

1.	Record Nr.	UNINA990001724660403321
	Autore	Colla, Luigi <1766-1848>
	Titolo	Ad gesneriaceas additiones novi generis Lobpterae descriptione et icone / Luigi Colla
	Pubbl/distr/stampa	[S.l. : s.n., 18..]
	Descrizione fisica	7 p. ; 31 cm
	Disciplina	583.81
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	Collocazione	60 OP. 29/2
	Lingua di pubblicazione	Latino
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNISA996391051203316
	Autore	Guicciardini Francesco <1483-1540.>
	Titolo	The historie of Guicciardin [[electronic resource]] : containing the vvarres of Italie and other partes, continued for manie yeares vnder sundrie kings and princes, together with the variations and accidents of the same: and also the arguments, with a table at large expressing the principall matters through the whole historie. Reduced into English by Geffray Fenton
	Pubbl/distr/stampa	Imprinted at London, : By Richard Field, dwelling in the Blackfriars by Ludgate, 1599
	Descrizione fisica	[10], 459, 500-786, 789-943, [13] p
	Altri autori (Persone)	FentonGeoffrey, Sir, <1539?-1608.>
	Soggetti	Italy History 1492-1559 Early works to 1800
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	A translation of: La historia d'Italia. The first leaf and the last leaf are blank. Includes index.

Reproduction of the original in the Henry E. Huntington Library and Art Gallery.
B1-2 misbound following A6.

Sommario/riassunto	eebo-0113
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3. Record Nr. UNINA9910830092403321

Titolo Carbonated soft drinks [[electronic resource]] : formulation and manufacture // edited by David P. Steen and Philip R. Ashurst

Pubbl/distr/stampa Oxford, : Blackwell, 2006

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Descrizione fisica 1 online resource (374 p.)

Altri autori (Persone) SteenDavid P
AshurstP. R

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Soggetti Soft drinks
Carbonated beverages

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 Carbonated Soft Drinks: Formulation and Manufacture; Contents; List of Contributors; Preface; 1 Introduction; 1.1 Early history; 1.2 The growth of carbonates - production; 1.3 Technological development; 1.3.1 Carbon dioxide; 1.3.2 Sweeteners; 1.3.3 Flavours and colours; 1.3.4 Packaging; 1.4 Recent technological development; 1.5 The growth of carbonates - consumption; 1.6 Changing public perception and future challenges; Acknowledgements; Bibliography; 2 Water treatment; 2.1 Introduction; 2.2 Water quality; 2.3 Town mains water; 2.4 Boreholes; 2.5 How to achieve the desired water quality

2.6 Sand filtration; 2.7 Coagulation; 2.8 Alkalinity reduction; 2.9 Membrane filtration; 2.10 Chlorination and carbon filtration; 2.11 Iron removal; 2.12 Nitrate removal; 2.13 Polishing filters; 2.14 Ultraviolet systems; 2.15 Ozone technology; 2.16 De-aeration; 2.17 Factory water distribution systems; 2.18 Factory water systems; References; 3 Ingredients and formulation of carbonated soft drinks Barry Taylor; 3.1 Introduction; 3.2 Factors influencing development of the industry; 3.3 The move towards standardisation; 3.4 The constituents of a soft drink; 3.5 Water; 3.5.1 Requirements; 3.5.2 Quality of fresh water; 3.5.3 Water hardness; 3.5.4 Water treatment; 3.5.5 Water impurities and their effect; 3.5.5.1 Suspended particles; 3.5.5.2 Organic matter; 3.5.5.3 High alkalinity; 3.5.5.4 Nitrates; 3.6 Saccharides and high-intensity sweeteners; 3.6.1 Bulk sweeteners; 3.6.2 Intense sweeteners; 3.7 Carbon dioxide; 3.8 Acidulants; 3.8.1 Citric acid; 3.8.2 Tartaric acid; 3.8.3 Phosphoric acid; 3.8.4 Lactic acid; 3.8.5 Acetic acid; 3.8.6 Malic acid; 3.8.7 Fumaric acid; 3.8.8 Ascorbic acid; 3.9 Flavourings; 3.9.1 Flavourings and legislation; 3.9.2 Flavourings in application; 3.9.3 Water-miscible flavourings; 3.9.3.1 Flavouring mixtures; 3.9.3.2 Flavouring essence; 3.9.3.3 Flavouring extract; 3.9.4 Water-dispersible flavourings; 3.9.4.1 Brominated vegetable oil (BVO) emulsions; 3.10 Colours; 3.11 Preservatives; 3.11.1 Micro-organisms and beverages; 3.11.2 Sulphur dioxide; 3.11.3 Benzoic acid and benzoates; 3.11.4 Sorbic acid and sorbates; 3.12 More functional ingredients; 3.12.1 Stabilisers; 3.12.2 Saponins; 3.12.3 Antioxidants; 3.12.4 Calcium disodium EDTA; 3.13 Retrospective investigation of a soft drink; 3.14 Food safety; 3.15 Future trends; Bibliography

4 Syrup preparation and syrup room operations; 4.1 Introduction; 4.2 Syrup composition; 4.3 Syrup rooms and proportioning systems; 4.4 The modern syrup room; 4.5 Instrumentation; 4.6 Sugar; 4.6.1 Sugar dissolving; 4.6.2 Liquid sugar storage; 4.7 Pre-mixes; 4.8 Pasteurisation; 4.8.1 Tunnel pasteurisation; 4.8.2 Flash pasteurisation; 4.9 Clean-in-place systems; 4.10 Process plant hygiene requirements; 4.11 Syrup room building design; 4.12 Future developments; 5 Carbon dioxide, carbonation and the principles of filling technology; 5.1 Introduction; 5.2 Carbon dioxide; 5.3 Production of carbon dioxide

Sommario/riassunto

The market for carbonated beverages has grown dramatically over recent years in most countries, and this growth has required changes in the way factories are run. Like other food products, soft drinks are required to be produced under stringent hygiene conditions. Filling technology has progressed rapidly to meet the needs of manufacturers and consumers alike. Packaging choices have changed and there have been improvements in closure design. This book provides an overview of carbonated soft drinks production in the early part of the twenty first century, presenting the latest in