

Food Supply Chain Management And Logistics From Farm To Fork

Saving Food: Production, Supply Chain, Food Waste and Food Consumption presents the latest developments on food loss and waste. Emphasis is placed on global issues, the environmental impacts of food consumption and wasted food, wasted nutrients, raising awareness via collaborative networks and actions, the effect of food governance and policy in food losses, promotion of sustainable food consumption, food redistribution, optimizing agricultural practices, the concept of zero waste, food security and sustainable land management, optimizing food supply and cold chains, food safety in supply chain management, non-thermal food processing/preservation technologies, food waste prevention/reduction, food waste valorization and recovery. Intended to be a guide for all segments of the food industry aiming to adapt or further develop zero waste strategies, this book analyzes the problem of food waste from every angle and provides critical information on how to minimize waste. Describes all aspects related to saving food and food security, including raising awareness, food redistribution actions, food policy and framework, food conservation, cold chain, food supply chain management, food waste reduction and valorization Guides all segments of the industry on how to employ zero waste strategies Analyzes key issues to create a pathway to solutions Blockchain and Supply Chain Management combines

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discussions of blockchain and supply chains, linking technologies such as artificial intelligence, Internet of Things, satellite imagery, and machine vision. The book examines blockchain's basic concepts, relevant theories, and its roles in meeting key supply chain objectives. The book addresses problems related to inefficiency, opacity, and fraud, helping the digitization process, simplifying the value creation process, and facilitating collaboration. The book is balanced between blockchain and supply chain application and theory, covering the latest technological, organizational and regulatory developments in blockchain from a supply chain perspective. The book discusses the opportunities, barriers, and enablers of blockchain in supply chain policy, along with legal and ethical implications. Supply chain management faces massive disruption with the dynamic changes in global trade, the impact of Covid-19, and technological innovation. Entire industries are also being transformed by blockchain, with some of the most promising applications in supply chain management. Provides theoretical and practical insights into both blockchain and supply chains Features numerous illustrative case studies, boxes, tables, and figures Examines blockchain's impacts on supply chains in four key industries: Food and beverage, healthcare, pharmaceuticals, and finance

The proper understanding and managing of project risks and uncertainties is crucial to any organization. It is paramount that all phases of project development and execution are monitored to avoid poor project results from meager economics, overspending, and reputation.

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Supply Chain Management Strategies and Risk Assessment in Retail Environments is a comprehensive reference source for the latest scholarly material on effectively managing risk factors and implementing the latest supply management strategies in retail environments. Featuring coverage on relevant topics such as omni-channel retail, green supply chain, and customer loyalty, this book is geared toward academicians, researchers, and students seeking current research on the challenges and opportunities available in the realm of retail and the flow of materials, information, and finances between companies and consumers.

Food Supply Chain Management Edited by Michael A. Bourlakis and Paul W. H. Weightman The food supply chain is a series of links and inter-dependencies, from farms to food consumers' plates, embracing a wide range of disciplines. Food Supply Chain Management brings together the most important of these disciplines and aims to provide an understanding of the chain, to support those who manage parts of the chain and to enhance the development of research activities in the discipline. Food Supply Chain Management follows a 'farm to fork' structure. Each chapter starts with aims and an introduction and concludes with study questions that students in particular will find useful. Topics covered include the food consumer, perceived risk and product safety, procurement, livestock systems and crop production, food manufacture, retailing, wholesaling and catering. Special consideration is also given to supermarket supply networks, third party logistics,

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temperature controlled supply chains, organic foods and the U. S. food supply chain. A final chapter looks at the future for food supply chain management. Michael Bourlakis and Paul Weightman, the editors and contributors to this timely and fascinating book, have drawn together chapters from leading authorities in this important area, to provide a book that is an essential purchase for all those involved in the supply of food and its study. Those involved in the food supply chain within food companies and in academic establishments, including agricultural scientists, food scientists, food technologists, and students studying these subjects, will find much of great use and interest within its covers.

Libraries in all universities and research stations where these subjects are studied and taught should have several copies. Dr Bourlakis and Dr Weightman teach and research at the School of Agriculture, Food and Rural Development, University of Newcastle upon Tyne, U. K. Also available from Blackwell Publishing

The Microbiological Risk Assessment of Food S. Forsythe 0 632 05952 4 HACCP S. Mortimore & C. Wallace 0 632 05648 7 Listeria, 2nd edition C. Bell & A. Kyriakides 1 405 10618 2 Salmonella C. Bell & A. Kyriakides 0 632 05519 7 International Journal of Food Science & Technology Published 10 times per year ISSN 0950-5423 Metal Contamination of Food, 3rd edition C. Reilly 0 632 05927 3

Food and drink supply chains are complex, continually changing systems, involving many participants. They present stakeholders across the food and drinks industries with considerable challenges. Delivering

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performance in food supply chains offers expert perspectives to help practitioners and academics to improve their supply chain operations. The Editors have identified six key challenges in managing food and drinks supply chains. Each section of the book focuses on one of these important issues. The first chapters consider the fundamental role of relationship management in supply chains. The next section discusses another significant issue: aligning supply and demand. Part three considers five different approaches to effective and efficient process management, while quality and safety management, an issue food companies need to take very seriously, is subject of the next section. Parts five and six review issues which are currently driving change in food supply chains: the effective use of new technologies and the desire to deliver food sustainably and responsibly. With expert contributions from leaders in their fields, Delivering performance in food supply chains will help practitioners and academics to understand different approaches in supply chain management, explore alternative methods and develop more effective systems. Considers the fundamental role of relationship management in supply chains including an overview of performance measurement in the management of food supply chains Discusses the alignment of supply and demand in food supply chains and reviews sales and operations planning and marketing strategies for competitive advantage in the food industry Provides an overview of the effective use of new technologies and those that will be used in the future to deliver food sustainably and reliably

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This vital new text offers a holistic view of the factors affecting the different tiers of sustainability, public health, poverty, security and production within the food supply chain. With contributions from international experts in the field, it takes particular emphasis on growing populations and the deployment of agricultural land for uses other than food production. There are a growing number of key issues now facing the food agri-food and food industries, particularly in the light of growing populations and the deployment of agricultural land for uses other than food production e.g. biofuel. Contemporary Issues in the Food Supply Chain is the first text to provide a holistic overview covering topics such as: food security, sustainable intensification, obesity and food poverty, the environmental impact of the food supply chain, social and political climates and health. The text is divided into 3 key areas as follows: * The supply chain - problems and dilemmas including traceability, integrity, the changing consumer and food definitions. * Sustainable sourcing of food including food resources and human evolution, CSR, food security and alternative food production * Case studies and new areas of research including rural land use; carbon footprint; managing pathogens; Brexit as an opportunity for nutrition related health in agricultural policy. A must have text for academics, researchers, practitioners, policy makers and students in the fields of food management, agricultural and associated business courses.

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The success of the entire food supply chain depends on

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the prosperity of farms and local communities. The direct climate change risks faced by the agricultural sector are therefore also risks to businesses and food supply chains. Hence the importance of resilience at farm level, community level and business level when looking at food supply chain policy and management. *Climate Change Adaptation and Food Supply Chain Management* highlights the issue of adaptation to climate change in food supply chains, the management and policy implications and the importance of supply chain resilience. Attention is given to each phase of the supply chain: input production, agriculture, food processing, retailing, consumption and post-consumption. European case studies demonstrate the vulnerabilities of contemporary food supply chains, the opportunities and competitive advantages related to climate change, and the trans-disciplinary challenges related to successful climate adaptation. The authors argue for a redefinition of the way food supply chains are operated, located and coordinated and propose a novel approach enhancing climate-resilient food supply chain policy and management. This book will be of interest to students, researchers, practitioners and policymakers in the field of climate adaptation and food supply chain management and policy.

Supply Chain Management (SCM) has always been an important aspect of an enterprise's business model and an effective supply chain network is essential to remaining competitive in a global environment. By properly managing the flow of goods and services, businesses can operate more efficiently while managing

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most of the workload behind-the-scenes. The Handbook of Research on Global Supply Chain Management is an in-depth reference source that covers emerging issues and relevant applications of information pertaining to supply chain management from an international perspective. Featuring coverage on topics such as the global importance of SCMs to strategies for producing an effective supply chain, this comprehensive publication is an essential resource for academics and business professionals alike interested in uncovering managerial insight and logistics solutions.

Food Supply Chain Management: Economic, Social and Environmental Perspectives is very different from parts supply chain management as can be seen from the increasing health, safety and environmental concerns that are increasingly garnering the public's attention about different food supply chain problems. Food supply chain managers face very different environments. For example, there are very specific regulations from government bodies such as FDA or US Department of Agriculture, commodity subsidy programs, ever-changing trade policies, or increasing trends with intense public interest such as sustainability or bioengineering. While the popular press has written extensively about certain food supply chain issues, these books focus on health effects, specific supply chain practices (buy local vs. commodity supply chain), agricultural policy impacts, and problems in the modern food supply chain. Food Supply Chain Management covers the food supply chain comprehensively, and is appropriate for a business student audience and students in agriculture business,

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natural resources and food science.

Food Engineering Innovations Across the Food Supply Chain discusses the technology advances and innovations into industrial applications to improve supply chain sustainability and food security. The book captures the highlights of the 13th International Congress of Engineering ICEF13 under selected congress themes, including Sustainable Food Systems, Food Security, Advances in Food Process Engineering, Novel Food Processing Technologies, Food Process Systems Engineering and Modeling, among others. Edited by a team of distinguished researchers affiliated to CSIRO, this book is a valuable resource to all involved with the Food Industry and Academia. Feeding the world's population with safe, nutritious and affordable foods across the globe using finite resources is a challenge. The population of the world is increasing. There are two opposed sub-populations: those who are more affluent and want to decrease their caloric intake, and those who are malnourished and require more caloric and nutritional intake. For sustainable growth, an increasingly integrated systems approach across the whole supply chain is required. Focuses on innovation across the food supply chain beyond the traditional food engineering discipline Brings the integration of on-farm with food factory operations, the inclusion of Industry 4.0 sensing technologies and Internet of Things (IoT) across the food chain to reduce food wastage, water and energy inputs Makes a full intersection into other science domains (operations research, informatics, agriculture and agronomy, machine learning, artificial intelligence and

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robotics, intelligent packaging, among others)

This book analyses the food sector which has economic and political significance for all countries. A highly fragmented and heavily regulated sector, it has become increasingly complex owing to globalisation and geographical decoupling of production and consumption activities. The urban population of the world has grown from 746 million in 1950 to 3.9 billion in 2014 and more than 70% of the population is anticipated to be living in urban areas by 2050. Food supply chains play a vital role in feeding the world's most populous cities, whilst underpinning transportation, storage, distribution, and waste management activities for the sustainability of the urban environment. That is why this book presents the latest research on food supply chain management with a focus on urbanisation. The contributions involve food distribution in cities, food waste minimisation, and food security with a focus on models and approaches to achieve more sustainable and circular food supply chains.

This book explores the challenges of sustainable agri-food supply chains. It presents and discusses nine cases of organizational innovation, covering different phases of food production and facing different challenges, by proposing alternative models to the traditional paradigm of scale and leverage to design supply chain in these industries.

The development of a sustainable agricultural system is a critical concern for any nation in modern society. By implementing proper supply chain processes, available natural resources and food can be better utilized. Agri-

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Food Supply Chain Management: Breakthroughs in Research and Practice is a compendium of emerging perspectives on the development of an effective agricultural value chain and the optimization of supply chain management within the agriculture and food sectors. Highlighting theoretical frameworks, real-world applications, and future outlooks, this book is a primary reference source for professionals, students, practitioners, and managers actively involved in agricultural development.

WINNER: ACA-Bruel 2015 - Prix des Associations With the growth of the food industry come unique logistics challenges, new supply routes, demand dynamics and investment re-shaping the future of the food logistics industry. It is therefore important for the food industry to innovate both with regards to demand management and sustainability of food sources for a growing population. Food Supply Chain Management and Logistics provides an accessible and essential guide to food supply chain management, considering the food supply chain from 'farm to fork'. Samir Dani shows the reader how to stay ahead of the game by keeping abreast of global best practice, harnessing the very latest technology and squeezing efficiency and profit from increasingly complex supply chains. Food Supply Chain Management and Logistics covers essential topics in food supply chain management, including: food supply chain production and manufacturing; food logistics; food regulation, safety and quality; food sourcing; food retailing; risk management; food innovation; technology trends; food sector and economic regeneration; challenges in

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International food supply chains; triple bottom-line trends in the food sector; food security and future challenges. Winner of the 2015 Prix des Associations, this book has been commended for its comprehensive coverage of the design, governance, supporting mechanisms and future challenges in the food supply chain.

Finding opportunities for innovation on the path between farmer and table. Even if we think we know a lot about good and healthy food—even if we buy organic, believe in slow food, and read *Eater*—we probably don't know much about how food gets to the table. What happens between the farm and the kitchen? Why are all avocados from Mexico? Why does a restaurant in Maine order lamb from New Zealand? In *Food Routes*, Robyn Metcalfe explores an often-overlooked aspect of the global food system: how food moves from producer to consumer. She finds that the food supply chain is adapting to our increasingly complex demands for both personalization and convenience—but, she says, it won't be an easy ride. Networked, digital tools will improve the food system but will also challenge our relationship to food in anxiety-provoking ways. It might not be easy to transfer our affections from verdant fields of organic tomatoes to high-rise greenhouses tended by robots. And yet, argues Metcalfe—a cautious technology optimist—technological advances offer opportunities for innovations that can get better food to more people in an increasingly urbanized world. Metcalfe follows a slice of New York pizza and a club sandwich through the food supply chain; considers local foods, global foods, and food deserts; investigates the processing, packaging,

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and storage of food; explores the transportation networks that connect farm to plate; and explains how food can be tracked using sensors and the Internet of Things. Future food may be engineered, networked, and nearly independent of crops grown in fields. New technologies can make the food system more efficient—but at what cost to our traditionally close relationship with food? This fully updated new edition of a respected text retains the original's comprehensive and practical approach to food supply chain management, and introduces a global perspective and a wide range of new material. More than ever, this is the food supply chain management textbook. With an introduction that speaks to academic and non-academic audiences alike, the second edition of Food Supply Chain Management covers all-new topics such as cold chain management, "last mile" logistics, blockchain and traceability in the food supply chain, and the implications of global trade and climate change. Case studies examine the farm-to-table movement, sustainable co-ops, and more, with "quick facts" and mini-cases that are engaging and thought-provoking. This textbook is appropriate for upper-level undergraduate and postgraduate students of agricultural business, natural resources, and food science, as well as supply chain management students. Supporting online materials include lecture slides, test banks, and instructor manuals.

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This book offers a coherent view on agri-food supply chains by discussing the possibilities and limitations of quantifying performance, risks and investments in the agri-food chain. A wide variety of approaches was used to analyze the complex systems of agri-food supply chains and develop appropriate models for management decision support. Research gaps and discussion points are identified by an international forum of researchers.

This book aims to provide the reader with an understanding of the concept of the circular economy, in relation to food supply chains. The current food supply chain system, based upon the linear supply chain model, is unquestionably unsustainable: make, use, dispose. The circular supply chain model, on the other hand, aims to keep resources in use for as long as possible, while regenerating products/materials at the end of their service life. In short: reduce, reuse, recycle. This book puts forwards the circular economy as an alternative to the traditional supply chain management models. The circular economy aims to minimise material, energy and environmental damage without restricting economic growth and social and technological progress. It involves transition to renewable energy sources, and it builds on economic, natural and social capital. This shortform monograph will appeal to academics working in the fields of supply chain logistics,

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operation management, agricultural management, and sustainability more broadly. Dr. Stella Despoudi is Lecturer in Operations and Supply Chain Management at Aston University, UK and Adjunct Lecturer in Supply Chain Management at University of Western Macedonia, Greece. Prof. Uthayasankar Sivarajah is Head of School of Management and Professor of Technology Management and Circular Economy at the School of Management, University of Bradford, UK. Dr Manoj Dora is Director of Collaborative Projects and Outreach at Brunel Business School, UK. Manoj's areas of specialisation are Sustainable Value Chain and Quality Management, with a focus on Lean Six Sigma in the agro-food sector.

The book is a collection of studies dedicated to different perspectives of three dimensions or pillars of the sustainability of supply chain and supply chain management - economic, environmental, and social - and other aspects related to performance evaluation, optimization, and modelling of and for sustainable supply chain management, and thus presents another valuable contribution to sustainable development and sustainable way of life.

"This book provides the latest research findings, solutions and relevant theoretical frameworks in the area of blockchain technologies, information security, and privacy in computing and communication for professionals who want to

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improve their understanding of the recent challenges, design, and issues in these areas"-- This book is open access under a CC BY-NC-SA 3.0 IGO license. The book uses an economic lens to identify the main features of climate-smart agriculture (CSA), its likely impact, and the challenges associated with its implementation. Drawing upon theory and concepts from agricultural development, institutional, and resource economics, this book expands and formalizes the conceptual foundations of CSA. Focusing on the adaptation/resilience dimension of CSA, the text embraces a mixture of conceptual analyses, including theory, empirical and policy analysis, and case studies, to look at adaptation and resilience through three possible avenues: ex-ante reduction of vulnerability, increasing adaptive capacity, and ex-post risk coping. The book is divided into three sections. The first section provides conceptual framing, giving an overview of the CSA concept and grounding it in core economic principles. The second section is devoted to a set of case studies illustrating the economic basis of CSA in terms of reducing vulnerability, increasing adaptive capacity and ex-post risk coping. The final section addresses policy issues related to climate change. Providing information on this new and important field in an approachable way, this book helps make sense of CSA and fills intellectual and policy gaps by defining

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the concept and placing it within an economic decision-making framework. This book will be of interest to agricultural, environmental, and natural resource economists, development economists, and scholars of development studies, climate change, and agriculture. It will also appeal to policy-makers, development practitioners, and members of governmental and non-governmental organizations interested in agriculture, food security and climate change.

The key to the success of a company is their ability to co-ordinate the key supply chain i.e their key suppliers and suppliers of suppliers. 'Food and Drink Supply Chain Management' looks specifically at the supply chain in the food and drink industry to provide readers with an understanding of the areas as it is now and its growing importance, and where it is going in the future. 'Food and Drink Supply Chain Management' is the first to take an in-depth view into the supply chain function in the hospitality and food retail sectors. Authored by a range of expert contributors the text looks at issues such as: * New food processes and GM foods * Volume catering and JIT (Just In Time) and Food Safety * Relationships between companies and with stakeholders and responsibilities to these groups * The internationalisation of the food chain * The future of the food and drink supply chain and its management Examples and case studies from large international

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retail and hospitality organizations are used, such as: Bass, Stakis (Hilton), and Tesco, amongst others, to illustrate good and bad practice. This book offers effective and competitive food supply chains that are the consequence of technological innovation, collaboration, small agri-food business cases, entrepreneurial opportunities, cold chain technology management, disruptive technologies, and performance assessment through empirical analysis, case studies, and multimethod research in the food industry. The book comprehensively covers different interfaces of the food supply chain including procurement, processing, distribution, consumer, i.e., farm to fork. It provides solutions to various challenges such as globalization, food recalls, technological innovations, and consumer trust. This book will be of interest to researchers in the areas of the food supply chain, operations management, industrial engineering as well as professionals in the agri-food and allied industry.

“Simulation-based Case Studies in Logistics” presents an intensive learning course on the application of simulation as a decision support tool to tackle complex logistic problems. The book describes and illustrates different approaches to developing simulation models at the right abstraction level to be used efficiently by engineers when dealing with strategic, tactical or operational

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decisions in logistic systems. 11 simulation-based case studies in logistics and supply chain management are discussed, based on the results of applied research, covering application areas such as production logistics, warehousing, transportation, material flow management, and hospital logistics. "Simulation-based Case Studies in Logistics" is an essential text for postgraduate engineering students and researchers working in the area of logistics modeling and simulation.

The agribusiness supply chain includes a number of processes such as supply management, production management, and demand management to customers through a competitive distribution channel. Each step of the way can be plagued with issues such as diversity of production and demand, bulkiness of produce, perishability, and seasonality. Highlighting t

Understand how food makes it from farm to table with this guide to the food supply chain, its innovations and challenges.

Sustainable Food Supply Chains: Planning, Design, and Control through Interdisciplinary Methodologies provides integrated and practicable solutions that aid planners and entrepreneurs in the design and optimization of food production-distribution systems and operations and drives change toward sustainable food ecosystems. With synthesized coverage of the academic literature, this book

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integrates the quantitative models and tools that address each step of food supply chain operations to provide readers with easy access to support-decision quantitative and practicable methods.

Broken into three parts, the book begins with an introduction and problem statement. The second part presents quantitative models and tools as an integrated framework for the food supply chain system and operations design. The book concludes with the presentation of case studies and applications focused on specific food chains.

Sustainable Food Supply Chains: Planning, Design, and Control through Interdisciplinary Methodologies will be an indispensable resource for food scientists, practitioners and graduate students studying food systems and other related disciplines. Contains quantitative models and tools that address the interconnected areas of the food supply chain

Synthesizes academic literature related to sustainable food supply chains Deals with interdisciplinary fields of research (Industrial Systems Engineering, Food Science, Packaging Science, Decision Science, Logistics and Facility Management, Supply Chain Management, Agriculture and Land-use Planning) that dominate food supply chain systems and operations Includes case studies and applications

The advancement of technological interventions in food quality analysis and safety detection has to be

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inculcated among these beneficiaries. With a unique blend of both agriculture and animal food segments, this book is expected to occupy a distinct position among the various publications in the post harvest sector. The content of the book is useful both for those looking to begin food science careers and to established specialists. The various chapters define safety and quality aspects of plantation crops, the milling industry, meat, milk, water, fish, bakery, street foods, etc. The book also enlightens readers about the various hazards involved in the food supply chain, pre-requisite programmes, GMP, food safety management systems, and international trading issues. The PRP approach in food safety management systems has been elaborated in a comprehensible manner. Pre-requisite programmes, GAP, GMP and GHP to be implemented before HACCP in meat industry is well detailed in a chapter along with the applicable statutory and regulatory requirements. The significance of these pre-requisite programmes for effective establishment of HACCP in meat processing are lucidly explained. Note: T&F does not sell or distribute the Hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka. This title is co-published with NIPA.

This book defines the processes used for delivering a range of food items to the city of Rome and its hinterland from the first century AD using modern supply chain modelling techniques. The subject

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matter delves into the wider supply of goods, such as wood and building products, to add further perspective to the breadth of the system managed by the Roman administration to ensure supply and political stability. It assesses the impact of strategic changes such as the introduction of water-powered milling technology and restructuring of the *annona* in this period, as well as administrative reforms. Evidence from ancient sources, both literary and epigraphic, along with relevant archaeological comparative evidence is used to develop a detailed supply model, including the mapping of warehouse management systems; port and river traffic co-ordination; quality control mechanisms and administrative structures. Unlike other contemporary studies, this model takes into consideration supply chain losses to correct the erroneous assumption that supply is equal to consumption. A product flow map from the source of supply to the consumer details the labour, equipment and infrastructure required at each stage, painting a graphic picture of just what an achievement it was for the administration to have maintained such a complex system over this long time period. *Food Provisions for Ancient Rome* provides an in depth exploration of this topic that will be of interest to anyone working on the city of Rome under the empire, as well as those interested in imperial administration and logistics. How we produce and consume food has a bigger

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impact on Americans' well-being than any other human activity. The food industry is the largest sector of our economy; food touches everything from our health to the environment, climate change, economic inequality, and the federal budget. From the earliest developments of agriculture, a major goal has been to attain sufficient foods that provide the energy and the nutrients needed for a healthy, active life. Over time, food production, processing, marketing, and consumption have evolved and become highly complex. The challenges of improving the food system in the 21st century will require systemic approaches that take full account of social, economic, ecological, and evolutionary factors. Policy or business interventions involving a segment of the food system often have consequences beyond the original issue the intervention was meant to address. A Framework for Assessing Effects of the Food System develops an analytical framework for assessing effects associated with the ways in which food is grown, processed, distributed, marketed, retailed, and consumed in the United States. The framework will allow users to recognize effects across the full food system, consider all domains and dimensions of effects, account for systems dynamics and complexities, and choose appropriate methods for analysis. This report provides example applications of the framework based on complex questions that

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are currently under debate: consumption of a healthy and safe diet, food security, animal welfare, and preserving the environment and its resources. A Framework for Assessing Effects of the Food System describes the U.S. food system and provides a brief history of its evolution into the current system. This report identifies some of the real and potential implications of the current system in terms of its health, environmental, and socioeconomic effects along with a sense for the complexities of the system, potential metrics, and some of the data needs that are required to assess the effects. The overview of the food system and the framework described in this report will be an essential resource for decision makers, researchers, and others to examine the possible impacts of alternative policies or agricultural or food processing practices. The HACCP (Hazard Analysis and Critical Control Points) system is still recognised internationally as the most effective way to produce safe food throughout the supply chain, but a HACCP system cannot operate in a vacuum. It requires prerequisite programmes to be in place and it can be highly affected by, or dependent upon, other major considerations such as animal, plant, human and environmental health, food security and food defence. This book: Provides a practical and up-to-date text covering the essentials of food safety management in the global supply chain, giving the

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reader the knowledge and skills that they need to design, implement and maintain a world-class food safety programme. Builds on existing texts on HACCP and food safety, taking the next step forward in the evolution of HACCP and providing a text that is relevant to all sectors and sizes of food businesses throughout the world. Shares practical food safety experience, allowing development of best-practice approaches. This will allow existing businesses to improve their systems and enable businesses that are new to HACCP and food safety management requirements in both developed and developing countries to build on existing knowledge for more rapid application of world-class food safety systems. Educates practitioners such that they will be able to use their judgement in decision-making and to influence those who make food policy and manage food operations. This book is an essential resource for all scientists and managers in the food industry (manufacturing and foodservice); regulators and educators in the field of food safety; and students of food science and technology.

This book analyses the gradual shift in the distribution of power in agri-food supply chains, away from the manufacturers of branded food products to the global supermarket chains such as Wal-Mart and Tesco. This transformation has had a profound effect on the food we eat, together with the ways in which food is produced, processed and marketed. The authors assess the

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causes and consequences of this transformation, and evaluate the impacts along the whole supply chain. The book considers a variety of theoretical and cultural approaches to the analysis of change in the organization and management of the agri-food supply chain, and presents a series of studies focusing upon the effects of changes in Europe, North America and less developed countries. The impacts on farmers and workers, and implications for the environment, are also considered. The contested nature of these changes suggests a number of possible future scenarios for the global agri-food system, which are also analysed and evaluated. This book will be of great interest to postgraduate and undergraduate students in business studies, sociology, politics, geography, and cultural studies. Academic researchers and teachers, and policy makers and researchers in business, government and industry will also find much of interest.

Sustainability Challenges in the Agrofood Sector covers a wide range of agrofood-related concerns, including urban and rural agriculture and livelihoods, water-energy management, food and environmental policies, diet and human health. Significant and relevant research topics highlighting the most recent updates will be covered, with contributions from leading experts currently based in academia, government bodies and NGOs (see list of contributors below). Chapters will address the realities of sustainable agrofood, the issues and challenges at stake, and will propose and discuss novel approaches to these issues. This book will be the most up-to-date and complete work yet published on the topic, with new and

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hot topics covered as well as the core aspects and challenges of agrofood sustainability.

The global sourcing of ingredients has created complex supply chains, significant management challenges, and additional regulatory compliance requirements. This

places tremendous pressure on food manufacturers, many of whom lack the knowledge, concepts, techniques, and procedures to comply with these increased requirements. Providing a roadmap for

The world population is expected to increase exponentially within the next decade, which means that the food demand will increase and so will waste

production. The increasing demand for food as well as changes in consumption habits have led to the greater availability and variety of food with a longer shelf life.

However, there is a need for effective food waste management and food preservation as wasted food leads to overutilization of water and fossil fuels and increasing greenhouse gas emissions from the

degradation of food. The Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security explores methods for reducing waste and cutting food loss in order to help the environment and support local communities as well as solve issues including that of land space. It also provides vital

research on the development of plant-based foods, meat-alternative diets, and nutritional outcomes. Highlighting a range of topics such as agricultural production, food supply chains, and sustainable diets, this publication is an ideal reference source for policymakers, sustainable developers, politicians, ecologists, environmentalists,

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corporate executives, farmers, and academicians seeking current research on food and nutrition security. Business practices are constantly evolving in order to meet growing customer demands. Evaluating the role of logistics and supply chain management skills or applications is necessary for the success of any organization or business. As market competition becomes more aggressive, it is crucial to evaluate ways in which a business can maintain a strategic edge over competitors. Supply Chain and Logistics Management: Concepts, Methodologies, Tools, and Applications is a vital reference source that centers on the effective management of risk factors and the implementation of the latest supply management strategies. It also explores the field of digital supply chain optimization and business transformation. Highlighting a range of topics such as inventory management, competitive advantage, and transport management, this multi-volume book is ideally designed for business managers, supply chain managers, business professionals, academicians, researchers, and upper-level students in the field of supply chain management, operations management, logistics, and operations research.

Short food supply chains (SFSCs) rely primarily on local production and processing practices for the provision of food and are, in principle, more sustainable in social, economic and environmental terms than supply chains where production and consumption are widely separated. This book reviews and assesses recent initiatives on this topic from an interdisciplinary perspective. In theoretical terms it draws on and

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advances two key concepts, namely, place (particularly embeddedness in local economic networks and communities) and governance (particularly in addressing sustainability concerns in an inclusive and socially just manner). Empirically, the book examines a diverse set of SFSCs such as small-scale entrepreneurship, farmers' markets, community supported agriculture and grassroots and solidarity networks. The main examples discussed are from Europe and North America, but the issues are applicable in a global context. The book is of interest to advanced students, researchers and professionals in food studies, sociology, geography, planning, politics and environmental studies.

An interdisciplinary framework for managing sustainable agrifood supply chains Supply Chain Management for Sustainable Food Networks provides an up-to-date and interdisciplinary framework for designing and operating sustainable supply chains for agri-food products. Focus is given to decision-making procedures and methodologies enabling policy-makers, managers and practitioners to design and manage effectively sustainable agrifood supply chain networks. Authored by high profile researchers with global expertise in designing and operating sustainable supply chains in the agri-food industry, this book: Features the entire hierarchical decision-making process for managing sustainable agrifood supply chains. Covers knowledge-based farming, management of agricultural wastes, sustainability, green supply chain network design, safety, security and traceability, IT in agrifood supply chains, carbon footprint management, quality management, risk

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management and policy- making. Explores green supply chain management, sustainable knowledge-based farming, corporate social responsibility, environmental management and emerging trends in agri-food retail supply chain operations. Examines sustainable practices that are unique for agriculture as well as practices that already have been implemented in other industrial sectors such as green logistics and Corporate Social Responsibility (CSR). Supply Chain Management for Sustainable Food Networks provides a useful resource for researchers, practitioners, policy-makers, regulators and C-level executives that deal with strategic decision-making. Post-graduate students in the field of agriculture sciences, engineering, operations management, logistics and supply chain management will also benefit from this book.

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