1. Record Nr. UNINA990004607780403321

Titolo	Vitae sanctorum Hiberniae : ex Codice olim Salmanticensi nunc Bruxellensi / edited by W.W. Heist
Pubbl/distr/stampa	Bruxelles : Société des Bollandistes, 1965
Descrizione fisica	LII, 436 p. ; 25 cm
Collana	Subsidia hagiographica ; 28
Disciplina	270.092049
Locazione	FLFBC
Collocazione	270.092 HEI 1
Lingua di pubblicazione	Inglese Latino
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNISA996197273903316

Autore	Toldra Fidel
Titolo	Dry-cured meat products [[electronic resource] /] / by Fidel Toldra
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c2002
ISBN	1-281-45032-4 9786611450328 0-470-38511-1 0-470-38489-1
Edizione	[1st ed.]
Descrizione fisica	1 online resource (260 p.)
Collana	Publications in food science and nutrition
Disciplina	664/.9028
Soggetti	Meat - Preservation Meat
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

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Catalase ActivityReferences; 8 . FLAVOR DEVELOPMENT; Generation of Nonvolatile Compounds; Generation of Volatile Compounds; Degradation of Free Amino Acids; Reactions Between Amino Acids and Other Compounds; Oxidation; Glycolysis; Other Compounds; Sensory Characteristics; Relation Between Sensory Analysis and Flavor; Dry-Cured Ham; Dry-Fermented Sausages; References; 9 . NUTRITIONAL PROPERTIES; Proteins; Lipids; Vitamins; Water-Soluble Vitamins; Fat-Soluble Vitamins; Minerals; Iron; Zinc; Selenium; Copper; Manganese; Sodium; References; 10 . EFFECT OF RAW MATERIALS AND PROCESSING ON QUALITY
Importance of Raw Materials

Sommario/riassunto

meat science, meat manufacturing, meat technology, meat quality, meat safety, food safety