1. Record Nr. UNINA990002037260403321

Autore	Rozkosny, Rudolf
Titolo	A biosystematic study of the European Stratiomyidae (Diptera) 2. Clitellariinae, Hermetiinae, Pachygasterinae and bibliography / Rudolf Rozkosny
Pubbl/distr/stampa	The Hague : W. Junk, 1983
ISBN	90-6193-135-5
Descrizione fisica	431 p. ; 25 cm
Collana	Series Entomologica ; 25
Disciplina	595.771
Locazione	DAGEN
Collocazione	61 V C.6/060.2
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910461670703321

Autore	Kagan Shelly
Titolo	Death [[electronic resource] /] / Shelly Kagan
Pubbl/distr/stampa	New Haven, : Yale University Press, 2012
ISBN	1-280-57125-X 9786613600851 0-300-18342-9
Descrizione fisica	1 online resource (416 p.)
Collana	The open Yale courses series
Disciplina	128/.5
Soggetti	Death Ontology Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Frontmatter -- Contents -- Acknowledgments -- 1. Thinking about Death -- 2. Dualism versus Physicalism -- 3. Arguments for the Existence of the Soul -- 4. Descartes' Argument -- 5. Plato on the Immortality of the Soul -- 6. Personal Identity -- 7. Choosing between the Theories -- 8. The Nature of Death -- 9. Two Surprising Claims about Death -- 10. The Badness of Death -- 11. Immortality -- 12. The Value of Life -- 13. Other Aspects of Death -- 14. Living in the Face of Death -- 15. Suicide -- 16. Conclusion -- Notes -- Suggestions for Further Reading -- Index
Sommario/riassunto	There is one thing we can be sure of: we are all going to die. But once we accept that fact, the questions begin. In this thought-provoking book, philosophy professor Shelly Kagan examines the myriad questions that arise when we confront the meaning of mortality. Do we have reason to believe in the existence of immortal souls? Should we accept an account according to which people are just material objects, nothing more? Can we make sense of the idea of surviving the death of one's body? If I won't exist after I die, can death truly be bad for me? Would immortality be desirable? Is fear of death appropriate? Is suicide ever justified? How should I live in the face of death?Written in an informal and conversational style, this stimulating and provocative

book challenges many widely held views about death, as it invites the reader to take a fresh look at one of the central features of the human condition-the fact that we will die.

3. Record Nr. UNINA9910800069103321

Titolo	Fruit and cereal bioactives : sources, chemistry, and applications / / edited by Ozlem Tokusoglu, Clifford Hall III
Pubbl/distr/stampa	Boca Raton : , : CRC Press, , 2011
ISBN	0-429-07535-9 1-4398-0667-5
Descrizione fisica	1 online resource (458 p.)
Altri autori (Persone)	TokusogluOzlem HallClifford, III.
Disciplina	664/.8
Soggetti	Fruit - Composition Grain - Composition Phytochemicals - Physiological effect
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	Front Cover; Contents; Preface; Editors; Contributors; Chapter 1: Introduction to Bioactives in Fruits and Cereals; Chapter 2: Health Promoting Effects of Cereal and Cereal Products; Chapter 3: Phytochemicals in Cereals, Pseudocereals, and Pulses; Chapter 4: Phenolic and Beneficial Bioactives in Drupe Fruits; Chapter 5: Bioactive Phytochemicals in Pome Fruits; Chapter 6: Phytochemicals in Citrus and Tropical Fruit; Chapter 7: Phytochemical Bioactives in Berries; Chapter 8: Phenolic Bioactives in Grapes and Grape-Based Products Chapter 9: Nut Bioactives: Phytochemicals and Lipid-Based Components of Almonds, Hazelnuts, Peanuts, Pistachios, and WalnutsChapter 10: Nut Bioactives: Phytochemicals and Lipid-Based Components of Brazil Nuts, Cashews, Macadamias, Pecans, and Pine Nut; Chapter 11: Bioactive Lipids in Cereals and Cereal Products; Chapter 12: Mycotoxic Bioactives in Cereals and Cereal-Based Foods;

Chapter 13: Control Assessments and Possible Inactivation Mechanisms on Mycotoxin Bioactives of Fruits and Cereals; Chapter 14: Control of Mycotoxin Bioactives in Nuts: Farm to Fork
Chapter 15: Isolation Characterization of Bioactive Compounds in Fruits and CerealsChapter 16: Effect of Bioactive Components on Dough Rheology, Baking, and Extrusion; Chapter 17: Impacts of Food and Microbial Processing on the Bioactive Phenolics of Olive Fruit Products; Chapter 18: Antioxidant Activity/Capacity Assay Methods Applied to Fruit and Cereals; Chapter 19: Supercritical Fluid Extraction of Bioactive Compounds from Cereals; Chapter 20: Analytical Methodology for Characterization of Grape and Wine Phenolic Bioactives
Chapter 21: High Pressure Processing Technology on Bioactives in Fruits and CerealsBack Cover

Sommario/riassunto

Presenting up-to-date data in an easy-to-use format, this comprehensive overview of the chemistry of bioactive components of fruits and cereals addresses the role of these compounds in determining taste, flavor, and color, as well as recent claims of anticarginogenic, antimutagenic, and antioxidant capabilities. It provides detailed information on both beneficial bioactives such as phenolics, flavonoids, tocols, carotenoids, phytosterols, and avenanthramides and toxicant compounds including mycotoxins; aflatoxins, ocratoxin A, patulin, citrinin, cyclopiazonic acid, fumonisin, and zearalenon. A valuable resource for current knowledge and further research, it offers critical reviews, recent research, case studies, and references--Provided by publisher.