



Poly(lactic Acid) Science and Technology: Processing, Properties, Additives and Applications (Hardback)

By -

Royal Society Of Chemistry, United Kingdom, 2014. Hardback. Book Condition: New. 236 x 163 mm. Language: English . Brand New Book. Biodegradable polymers from renewable resources are sought after for many purposes, from packaging materials in food to biomedical applications. Poly (lactic acid) (PLA) is a well-known biopolymer derived from corn starch or sugar cane used in different food packaging and artificial bones and scaffolds. Poly(lactic acid) Science and Technology first introduces the basic concepts of PLA and then covers PLA synthesis and polymerization, processing, characterization and physical properties of PLA, PLA-based nano-biocomposites, the main applications in active packaging and as biomaterials for tissue engineering, degradation and biodegradation of PLA and finally industrial and legislative issues. This interdisciplinary approach provides readers with a general overview of all relevant aspects related to PLA including fundamental issues, innovative applications, new types of processing and emerging applications, modification of PLA, life cycle assessment, bio-additives, bio/degradation and sustainability and international regulations. Experts provide a complete resource and whole perspective on PLA covering scientific, ecological, social and economic issues. The book will appeal to chemists, food technologists and materials engineers as well as researchers interested in bio-based and biodegradable polymers and composites.



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