



Delivering performance in food supply chains

Edited by Carlos Mena and Graham Stevens

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Delivering performance in food supply chains

Related titles:

Improving traceability in food processing and distribution
(ISBN 978-1-85573-959-8)

In the light of recent legislation and a number of food safety incidents, traceability of food products back from the consumer to the very beginning of the supply chain has never been so important. This book describes key components of traceability systems and how food manufacturers can manage them effectively. The first part of the book reviews the role of traceability systems not only in ensuring food safety but in optimising business performance. Part II looks at ways of building traceability systems whilst Part III reviews key traceability technologies such as DNA markers, electronic tagging of farm animals, ways of storing and transmitting traceability data and the range of data carrier technologies.

Food processing technology: principles and practice Third edition
(ISBN 978-1-84569-216-2)

The first edition of *Food processing technology* was quickly adopted as the standard text by many food science and technology courses. The publication of a completely revised and updated third edition consolidates the position of this text book as the best single-volume introduction to food manufacturing technologies available. The third edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, 'minimal' processing technologies, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on foodborne micro-organisms are included for the first time.

Chilled foods: a comprehensive guide Third edition
(ISBN 978-1-84569-243-8)

The key requirements for chilled food products are good quality and microbiological safety at the point of consumption. The first edition of *Chilled foods* quickly established itself as the standard work on these issues for all those involved in this important sector. The third edition has strengthened that reputation. The latest edition has been extensively revised, with entirely new chapters on raw materials, the operation of chilled food manufacturing plants, non-microbial hazards such as allergens, predictive microbiology, shelf-life, management of product safety and quality and packaging. Greater input has been sought from those in the chilled food industry to increase the publication's relevance to practitioners.

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Contributor contact details

(* = main contact)

Chapter 1

Dr Carlos Mena*
Senior Research Fellow
Centre for Logistics and Supply
Chain Management
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: carlos.mena@cranfield.ac.uk

Graham Stevens
Visiting Fellow
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: graham@gcsconsulting.org.uk

Chapter 2

Dr Andrew S Humphries*
1 Castle Rose
Woughton Park
Milton Keynes
MK6 3BQ
UK

E-mail: andrew.humphries@sccindex.com

Linda McComie
42 Stone Hill
Two Mile Ash
Milton Keynes
MK8 8LR
UK

E-mail: linda.mccomie@sccindex.com

Chapter 3

Dr Martin Hingley*
School of Management
Harper Adams University College
Newport
Shropshire
TF10 8NB
UK

E-mail: mhingley@harper-adams.
ac.uk

Professor Adam Lindgreen
Hull University Business School
Cottingham Road
Hull
HU6 7RX
UK

E-mail: a.lindgreen@hull.ac.uk

Chapter 4

Dr Denyse Julien
Cranfield University
School of Applied Sciences
Bldg 50, College Road
Cranfield
Bedfordshire
MK43 0HT
UK

E-mail: d.m.julien@cranfield.ac.uk

Chapter 5

Dr Silvia Estrada-Flores
Principal Consultant
Food Chain Intelligence
PO Box 1789
North Sydney 2059
NSW
Australia

E-mail: silvia@food-chain.com.au

Chapter 6

Dr Öznur Yurt
Department of Logistics
Management
Izmir University of Economics
Sakarya Cad. No:155 35330
Balcova/Izmir
Turkey

E-mail: oznur.yurt@ieu.edu.tr

Dr Carlos Mena*
Senior Research Fellow
Centre for Logistics and Supply
Chain Management
School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0HT
UK

E-mail: carlos.mena@cranfield.
ac.uk

Graham Stevens
Visiting Fellow
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: graham@gcsconsulting.org.
uk

Chapter 7

Dr Andrew Thomas*
Newport Business School
University of Wales Newport
Allt Yr Yn Campus
Newport
NP20 5DA
UK

E-mail: andrew.thomas@newport.ac.uk

Dr Yingli Wang and Dr Andrew
Potter
Logistics Systems Dynamics Group
Cardiff Business School
Cardiff University
Colum Road
Cardiff
CF10 3EU
UK

E-mail: wangy14@cardiff.ac.uk;
potterat@cardiff.ac.uk

Chapter 8

Daniel Chicksand*
Operations Management Group
Warwick Business School
Warwick University
Coventry
CV4 7AL
UK

E-mail: Daniel.Chicksand@wbs.ac.uk

Professor Andrew Cox, Chairman,
Newpoint Consulting and visiting
Professor at University of
San Diego
Newpoint Consulting Limited
147 Luddington Road
Stratford-upon-Avon
Warwickshire
CV37 9SQ
UK

E-mail: a.w.cox@bham.ac.uk

Chapter 9

Dr Keivan Zokaei
Senior Research Associate and
Director of MSc in Lean Ops
(Service)
Lean Enterprise Research Centre
Cardiff Business School CBTC
Senghennydd Road
Cardiff
CF24 4AY
UK

E-mail: zokaeiak@Cardiff.ac.uk

Chapter 10

Professor Alan Harrison
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: a.harrison@cranfield.ac.uk

Chapter 11

Dr Paul A. Chapman
Saïd Business School
Egrove Park
University of Oxford
Oxford
OX1 5NY
UK

E-mail: paul.chapman@sbs.ox.
ac.uk

Chapter 12

Simon Templar
Teaching Fellow
Centre for Logistics and Supply
Chain Management
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: simon.templar@cranfield.
ac.uk

Dr Carlos Mena*
Senior Research Fellow
Centre for Logistics and Supply
Chain Management
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: carlos.mena@cranfield.
ac.uk

Chapter 13

Dr Charles Stephens
5 Croft Way
Everton
Doncaster
DN10 5DL
UK

E-mail: stephenseverton@
btinternet.com

Chapter 14

Dr Marian Garcia Martinez
Senior Lecturer in Agri-Food
Marketing
Kent Business School
The University of Kent
Canterbury
Kent CT2 7PE
UK

E-mail: m.garcia@kent.ac.uk

Chapter 15

Dr Richard Baines
Royal Agricultural College
Cirencester
Gloucestershire
GL7 6JS
UK

E-mail: Richard.baines@rac.ac.uk

Chapter 16

Professor Ludwig Theuvsen
Georg-August University of
Goettingen
Platz der Göttingen Sieben 5
37073 Göttingen
Germany

E-mail: theuvsen@uni-goettingen.
de

Chapter 17

Duncan Hobday
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: d.hobday.s05@cranfield.
ac.uk

S. P. J. Higson
Cranfield Health
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

Dr Carlos Mena*
Senior Research Fellow
Centre for Logistics and Supply
Chain Management
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

Chapter 18

Stephen J. James* and Christian
James
Food Refrigeration & Process
Engineering Research Centre
(FRPERC)
The Grimsby Institute (GIFHE)
HSI Building
Origin Way
Europarc
Grimsby
North East Lincolnshire
DN37 9TZ
UK

E-mail: james@grimsby.ac.uk

Chapter 19

Professor Jack G. A. J. van der
Vorst*
Logistics, Decision and
Information Sciences
Wageningen University
P.O. Box 8130
6700 EW
Wageningen
The Netherlands

E-mail: Jack.vanderVorst@wur.nl

Dr Durk-Jouke van der Zee
Department of Operations
Faculty of Economics & Business
University of Groningen
P.O. Box 800
9700 AV Groningen
The Netherlands

E-mail: d.j.van.der.zee@rug.nl

Seth-Oscar Tromp
Agrotechnology and Food Science
Group
Research Center of Wageningen
P.O. Box 17
6700 AA Wageningen
The Netherlands

E-mail: Seth.Tromp@wur.nl

Chapter 20

Professor Maro Vlachopoulou
Department of Applied
Informatics
University of Macedonia
156 Egnatia
54006
Thessaloniki
Greece

E-mail: mavla@uom.gr

A. Matopoulos*
Department of Marketing and
Operations Management
University of Macedonia
156 Egnatia
54006
Thessaloniki
Greece

E-mail: arismat@uom.gr

Chapter 21

Katerina Pramataris*, Angeliki
Karagiannaki, Cleopatra Bardaki
Athens University of Economics
and Business
Department of Management
Science and Technology
47A Evelpidon Str.
Athens, 11362
Greece

E-mail: k.pramataris@aueb.gr
akaragianaki@aueb.gr
cleobar@aueb.gr

Chapter 22

Dawn Fisher (MMath, MILT)
Senior Consultant, Transportation
AECOM
Lynnfield House
Church St
Altrincham
WA14 4DZ
UK

E-mail: dawn.fisher@aecom.com

Professor Alan McKinnon*
Logistics Research Centre
Heriot-Watt University
Edinburgh
EH14 4AS
Scotland
UK

E-mail: A.C.McKinnon@hw.ac.uk

Dr Andrew Palmer
Visiting Fellow
Centre for Logistics and Supply
Chain Management
Cranfield School of Management
Cranfield University
Cranfield
Bedfordshire
MK43 0AL
UK

E-mail: andrew.palmer@cranfield.
ac.uk

Chapter 23

Gabriela Alvarez
Director, Latitude
Executive DBA student
Cranfield School of Management
Ruelle des Halles 2
1095 Lutry
Switzerland

E-mail: alvarez@latitudeglobal.com

A. Matopoulos
Department of Marketing and
Operations Management
University of Macedonia
156 Egnatia
54006
Thessaloniki
Greece

E-mail: arismat@uom.gr

Chapter 24

M. Bourlakis*
Brunel Business School
Brunel University
Uxbridge
Middlesex
UB8 3PH
UK

E-mail: Michael.Bourlakis@brunel.ac.uk

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