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Autore Olivieri, Luigi
Titolo Elettività pratica ; ad uso degli alunni delle scuole tecniche industriali e dei capi operai elettricisti / Luigi Olivieri ; Edoardo Ravelli

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2. Record Nr. UNINA9910815719503321
Autore Grant Thomas D. <1969->
Titolo Admission to the United Nations : Charter Article 4 and the rise of universal organization / / by Thomas D. Grant

Pubbl/distr/stampa Leiden ; ; Boston : , : Martinus Nijhoff Publishers, , 2009

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Soggetti International organization

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Note generali Description based upon print version of record.

Nota di bibliografia Includes bibliographical references and index.

Nota di contenuto Admission under the UN Charter -- The early years : implementing Article 4? -- The road to universality : the admissions of 1955-6 -- Universality affirmed : the eclipse of substantive admission criteria --

Admission after the package deal -- Universality achieved : micro-states, neutral states, and the residue of empires -- Consequences of admission.

Sommario/riassunto The United Nations began as an alliance during World War II. Eventually, however, the UN came to approximate a universal organization - idlest, open to and aspiring to include all States. This presents a legal question, for Article 4 of the Charter contains substantive criteria to limit admission of States to the UN and no formal amendment has touched that part of the Charter. This book gives an up-to-date account of admission to the UN, from the 1950's 'logjam' through on-going controversies like Kosovo and Taiwan. With reference to Charter law, the book considers how Article 4 came to accommodate universality and what the future of a universal organization in a world of politically diverse States might be.

3. **Record Nr.** UNINA9910580213703321
- Autore** Serventi Luca
- Titolo** Physicochemical and Sensory Evaluation of Grain-Based Food
- Pubbl/distr/stampa** Basel, : MDPI - Multidisciplinary Digital Publishing Institute, 2022
- Descrizione fisica** 1 online resource (192 p.)
- Soggetti** Biology, life sciences
Research & information: general
- Lingua di pubblicazione** Inglese
- Formato** Materiale a stampa
- Livello bibliografico** Monografia
- Sommario/riassunto** Consumers are increasingly demanding more sources of plant-based nutrition, and the food industry is responding by developing novel foods with grain-based ingredients. These products include dairy, egg and meat alternatives. Notably, in order for the production of these foods to be viable, the sustainability of the supply chain must improve and the product price must be lowered. Therefore, upcycling of grains

by-products has been considered. However, the functionality and acceptability of functional foods made with upcycled ingredients from legumes and grains must be tested to ensure consumer compliance. This Special Issue of Foods aims to present the latest research on the physicochemical and sensory evaluation of plant-based alternatives to dairy, eggs and meat made with grains. Product categories include beverages, fermented beverages, dressings, bakery items and plant-based meats. Ingredients considered include, but are not limited to, protein concentrates and isolates, fibres, starches and enzymes. Particular emphasis will be given to potential applications of upcycled ingredients such as legume water (Aquafaba, Luluva), by-products of the starch industry (protein, fibre) and protein isolation (starches). Physicochemical evaluation encompasses determination of the functionality of ingredients (foaming, emulsifying and thickening), texture analysis, rheology (viscosity, pasting properties), thermal properties (thermogravimetric analysis and differential scanning calorimetry), water mobility (nuclear magnetic resonance) and image analysis. Sensory evaluation includes both trained panels and consumer preference.
