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| 1. Record Nr.           | UNIBAS000032165  |
| Autore                  | Rembrandt  |
| Titolo                  | Sessanta acqueforti / Rembrandt ; scelte e annotate da Antony de Witt ; [traduzione delle schede in lingua inglese a cura di Stella Rudolph]   |
| Pubbl/distr/stampa      | Firenze : <<La>> Nuova Italia, 1976  |
| Titolo uniforme         | Sixty Etchings   |
| Descrizione fisica      | 23 p., LX c. di tav. ; 20 cm   |
| Collana                 | Strumenti , Ristampe anastatiche ; 36  |
| Lingua di pubblicazione | Italiano   |
| Formato                 | Materiale a stampa   |
| Livello bibliografico   | Monografia   |
| 2. Record Nr.           | UNINA9910139613403321  |
| Autore                  | Khan Farid   |
| Titolo                  | Toothwear [[electronic resource] ] : The ABC of the Worn Dentition   |
| Pubbl/distr/stampa      | Hoboken, : Wiley, 2011   |
| ISBN                    | 1-118-78505-3<br>1-283-20487-8<br>9786613204875<br>1-4443-4111-1   |
| Descrizione fisica      | 1 online resource (246 p.)   |
| Altri autori (Persone)  | YoungWilliam George  |
| Disciplina              | 617.6/075<br>617.6075  |
| Soggetti                | Dental Restoration, Permanent - methods<br>Dental Restoration, Permanent -- methods<br>Teeth - Abrasion<br>Teeth -- Abrasion<br>Tooth Wear - diagnosis<br>Tooth Wear -- diagnosis<br>Tooth Wear - prevention & control<br>Tooth Wear - rehabilitation<br>Analytical, Diagnostic and Therapeutic Techniques and Equipment<br>Therapeutics<br>Investigative Techniques<br>Tooth Diseases |

Dental Prosthesis  
Dentistry, Operative  
Dentistry  
Stomatognathic Diseases  
Prostheses and Implants  
Prosthodontics  
Equipment and Supplies  
Diseases  
Dental Restoration, Permanent  
Diagnosis  
Methods  
Rehabilitation  
Tooth Wear  
Health & Biological Sciences  
Dentistry - General  
Electronic books.

<b>Lingua di pubblicazione</b>	Inglese
<b>Formato</b>	Materiale a stampa
<b>Livello bibliografico</b>	Monografia
<b>Note generali</b>	Description based upon print version of record.
<b>Nota di contenuto</b>	<p>Toothwear: The ABC of the Worn Dentition; Contents; Contributors; Foreword; 1 The multifactorial nature of toothwear; Toothwear processes; Saliva protection; Intrinsic and extrinsic acids; Examination of facial, extraoral and intraoral soft tissues; Toothwear in children; Toothwear and dental caries; Toothwear - A multifactorial process; References; 2 Diagnosis and management of toothwear in children; Clinical presentations of toothwear in children; History-taking, assessment and diagnosis; Children at increased risk for toothwear; Management of toothwear in children; The global perspective References 3 Childhood diet and dental erosion; Dental erosion in children, adolescents and teenagers; Concerns of patients and parents; Clinical appearance of dental erosion; Dietary findings in dental erosion; Dental erosion as a lifestyle issue; Recommendations for patients to reduce erosion; Dental erosion and dental caries compared; Dietary counselling for children and adolescents; The key messages; References; 4 The oral presentation of toothwear in adults; Diagnostic modalities; Surface susceptibility of toothwear and site specificity of dental caries</p> <p>The clinical presentation of toothwear Charting toothwear; Application of The Stages of Wear to diagnosing toothwear; Utilising the charted odontogram to assess patient risk; Summary; References; 5 Salivary protection against toothwear and dental caries; Factors causing toothwear; Factors causing dental caries; Why does a tooth dissolve in acid?; Sources and components of saliva relevant to toothwear and caries; Conclusions; References; 6 Dental diagnosis and the oral medicine of toothwear; The approach; Mild, moderate or severe toothwear; Complaint/discovery; Development; Attrition; Abrasion Toothbrushing Oral hygiene; Diet erosion; Gastric erosion; Sports and social; Medical; Addictions, fixations and confidentiality; The cases;</p>

Summary; References; 7 Preventive and management strategies against toothwear; Aiming prevention at all ages; Lifestyle, health and environmental risk factors; The WATCH strategy; Adjunctive products; Diet diaries and review; Patient's reporting sensitivity; Treatment planning; The review appointment; Summary; References; 8 Measurement of severity and progression of toothwear; Non-parametric or semi-parametric approaches  
Parametric measurement of toothwear  
Reporting toothwear; The cases; References; 9 Biomaterials; Introduction; Overview of biomaterials wear; Clinical wear performance of biomaterials; Comments on special wear situations; References; 10 The role of toothwear in occlusion; Development of occlusion; Patterns of toothwear on anterior palatal and posterior occlusal surfaces and Angle's classification; Conclusion; References; 11 Restoration of the worn dentition; To restore or not to restore is a central question; Pre-restorative treatment - preparation and planning; Restorative challenges  
Restoring the stages of wear

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Sommario/riassunto

This is one of the first books to provide a clinically focussed account of the diagnosis, prevention and treatment of all forms of toothwear. Bringing together the latest research, it is compiled by international leaders in the field to create an essential clinical guide for dental practitioners. The book covers all forms of toothwear and dental erosion, and is presented in a practical format that allows for ease of reference and helps assimilate clinical information quickly. It defines the stages of toothwear, provides schematic approaches to allow better understanding of the key role that sa

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3. Record Nr.	UNINA9910144385303321
Titolo	Food biodeterioration and preservation [[electronic resource] /] / edited by Gary S. Tucker
Pubbl/distr/stampa	Oxford, U.K. ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	1-282-12291-6 9786612122910 0-470-69784-9 0-470-69796-2
Descrizione fisica	1 online resource (270 p.)
Altri autori (Persone)	TuckerGary
Disciplina	664/.028
Soggetti	Food - Preservation Food spoilage Food - Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Food Biodeterioration and Preservation; Contents; 7.7 Conclusions; 8.2.8 Microbial interactions; Contributors; Preface; 1 Control of Biodeterioration in Food; 1.1 Overview; 1.2 A summary of the different kinds of biodeterioration; 1.2.1 Chemical biodeterioration; 1.2.2 Physical biodeterioration; 1.3 Kinds of living organisms involved in biodeterioration; 1.3.1 Bacteria; 1.3.2 Fungi; 1.3.3 Algae, mosses and liverworts; 1.3.4 Higher plants; 1.3.5 Insects; 1.3.6 Birds, mammals and reptiles; 1.4 Food biodeterioration; 1.4.1 The composition of food 1.5 A description of the mechanisms of food biodeterioration1.5.1 Fermentation; 1.5.2 Fermentation biochemistry; 1.5.3 Putrefaction; 1.5.4 Lypolysis; 1.6 Micro-organisms involved in biodeterioration reactions; 1.6.1 Factors that affect microbial growth; 1.6.2 Bacteria; 1.6.3 Moulds; 1.6.4 Yeasts; References; 2 Principles of HACCP: The Importance of HACCP Systems in Food Manufacturing; 2.1 Introduction and historical perspective; 2.2 The HACCP principles and codex (CAC 1997); 2.3 HACCP implementation: important considerations; 2.3.1 Prerequisite programmes 2.3.2 Application of the HACCP principles and the importance of

training2.4 The importance of HACCP in food manufacturing: the preventative mindset; 2.4.1 Food design; 2.4.2 Food manufacturing; 2.4.3 Globalization and trade; 2.5 The legal position; 2.6 Closing thoughts; Appendices; Appendix 1: Example of the make-up of an HACCP team; Appendix 2: Example of a product description; Appendix 3: Examples of process flow diagrams; Appendix 4: Hazard analysis tool as an example guide; Appendix 5: Examples of hazard analysis and CCP decision logic; Appendix 6: Example of the HACCP control chart  
References3 Thermal Processing; 3.1 Introduction; 3.2 Product classification; 3.3 Microbial destruction; 3.3.1 End-point thermal death time curve; 3.3.2 Survivor curve; 3.3.3 Thermal resistance curve; 3.4 Cold-spot temperature histories; 3.5 Lethality calculations; 3.5.1 The general method; 3.5.2 Other calculation methods; 3.6 Quality attributes; 3.7 Retort systems; 3.7.1 Steam retorts; 3.7.2 Overpressure retorts; References; 4 Food Chilling; 4.1 Theory; 4.1.1 Effect of chilling on micro-organisms; 4.1.2 Effect of chilling on enzymes and biochemical reactions  
4.1.3 Effect of chilling on physical processes4.1.4 Effect of chilling on physiological processes; 4.2 Chilling operations; 4.3 Chilling equipment; 4.3.1 Refrigeration systems; 4.3.2 Moving air; 4.3.3 Direct contact; 4.3.4 Jacketed heat exchangers; 4.3.5 Immersion/spray; 4.3.6 Ice; 4.3.7 Vacuum; 4.3.8 Cryogenic; 4.4 Chilled storage; 4.4.1 Controlled atmosphere storage rooms; 4.5 Transportation; 4.5.1 Overland transport; 4.5.2 Sea transport; 4.5.3 Air transport; 4.6 Retail display; 4.6.1 Unwrapped products; 4.6.2 Wrapped products; 4.7 Conclusions; References; 5 Freezing; 5.1 Introduction  
5.2 The physical and chemical aspects of freezing

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Sommario/riassunto

This book discusses how the agents of food biodeterioration operate, and examines the commercially-used industrial methods available to control them, allowing the production of safe and wholesome foods. There is an emphasis on the equipment employed to carry out the various methods of preservation.

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