

Food Waste Valorization

Emerging Trends, Techno-economic
and Environmental Considerations



Edited by
Olalere Olusegun Abayomi
Puranjan Mishra
Chee-Yuen Gan



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Assoc. Prof. Dr. Chee-Yuen Gan is a distinguished figure in the field of food chemistry, renowned for his transformative impact in research, education, outreach, and leadership. With over hundreds of publications and high citations, he is a trailblazer in polysaccharide and peptide chemistry, fostering global collaborations and innovative products that have earned accolades and industry partnerships. His role as a Visiting Professor in China and India showcases his international influence, while his certification as a food analyst highlights his commitment to public health. Dr. Gan's leadership as a Deputy Director of Analytical Biochemistry Research Centre at the Universiti Sains Malaysia has been instrumental in its growth and prominence. Recognized as a World Top 2% Researcher by Stanford University in year 2023, Dr. Gan's dedication to advancing science makes him an invaluable asset to the research field worldwide.

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