1. Record Nr. UNINA990000629360403321

Autore	Spencer, Geoffrey Curzon
Titolo	An introduction to plasticity / G.C. Spencer
Pubbl/distr/stampa	London : Chapman & Hall, 1968
Descrizione fisica	X, 118 p. ; 22 cm
Locazione	DINSC
Collocazione	07 C-174 MU.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA990002210660403321

Autore	De Leo, Teodoro
Titolo	Guida allo studio della fisiologia generale I : Parte teorica ed esercitazioni : per studenti di scienze biologiche, naturali, farmacia e chimica egli studiosi di problematica fisiologica
Pubbl/distr/stampa	Napoli : Idelson, 1979-1980
Descrizione fisica	3 v. ; 24 cm
Locazione	FFABC
Collocazione	80 XV 57
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
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Nota di contenuto	1.: Le grandezze chimico-fisiche di interesse fisiologico. - 1974 2.: Parte teorica ed esercitazioni. La bioenergetica e i messaggeri chimici. - 1979 3.: La metodologia di base delle fisiologi a generale e della fisioendocrinologia. - 1980

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Autore	Wang Shuo <1969->
Titolo	Food chemical hazard detection : development and application of new technologies / / Shuo Wang ; Qiliang Deng [and fifteen others], contributors
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Altri autori (Persone)	DengQiliang
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Nota di contenuto	Cover; Title Page; Copyright; Contents; List of contributors; Preface; Section I Chromatography-tandem mass spectrometry; Chapter 1 Recent developments in gas chromatography-mass spectrometry for the detection of food chemical hazards; 1.1 The combination of gas chromatography and mass spectrometry; 1.1.1 Introduction; 1.1.2 Basic gas chromatography; 1.1.3 Typical mass analyzers and MS detectors in GC-MS; 1.1.4 New development in GC-MS and sample preparation; 1.2 Analysis of pesticide residues in foods; 1.2.1 Sample preparation 1.2.2 Development of GC-MS methods for the determination of pesticides in foods1.3 Analysis of contaminants formed during food processing; 1.3.1 Acrylamide; 1.3.2 Heterocyclic amines; 1.3.3 Furan; 1.3.4 Polycyclic aromatic hydrocarbons (PAHs); 1.3.5 Tetramine; 1.3.6 Chloropropanols; 1.4 Analysis of environmental contaminants; 1.4.1 Organometallic compounds; 1.4.2 Polychlorinated biphenyls; 1.4.3 Monocyclic aromatic hydrocarbons; 1.5 Analysis of contaminants from

packaging materials; 1.6 Nitrite; Summary; Abbreviations; References
Chapter 2 Recent developments in liquid chromatography-mass spectrometry for the detection of food chemical hazards2.1 Introduction to food safety detection by liquid chromatography-mass spectrometry; 2.2 Principles and current technology of LC-MS; 2.2.1 Extraction and/or purification of specific analytes in food samples; 2.2.2 Typical LC conditions for LC-MS analysis; 2.2.3 Mass spectrometry; 2.2.4 Interface technology; 2.2.5 Method validation and matrix effects; 2.3 Applications of LC-MS in food safety detection 2.3.1 Applications of LC-MS in the analysis of veterinary drugs and growth-promoting agents2.3.2 Applications of LC-MS in the analysis of pesticide residue in foods; 2.3.3 Applications of LC-MS in the analysis of biotoxins in foods; 2.4 Conclusion; Abbreviations; References; Section II Immunoassays; Chapter 3 State of the art immunoassay developments and application to food chemical hazards; 3.1 Development and use of immunoassay to monitor food chemical hazards; 3.1.1 Chemical hazards in foods; 3.1.2 Development of immunoassay in the detection of food chemical hazards
3.2 Design and synthesis of haptens3.3 Antibody production; 3.3.1 Elementary knowledge of antibodies; 3.3.2 Antibody classification; 3.4 Immunoassay formats; 3.4.1 Antigen-antibody reaction; 3.4.2 Immunoassay classification; 3.5 Sample preparation from various matrices; 3.6 Conclusion; References; Chapter 4 Molecularly imprinted polymers (MIPs)-an emerging technique for chemical hazard determination; 4.1 Introduction; 4.2 Preparation of molecularly imprinted polymers; 4.2.1 Template molecule; 4.2.2 Functional monomer; 4.2.3 Cross-linker monomer; 4.2.4 Solvents; 4.2.5 Initiator 4.2.6 Polymerization technique

Sommario/riassunto

Food chemical safety remains a serious concern to the food industry. Risks such as adulteration, the existenceof toxic and allergenic compounds in foods, and poor regulation of postharvest processing indicate that food chemical safety is not fully guaranteed. With the increasing trend of globalization in the import and export of food products, the importance of employing accurate and reliable analytical instruments to rapidly detect chemical hazards in foods has become paramount. In recent years, many new applications for using a range of analytical methods to detect food chemical haz