

Understanding Food Loss and Waste“Why Are We Lo

Foods

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Citation Report

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1	What Is Missing in Food Loss and Waste Analyses? A Close Look at Fruit and Vegetable Wholesale Markets. Sustainability, 2019, 11, 7146.	1.6	3
2	A Worldwide Hotspot Analysis on Food Loss and Waste, Associated Greenhouse Gas Emissions, and Protein Losses. Sustainability, 2020, 12, 7488.	1.6	23
3	Risk Assessment and Monitoring of Green Logistics for Fresh Produce Based on a Support Vector Machine. Sustainability, 2020, 12, 7569.	1.6	11
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