

FOOD FLAVOUR TECHNOLOGY



Edited by
Andrew J. Taylor

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ECONOMICS

NEW HORIZONS, SHIFTING THE PARADIGM

Using Human Exchanges as the Core of Economics

The Human Model & Human Perceptions

Introducing the Capital Engine

The Significance of Knowledge & Innovation

Building on the Analogies with Thermodynamics

Would Economics become a Science?

Hemmat H. Safwat and Ibrahim M. Oweiss

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