final part presents issues related to packaging sociology, addressing sustainable packaging, as well as sociological and legislative considerations.

What is the state of current European governance on new and emerging technologies, and where is it going? What is, and what can be, the role of human rights in governance arrangements? These are the main questions that this book answers for both European and non-European scholars. It provides a wide picture of current European governance, notably in biotechnology, nanotechnology and synthetic biology, and discusses the model of Responsible Research and Innovation, which is gaining popularity within the European Union, under a human rights perspective. It shows how human rights can contribute to governance frameworks without posing obstacles to research and innovation. The theory presented in the book is followed by practical guidelines drawn from human rights law. Starting from the Strasbourg Court jurisprudence, it provides a complete review of the wide range of rights that the European Convention on Human Rights protects in light of the challenges of techno-scientific advances. This analysis will come in handy for private actors, policymakers, regulators, as well as judges in solving hard cases raised by techno-scientific progress in the future.

Corporate sustainability e competitività delle imprese. Lo sviluppo sostenibile come opportunità per un nuovo modo di fare impresa

Medu Neter N Keredu 1

Food Packaging Science and Technology

Willings Press Guide

Modo

Factories of the Future

***This volume sets out to analyse the relation between social media and politics by investigating the power of the internet and more specifically social media, in the political and social discourse. The volume collects original research on the use of social media in political campaigns, electoral marketing, riots and social revolutions, presenting a range of case studies from across the world as well as theoretical and methodological contributions. Examples that explore the use of social media in electoral campaigns include, for instance, studies on the use of Face book in the 2012 US presidential campaign and in the 2011 Turkish general elections. The final section of the book debates the usage of Twitter and other Web 2.0 tools in mobilizing people for riots and revolutions, presenting and analysing recent events in Istanbul and Egypt, among others.***

***This book provides detailed and comprehensible information about Quality Control (QC) in the industry. Different viewpoints are explained in relation to food companies, packaging producers and technical experts, including regulatory aspects. One of the most important steps is the comprehension of QC failures in relation to the 'food product' (food/packaging). The book also presents a detailed selection of proposals about new testing methods. On the basis of regulatory obligations in the EU about the technological suitability of food packaging materials, a list of 'performance-oriented' guidelines is proposed. Food sectors are mentioned in relation to products, related packaging materials, known failures and existing quality control procedures. This volume serves as a practical guide on food packaging and QC methods and a quick reference to food operators, official safety inspectors, public health institutions, Certification bodies, students and researchers from the academia and the industry.***

***Questo volume illustra le principali tecniche di preparazione del campione con particolare enfasi sulle tecniche innovative e sui sistemi on-line che mirano a***

**ridurre il tempo di analisi, la manipolazione del campione e il consumo di solventi. L'analisi chimica prevede infatti generalmente una fase di preparazione del campione, che ha lo scopo di isolare gli analiti di interesse dalla matrice ed eliminare i potenziali interferenti prima della determinazione analitica finale. Il testo è arricchito da numerosi esempi applicativi nel settore dell'analisi chimica degli alimenti e in particolare dei contaminanti. Il volume è rivolto, oltre che a studenti universitari, dottorandi e ricercatori, anche ai tecnici di laboratorio che devono acquisire conoscenze e competenze per la preparazione del campione per l'analisi chimica nel settore alimentare, ambientale e farmaceutico.**

**The Olive Cultivation, Table Olive and Olive Oil Industry in Italy**

**Manuale di microbiologia predittiva**

**Il mercato del biologico tra leve di marketing e comportamento di consumo**

**Membrane Gas Separation**

**A World Directory of Organizations and Programmes**

**Agrindex**

The Extra-Virgin Olive Oil Handbook According to European legislation, extra-virgin is the top grade of olive oils. It has superior health properties and flavour compared to virgin and refined olive oils. Mediterranean countries still produce more than 85% of the world's olive oil, but the constant increase of demand for extra virgin olive oil has led to new cultivation and production in other areas of the world, including California, Australia, China, South Africa and South America. At the same time, olive oil's sensory properties and health benefits are increasingly attracting the attention and interest of nutritionists, food processors, manufacturers and food services. Progress and innovation in olive cultivation, harvesting and milling technologies as well as in oil handling, storage and selling conditions make it possible to achieve even higher quality levels than those stipulated for extra-virgin oils. As a consequence, a new segment ??? excellent extra-virgin olive oils ??? is increasingly attracting the attention of the market and earning consumers' preference. The Extra-Virgin Olive Oil Handbook provides a complete account of olive oil's composition, health properties, quality, and the legal standards surrounding its production. The book is divided into convenient sections focusing on extra-virgin olive oil as a product, the process by which it is made and the process control system through which its quality is assured. An appendix presents a series of tables and graphs with useful data, including conversion factors, and the chemical and physical characteristics of olive oil. This book is aimed at people involved in the industrial production as well as in the marketing and use of extra-virgin olive oil who are looking for practical information that avoids overly academic language but which is still scientifically and technically sound. The main purpose of the handbook is to guide operators involved in the extra-virgin olive oil chain in making the most appropriate decisions about product quality and operating conditions in the production and distribution processes. To these groups, the most important questions are practical ones of why, how, how often, how much will it cost, and so on. The Extra-Virgin Olive Oil Handbook will provide the right answers to these key practical considerations in a simple, clear yet precise and up-to-date way.

This book is open access under a CC BY 4.0 license. This book presents results relevant in the manufacturing research field, that are mainly aimed at closing the gap between the academic investigation and the industrial application, in collaboration with manufacturing companies. Several hardware and software prototypes represent the key outcome of the scientific contributions that can be grouped into five main areas, representing different perspectives of the factory domain: 1) Evolutionary and reconfigurable factories to cope with dynamic production contexts characterized by evolving demand and technologies, products and processes. 2) Factories for sustainable production, asking for energy efficiency, low environmental impact products and processes, new de-production logics, sustainable logistics. 3) Factories for the People who need new kinds of interactions between production processes, machines, and human beings to offer a more comfortable and stimulating working environment. 4) Factories for customized products that will be more and more tailored to the final user's needs and sold at cost-effective prices. 5) High performance factories to yield the due production while minimizing the inefficiencies caused by failures, management problems, maintenance. This book is primarily targeted to academic researchers and industrial practitioners in the manufacturing domain.

This open access book focuses on the development of methods, interoperable and integrated ICT tools, and survey techniques for optimal management of the building process. The construction sector is facing an increasing demand for major innovations in terms of digital dematerialization and technologies such as the Internet of Things, big data, advanced manufacturing, robotics, 3D printing, blockchain technologies and artificial intelligence. The demand for simplification and transparency in information management and for the rationalization and optimization of very fragmented and splintered processes is a key driver for digitization. The book describes the contribution of the ABC Department of the Polytechnic University of Milan (Politecnico di Milano) to R&D activities regarding methods and ICT tools for the interoperable management of the different phases of the building process, including design, construction, and management. Informative case studies complement the theoretical discussion. The book will be of interest to all stakeholders in the building process - owners, designers, constructors, and faculty managers - as well as the research sector.

Vignevini

Package Design Workbook

The Art and Science of Successful Packaging

SRDS International Media Guide

Medu Neter for Children Series - 1

Social Media in Politics

This book contains selected papers presented during the bi-annual World Renewable Energy Network's Med Green Forum aimed at the international community as well as Mediterranean countries. This forum highlights the importance of growing renewable energy applications in two main sectors: Electricity Generation and the Sustainable Building Sector. In-depth chapters highlight the most current research and technological breakthroughs, covering a broad range of renewable energy technologies and applications in all sectors - for electricity production, heating and cooling, agricultural applications, water desalination, industrial applications and for the transport sectors.

Payaro - Logistica Pratica. Concetti essenziali per la comprensione e la gestione della logistica e della supply chain

Willing's Press Guide

Newspapers worldwide

Food Industry and Packaging Materials - Performance-oriented Guidelines for Users

Federalismo universitario

The Importance of Packaging Design for the Chemistry of Food Products