

1. Record Nr.	UNISA996386092003316
Autore	Dodwell Henry <1641-1711.>
Titolo	Separation of churches from episcopal government, as practised by the present non-conformists, proved schismatical from such principles as are least controverted and do withal most popularly explain the sinfulness and mischief of schism .. [[electronic resource] /] / by Henry Dodwell .
Pubbl/distr/stampa	London, : Printed for Benjamin Tooke ..., 1679
Descrizione fisica	xxiv, [31], 627 p
Soggetti	Schism Dissenters, Religious - England
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Errata on p. [30]. Reproduction of original in Union Theological Seminary Library, New York. Marginal notes. Pages 322, 540 and 602 are stained; p. 582 has print faded; p. 609-610 are torn in filmed copy. Pages 576-615 photographed from Cambridge University Library copy and inserted at the end.
Sommario/riassunto	eebo-0160

2.	Record Nr.	UNICASRML0239369
	Autore	LEVITT, Theodore
	Titolo	Marketing imagination / Theodore Levitt ; [Traduzione di Enrica Angelini e Roberta Garbo]
	Pubbl/distr/stampa	[Milano], : Sperling & Kupfer, c1990
	Edizione	[[nuova edizione aggiornata]]
	Descrizione fisica	xxi, 287 p. : fig., tav. ; 22 cm
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
3.	Record Nr.	UNINA9911007368403321
	Titolo	Gums and stabilisers for the food industry 12 / / edited by P.A. Williams, G.O. Phillips
	Pubbl/distr/stampa	Cambridge, : Royal Society of Chemistry, c2004
	ISBN	9781680153699 1680153692 9781847551214 1847551211
	Edizione	[1st ed.]
	Descrizione fisica	1 online resource (620 p.)
	Collana	Special publication ; ; no. 294
	Altri autori (Persone)	WilliamsPeter A PhillipsGlyn O
	Disciplina	664/.06
	Soggetti	Gums and resins Stabilizing agents Food additives Hydrocolloids
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	"The Proceedings of the Twelfth Gums and Stabilisers for the Food Industry Conference-Designing Structure into Foods held on 23-27

June 2003 at the North East Wales Institute, Wrexham, UK"--t. p. verso.

Nota di bibliografia

Includes bibliographical references and index.

Sommario/riassunto

The latest volume in the successful Special Publication Series captures the most recent research findings in the field of food hydrocolloids. The impressive list of contributions from international experts includes topics such as: ""Hydrocolloids as dietary fibre""The role of hydrocolloids in controlling the microstructure of foods""The characterisation of hydrocolloids""Rheological properties""The influence of hydrocolloids on emulsion stability""Low moisture systems"" Applications of hydrocolloids in food products Gums and Stabilisers for the Food Industry 12 , with its wide breadth of coverage
