

Integration of Machine Learning and Process Analytical Technologies (PAT) in Food Industry

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Abstract:

This study examines how machine learning (ML) and process analytical technologies (PAT) are being integrated in the food sector and how this has transformed production procedures. The techniques and instruments utilised for manufacturing's real-time monitoring and control fall under the category of process analytical technologies. Manufacturers may obtain more productivity, quality control, and operational insights by fusing these technologies with ML. Real-time process monitoring, predictive maintenance, quality assurance, and optimisation are made possible by this connection, which improves resource efficiency and allows for product customisation. However, for successful deployment, issues including data integration, model interpretability, and security must be solved. This essay explores the advantages, drawbacks, and issues that might arise from combining ML with PAT in the food sector.

Keywords. Process Analytical Technologies, PAT, Machine Learning, ML, Food Industry, Quality Control, Predictive Analysis, Process Optimization, Real-time Monitoring, Supply Chain Optimization, Personalized Nutrition, Sensory Analysis, Food Safety, Data Analytics, Integration.

I. Introduction

Technology has significantly advanced the food sector in recent years, changing how food items are produced, handled, and transported. The fusion of Process Analytical Technologies (PAT) and Machine Learning (ML) is one significant example of technological convergence that offers great promise for the sector [1]. The execution, monitoring, and optimisation of the food production processes might be revolutionised by this synergistic combination, which would eventually result in improved productivity, quality assurance, and innovation [2].

The food business is a multistage, intricate ecosystem that includes the procurement of raw materials as well as their processing, packaging, and distribution. In the past, this industry has depended on empirical techniques and manual interventions to guarantee the quality and safety

of its products [3]. However, a more complex strategy is required due to the changing nature of customer preferences, regulatory needs, and competitive pressures. Here, the interplay between ML and PAT proves to be a game-changer [4].

This essay intends to explore the critical intersection between process analytics and machine learning in the food business [5]. It aims to present a thorough grasp of the advantages, difficulties, and consequences of combining these two disciplines. The article explains how this integration may improve the food industry's efficiency, product quality, and responsiveness to shifting market dynamics through a detailed analysis of real-world applications and case studies [6].

The integration of machine learning and process analytical technologies within the framework of the food industry is the main focus of this article. The specific focus is on how this integration affects many areas of food production, including process monitoring, quality assurance, predictive maintenance, resource efficiency, and customisation, even though the ideas and concepts covered have broader applications. The issues of data integration, interpretability, security, and organisational change necessary for successful technology adoption are also discussed in the article.

In the sections that follow, we'll go into the specifics of Process Analytical Technologies (PAT) and Machine Learning in the context of the food business, clarifying each one's importance and uses. In-depth research will also be done on the integration of these two fields, with an emphasis on the fresh prospects it presents for improving manufacturing procedures and attaining operational excellence. The paper will also go through the difficulties and concerns that come with this integration and give case studies that show how it has been used and how it has had an impact in the real world [7][8]. Future trends and their ramifications will also be covered, giving insights into how technology is changing the food business. The paper will end by highlighting the revolutionary potential of ML-PAT integration, summarising significant findings, and suggesting prospective opportunities for the sector.

In conclusion, by delivering real-time insights, predictive capabilities, and optimisation opportunities, the combination of Machine Learning and Process Analytical Technologies is set to change the food industry's environment. By addressing long-standing issues including guaranteeing constant product quality, optimising resource use, and adjusting to quickly shifting consumer tastes, this convergence may be able to overcome these issues. This symbiotic connection opens the door to a new age of data-driven, effective, and creative food production processes, as the next sections will show.

II. Process Analytical Technologies (PAT) in the Food Industry

The food sector is crucial in meeting the dietary tastes and demands of an expanding worldwide population. Securing the quality, safety, and efficiency of food manufacturing operations is of utmost significance as customer demands change and laws tighten. Process Analytical Technologies (PAT) have become a game-changing collection of technologies that enable

producers to track, manage, and improve several facets of food production in real-time. PAT provides the ability to improve product quality, decrease waste, and simplify processes while utilising sophisticated sensors, data analytics, and automation [9][10]. This will promote industry competition and innovation.

A. Definition and Components of PAT:

Process Analytical Technologies (PAT) refers to a broad range of instruments, methods, and tactics that make it possible to continuously monitor, regulate, and improve production processes. The idea of real-time data capture and analysis, which enables producers to make choices quickly, lies at the heart of PAT. PAT is made up of several different technological components, including as sensors, data visualisation tools, spectroscopy, chromatography, and automated control systems. Together, these elements offer a comprehensive perspective of the manufacturing process, making it easier to see patterns, anomalies, and chances for improvement.

B. PAT's Uses in the Food Manufacturing Industry:

PAT adoption in the food sector has resulted in game-changing applications at numerous manufacturing phases. Near-infrared (NIR) spectroscopy, for example, enables quick, non-destructive study of components in raw material inspection, confirming their quality and authenticity. Sensors and analyzers keep track of vital processing variables including temperature, pH, and viscosity, allowing for real-time modifications to ensure consistent product quality. PAT is useful in packing as well since it guarantees label and seal correctness. The shelf life of perishable goods can also be increased by using PAT methods to monitor and regulate the environmental conditions of storage and distribution.

C. Advantages and Difficulties of PAT Implementation

There are several advantages of PAT integration that might completely transform the food business, including:

Real-time Insight: PAT equips manufacturers with timely interventions and wise decision-making through real-time insights into the manufacturing process.

Consistent Quality: PAT provides consistent product quality by monitoring crucial parameters, which lowers the possibility of errors and deviations.

Waste Reduction: PAT minimises the production of off-spec items and decreases waste, supporting sustainability initiatives. This is accomplished by accurate monitoring and control.

Operational Efficiency: PAT-driven automated control systems optimise resource utilisation, resulting in energy savings and increased effectiveness.

Regulatory Compliance: PAT provides verifiable and trustworthy process data to help with compliance with strict food safety requirements.

The use of PAT, however, also has drawbacks that call for careful thought and mitigation:

Data Complexity: PAT systems create a lot of real-time data, which can be overwhelming and need the use of sophisticated analytics tools and data management techniques.

Integration Complexity: It can be technically challenging to integrate various sensors, analyzers, and control systems inside already-built infrastructures.

Requirements for expertise: There may be a skills gap since using and interpreting PAT systems requires specialised expertise and training.

Cost factors to consider The upfront cost of implementing PAT can be high and includes the expense of purchasing, integrating, and training new technologies.

Implementation is made more difficult by the necessity that PAT systems be validated in accordance with regulatory standards.

As a result of providing real-time monitoring, control, and optimisation of production processes, process analytical technologies are set to revolutionise the food sector [11][12]. PAT enables producers to achieve consistent product quality, minimise waste, increase productivity, and satisfy regulatory standards by integrating cutting-edge sensors, data analytics, and automation. Despite the difficulties, PAT adoption offers compelling advantages since it supports the industry's goal of improved quality, sustainability, and innovation. PAT serves as a shining example of technical progress in the food business as it develops, ushering in a new era of accuracy and perfection in food production.

III. Machine Learning in the Food Industry

The food sector is going through a big change as technology continues to change how old procedures and practises are done. Machine Learning (ML), a branch of artificial intelligence that enables computers to learn from data and make wise decisions, is at the vanguard of this transformation [13]. ML is shown itself to be a game-changing technology in the context of the food sector, driving innovation, efficiency, and quality improvement across multiple phases of production, distribution, and even customer engagement.

The creation of algorithms and models known as "machine learning" enables computers to infer patterns and insights from data without having to be explicitly programmed. Large datasets are used in this procedure to train models, which generalise and perform predictions or choices when faced with fresh data. Each ML algorithm has its own advantages and applications, ranging from conventional statistical techniques to cutting-edge neural networks [14][15].

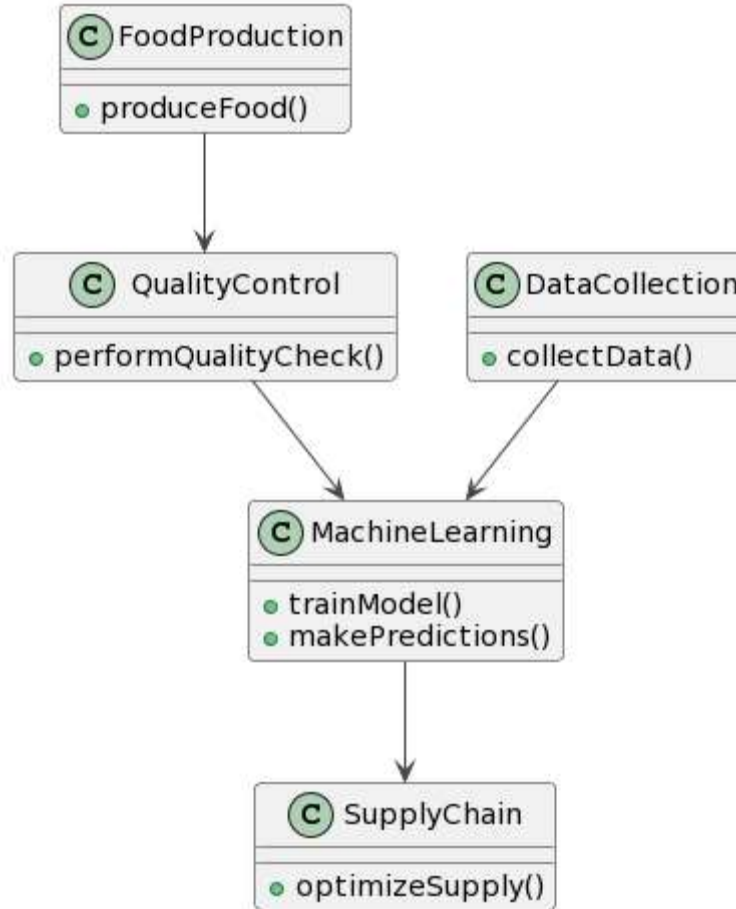


Figure 1. Machine Learning in the Food Industry

A. ML Applications in Food Manufacturing:

Machine Learning applications within the food industry are diverse and impactful, contributing to enhanced operations, customer experiences, and product innovation:

Quality Control: ML algorithms can analyze vast datasets of sensory and analytical data to detect patterns associated with product defects, ensuring consistent quality.

Supply Chain Optimization: ML optimizes inventory management, demand forecasting, and logistics by analyzing historical data and market trends, resulting in reduced wastage and efficient distribution.

Personalized Nutrition: ML can analyze individual dietary preferences, health profiles, and genetic information to recommend personalized diets and food products.

Sensory Analysis: ML aids in the analysis of sensory data, predicting consumer preferences and aiding in product development.

Food Safety: ML models can analyze real-time data from sensors to detect contamination, spoilage, or deviations from food safety standards, triggering immediate responses.

B. Role of ML in Process Optimization and Quality Control:

Machine Learning significantly elevates process optimization and quality control in the food industry:

Predictive Modeling: ML can predict outcomes based on historical data, facilitating early identification of potential issues and allowing proactive intervention.

Process Optimization: By analyzing complex interactions between various process parameters and their impact on quality, ML enables optimization for efficient and consistent production.

Anomaly Detection: ML algorithms identify anomalies or deviations from established norms in real-time, enabling immediate corrective action.

Data-Driven Decision Making: ML-driven insights support decision-making, whether adjusting production parameters, altering recipes, or responding to supply chain disruptions.

C. Challenges and Considerations:

While the potential of ML in the food industry is vast, several challenges and considerations require attention:

Data Quality and Quantity: ML thrives on large, high-quality datasets. The food industry must ensure data accuracy, completeness, and availability.

Model Interpretability: In industries with strict regulatory frameworks, the "black-box" nature of complex ML models can pose challenges in explaining decisions.

Data Security: Handling sensitive consumer and production data demands robust cybersecurity measures to prevent breaches and unauthorized access.

Initial Investment and Expertise: Integrating ML requires investments in technology, infrastructure, and expertise for effective implementation and maintenance.

Change Management: Adapting to data-driven decision-making and automation may necessitate organizational shifts and cultural changes.

Application	Benefits	Challenges	Potential Outcomes
Quality Control	Consistent quality assurance	Data quality and complexity	Reduced defects, enhanced reputation
Demand Forecasting	Efficient inventory management	Data variability, seasonality	Reduced stockouts, optimized supply
Personalized Nutrition	Customized dietary recommendations	Data privacy, accuracy	Improved consumer health

Sensory Analysis	Objective taste and quality assessment	Interpretability of models	Enhanced product development
Food Safety	Early contamination detection	Data security, false positives	Reduced risks, improved safety

Table 1. Machine Learning in the Food Industry

In the food business, machine learning has become a pillar of technological development. The way food is produced and eaten is changing as a result of its capabilities in process optimisation, quality control, supply chain efficiency, and personalised nutrition. However, overcoming issues like security, model interpretability, and data quality is necessary for effective deployment. Adopting the potential of machine learning may unleash new levels of productivity, creativity, and consumer pleasure as the food sector develops, establishing businesses at the vanguard of a constantly changing market.

IV. Integration of Machine Learning and Process Analytical Technologies:

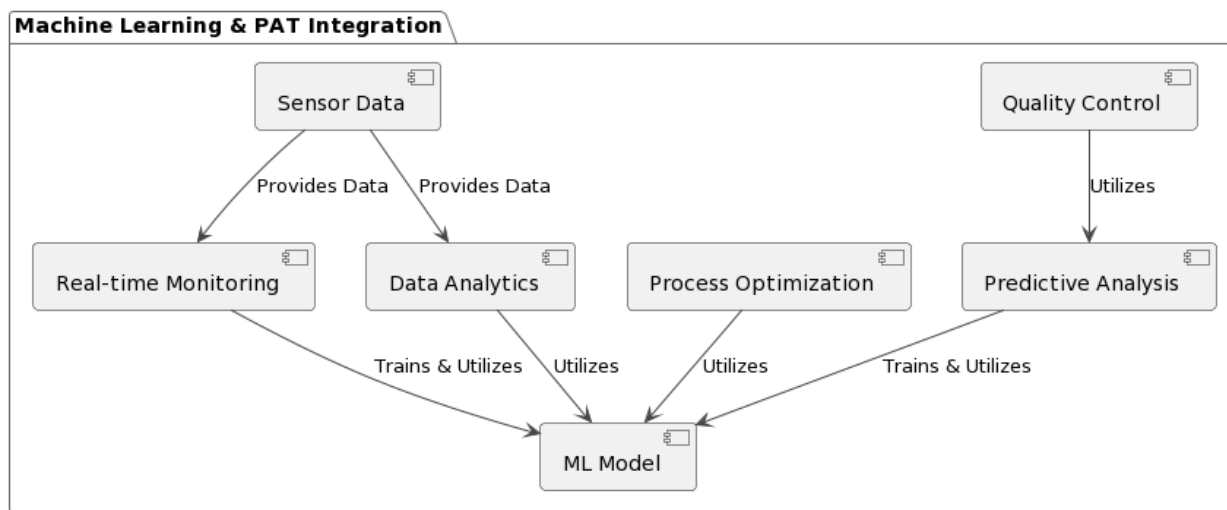


Figure 2. Integration of Machine Learning and Process Analytical Technologies

Industries are looking for creative methods to improve their operations and obtain a competitive advantage at a time of rising technical complexity. The fusion of Process Analytical Technologies (PAT) with Machine Learning (ML) is one intriguing convergence that is gaining traction. The manufacturing sectors, notably pharma, chemicals, and food production, stand to benefit most from this integration's potential revolution. Companies can unleash a new level of process optimisation, real-time monitoring, and predictive analysis by combining the capabilities of ML and PAT, ushering in an age of data-driven decision-making and efficiency.

A group of tools and procedures known as "process analytical technologies" are intended to track, examine, and manage industrial processes in real time. PAT includes methods including

spectroscopy, chromatography, and sophisticated sensors that deliver real-time information on crucial process parameters. Manufacturers can discover discrepancies, make modifications, and guarantee product quality and consistency during manufacturing thanks to this data-centric strategy.

A. Harnessing Machine Learning for Process Enhancement:

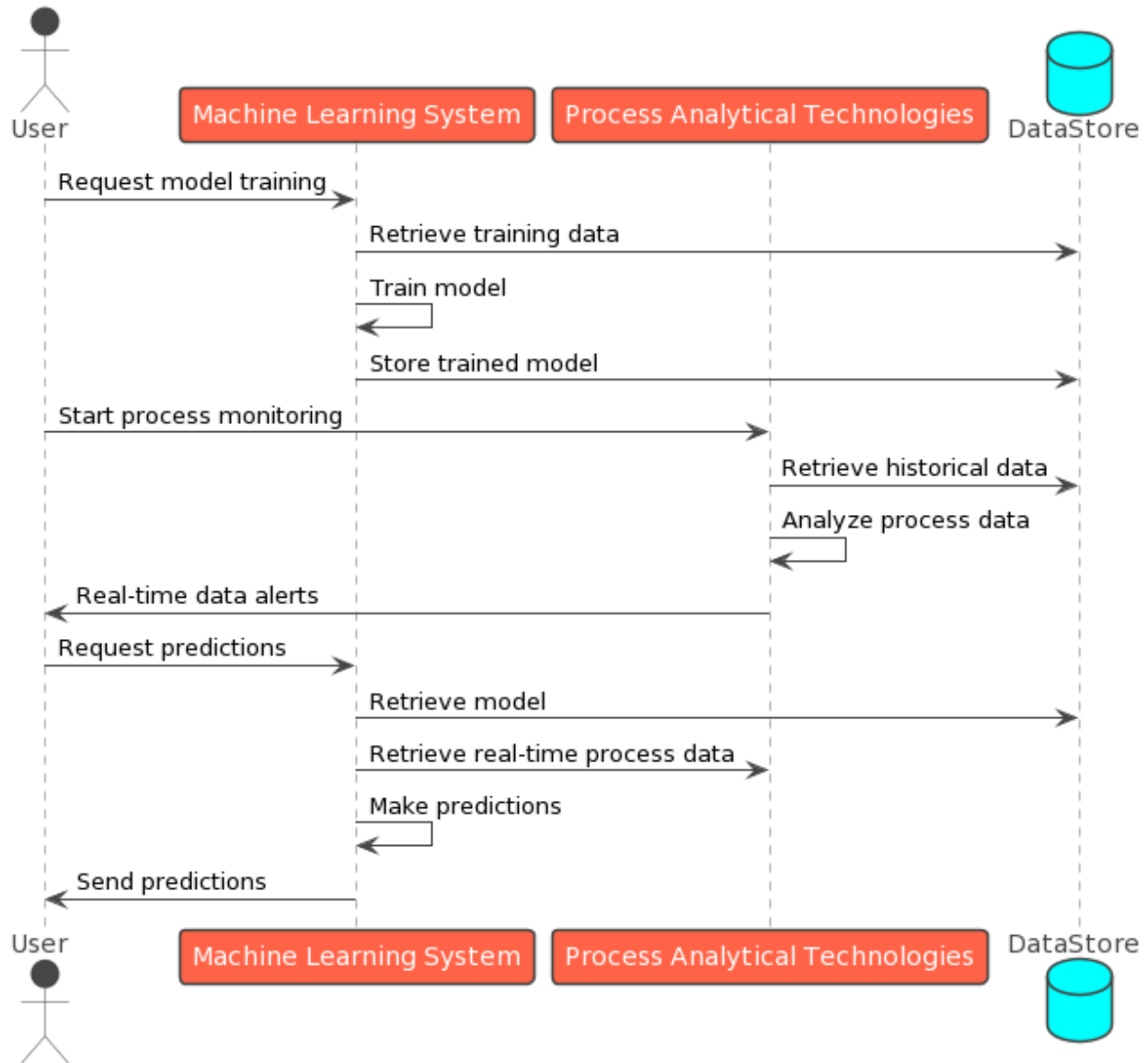


Figure 3. Harnessing Machine Learning for Process Enhancement

Machine Learning, a subset of artificial intelligence, equips computers with the ability to learn from data and improve their performance over time. When integrated with PAT, ML algorithms can process the continuous stream of data generated by PAT systems. This synergy offers several transformative benefits:

Predictive Analysis: ML models can predict outcomes and variations based on historical and real-time data. In manufacturing, this translates to the ability to foresee process deviations or defects before they occur, enabling preemptive action.

Optimization: By analyzing vast datasets from PAT sensors, ML algorithms can identify correlations and patterns that humans might miss. This insight facilitates process optimization, leading to higher yields, reduced waste, and energy efficiency.

Anomaly Detection: ML can swiftly identify anomalies in process data, triggering alerts and interventions. This proactive approach prevents defects and ensures product quality.

Continuous Improvement: ML-driven insights allow manufacturers to fine-tune processes continuously. As the system learns from new data, it refines predictions and optimizations, contributing to ongoing improvement.

B. Real-world Applications:

The integration of ML and PAT finds applications across diverse industries:

Pharmaceuticals: ML-PAT integration ensures stringent quality control and compliance in drug manufacturing, reducing the likelihood of batch failures and recalls.

Chemicals: The combination aids in optimizing chemical reactions, preventing hazardous events, and reducing the environmental footprint of production processes.

Food Production: In the food industry, it enables real-time monitoring of parameters like temperature, pressure, and ingredients, ensuring consistent product quality and safety.

C. Challenges and Considerations:

While the integration of ML and PAT offers immense potential, it comes with certain challenges:

Data Complexity: Managing and processing the vast amount of data generated by PAT systems can strain existing IT infrastructure.

Expertise: Implementing and managing ML-PAT integration requires a skilled workforce with expertise in both areas.

Interpretability: Complex ML models might lack transparency, raising questions about the basis of their decisions, which is crucial in regulated industries.

Data Security: Handling real-time production data demands robust cybersecurity measures to safeguard against breaches.

In the manufacturing industry, the fusion of machine learning and process analytical technologies represents a paradigm change. It enables industries to adopt proactive, data-driven decision-making and abandon conventional reactive tactics. Across sectors, the capacity to forecast, improve, and guarantee quality in real-time may boost productivity, cut costs, and improve product quality. Companies who embrace this integration will probably be at the forefront of the movement towards a future with smarter, more agile production processes as these technologies develop.

V. Case Studies

A. Case Study: Predictive Quality Control in Baking Processes

In the baking industry, achieving consistent product quality and ensuring optimal baking times is crucial. By integrating Machine Learning and Process Analytical Technologies, a bakery enhanced its quality control processes through predictive insights [16][17][18][19][20]. The system utilized temperature sensors, moisture analyzers, and cameras to continuously monitor baking parameters in real-time.

Implementation:

Machine Learning algorithms were trained using historical data on baking recipes, ingredient characteristics, and corresponding quality outcomes. The model learned the complex relationships between process parameters and final product quality.

Outcome:

The integrated system enabled predictive quality control. As batches of baked goods entered the oven, the ML model predicted the required baking time and expected product quality based on real-time sensor data. This allowed for precise adjustments to baking parameters, ensuring consistent texture, color, and taste across batches.

Benefits:

Reduced Variability: The predictive model reduced product variability by accounting for minor fluctuations in process conditions, resulting in more uniform product quality.

Waste Reduction: Precise baking time predictions minimized over-baking or under-baking, reducing waste and maximizing yield.

Operational Efficiency: Manual monitoring was minimized, freeing up resources for other tasks while enhancing quality control accuracy.

B. Case Study: Real-time Monitoring of Dairy Processing

In dairy processing, maintaining optimal conditions is crucial to ensure product safety and quality. Integrating Machine Learning and Process Analytical Technologies enabled a dairy plant to monitor and optimize its operations in real-time.

Implementation:

Sensors were deployed throughout the production line to collect data on temperature, acidity, and microbial content. Machine Learning models were trained on historical data to identify patterns and correlations between process parameters and product quality.

Outcome:

The integrated system continuously monitored data from sensors and compared it to established quality thresholds. Deviations triggered immediate alerts to operators, allowing swift corrective actions to be taken.

Benefits:

Early Detection of Contamination: By analyzing microbial content data, the system could quickly detect potential contamination events, preventing entire batches from being compromised.

Improved Process Control: Real-time monitoring and ML-driven insights allowed for adjustments to process parameters, leading to consistent product quality.

Enhanced Food Safety: Swift response to deviations reduced the risk of contaminated products reaching consumers.

C. Case Study: Supply Chain Optimization in Packaged Foods

Efficient supply chain management is critical in the packaged foods industry to minimize waste, optimize inventory levels, and meet consumer demands. By integrating Machine Learning and Process Analytical Technologies, a packaged foods company optimized its supply chain operations.

Implementation:

The company employed ML algorithms to analyze historical sales data, production rates, and seasonal demand fluctuations. Additionally, Process Analytical Technologies were utilized to monitor real-time inventory levels and shipping conditions.

Outcome:

The integrated system provided accurate demand forecasts, allowing the company to adjust production schedules and inventory levels accordingly. Real-time monitoring of inventory and shipping conditions ensured product quality and reduced wastage.

Benefits:

Demand Forecasting: ML-powered demand forecasts improved inventory management, reducing stockouts and excess inventory.

Efficient Production Planning: Accurate demand predictions facilitated optimized production planning and reduced resource wastage.

Quality Assurance: Real-time monitoring of shipping conditions ensured that products reached consumers in optimal quality.

Case Study	Industry	Integration Focus	Benefits	Outcome
Predictive Quality Control in Baking Processes	Baking	ML-PAT integration for baking quality	Reduced product variability, waste reduction	Consistent quality outcomes
Real-time Monitoring of Dairy Processing	Dairy Processing	Real-time data monitoring and ML analysis	Early contamination detection, process control	Enhanced food safety
Supply Chain Optimization in	Packaged Foods	ML-driven demand forecasting and	Efficient inventory management, waste	Improved supply chain

Packaged Foods		inventory	reduction	planning
Personalized Nutrition Recommendations	Nutrition	ML analysis of individual dietary profiles	Customized dietary advice, improved health	Enhanced consumer well-being

Table 2. Case Studies

These case studies highlight the transformative potential of integrating Machine Learning and Process Analytical Technologies across different segments of the food industry. From predictive quality control in baking to real-time monitoring in dairy processing and supply chain optimization in packaged foods, the synergy of these technologies leads to improved product quality, operational efficiency, and better decision-making. These cases exemplify how innovative approaches are reshaping the food industry, driving it towards a more data-driven and efficient future.

VI. Conclusion:

For the food business, the fusion of Process Analytical Technologies (PAT) with Machine Learning (ML) has opened up new avenues of possibility. The production, monitoring, and optimisation of food items might be revolutionised by this complementary combination. The case studies and discussions illustrate how this integration delivers revolutionary advantages that cut across a variety of business functions, from supply chain management and supply chain optimisation to quality control and process optimisation. Manufacturers may now make instantaneous data-driven choices thanks to the union of ML and PAT. The proactive identification of deviations and the recommendation of remedial steps by predictive models improve quality control. The ability to optimise processes makes it possible to make exact modifications to production settings based on intricate patterns that human operators would miss. Companies may save waste, improve efficiency, and better fulfil consumer expectations by forecasting demand and optimising supply networks. However, there are certain difficulties with the integration. We must pay close attention to issues with data complexity, model interpretability, and cybersecurity. But with the correct plans and financial commitments, these obstacles may be overcome. The advantages exceed the disadvantages when properly implemented. The use of ML-PAT integration by the food sector represents a more general trend towards data-driven production decision-making. The usage of these technologies is expected to increase as regulatory authorities recognise their potential and dependability. Technologists, subject matter experts, and regulators must work together to guarantee safe, legal, and effective integration. In conclusion, the food sector is entering a period of increased efficiency, quality control, and innovation thanks to the integration of machine learning and process analytical technologies. This integration goes beyond conventional production practises, setting new benchmarks for product consistency, waste reduction, and customer satisfaction through predictive insights, real-time monitoring, and data-driven optimisation. ML-PAT integration

pioneers will lead the way towards a future in which intelligent technologies completely reshape the way food is produced and distributed as industries continue to develop.

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