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Abington Hall, Granta Park  
Great Abington, Cambridge  
CB21 6AH, England

Tel: +44 (0)1223 891 358  
Fax: +44 (0)1223 893 694

www.woodheadpublishing.com

#### BIBLIOGRAPHIC INFORMATION

ISBN 978 1 84569 471 5

Pages 700

Size 234 x 156mm

Binding hardback

Pub Date January 2010

#### Approx. Price

GBP £170.00

USD US\$290.00

Euro €210.00

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## Delivering performance in food supply chains

Edited by C Mena, Cranfield University and G Stevens, Consultant, UK

#### DESCRIPTION

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 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.

#### ABOUT THE EDITORS

*Carlos Mena* is a Senior Research Fellow at the Centre for Logistics and Supply Chain Management, Cranfield University School of Management, UK.

*Graham Stevens* is Managing Partner of GCS Consulting and a Visiting Fellow in Logistics in the same School.

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**C Mena and G Stevens, Cranfield University, UK**  
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**A S Humphries and L McComie, SCCI Ltd, UK**  
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##### Living with power imbalance in the food supply chain

**M Hingley, Harper Adams University College and U A Lindgreen, University of Hull, UK**  
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**O Yurt, Izmir University of Economics, Turkey, C Mena and G Stevens, Cranfield University, UK**

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**L Theuvsen, Georg-August University of Goettingen, Germany**

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**S J James and C James, Food Refrigeration and Process Engineering Research Centre (FRPERC), UK**

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**M Bourlakis, Brunel University, UK and A Matopoulos, University of Macedonia, Greece**

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