1. Record Nr. UNINA990006093060403321

Titolo	ACTA martyrum
Pubbl/distr/stampa	Louvain : Secretariat du Corpusco, 1950-1961
Descrizione fisica	4 v. ; 25 cm
Collana	Corpus scriptorum Christianorum Orientalium , Scriptores Coptici ; 3
Disciplina	340.5
Locazione	FGBC
Collocazione	IV Z OR 6 (3,4,6)
Lingua di pubblicazione	Non definito
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	1.: Ediderunt I. Balestri et H. Hyvernat. 2.: Interpretati sunt I, Balestri et H. Hyvernat. 3.: Ediderunt I. Balestri et H. Hyvernat 4.: Interpretatus est H. Hyvernat. Ristampa ananstatica da: Parisiis, Lipsiae, Typ. reipublicae-Harrassowitz, 1907-1924)

2. Record Nr. UNINA990000843070403321

Autore	Buzzetti, Francesco
Titolo	Esercizi sulla trasformata di Laplace / F. Buzzetti
Pubbl/distr/stampa	Milano : Tamburini Masson, 1976
Descrizione fisica	147 p. ; 24 cm
Collana	Tamburini edizioni scientifico tecniche
Disciplina	515.73
Locazione	FINBN
Collocazione	02 36 D 9
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

3. Record Nr. UNINA9911006620703321

Autore	Klemes J
Titolo	Handbook of Water and Energy Management in Food Processing
Pubbl/distr/stampa	Burlington, : Elsevier Science, 2008
ISBN	1-60119-661-X 1-84569-467-8
Descrizione fisica	1 online resource (1068 p.)
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition
Altri autori (Persone)	SmithR KimChae-gwang
Disciplina	664.00286
Soggetti	Food processing plants
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Cover; Handbook of water andenergy management infood processing; Copyright; Contents; Contributor contact details; Preface; Part I Key drivers to improve water and energy managementin food processing; 1

Legislation and economic issues regarding water and energy management in food processing; 1.1 Introduction; 1.2 Trends in, and overview of, legislation; 1.3 Economic drivers as an alternative to prosecution; 1.4 Implications of legislative and economic drivers for management; 1.5 Aspects of boiler management
1.6 Generic procedure for assessing the economics of effluent treatment and water reuse projects1.7 Summary; 1.8 Sources of further information and advice; 1.9 References; 2 Environmental and consumer issues regarding water and energy management in food processing; 2.1 Introduction; 2.2 The scale of water and energy consumption in food processing; 2.3 Financial costs to food companies; 2.4 Environmental impacts and costs; 2.5 Future trends; 2.6 Sources of further information and advice; 2.7 References; 3 Towards a complex approach to waste treatment in food processing; 3.1 Introduction
3.2 Waste in food processing3.3 Approaches to food waste treatment; 3.4 Selection of waste treatment technology; 3.5 Examples of efficient approaches; 3.6 Life-cycle analysis; 3.7 Future trends; 3.8 Conclusions; 3.9 Sources of further information and advice; 3.10 References; Part II Assessing water and energy consumption and designing strategies for their reduction; 4 Auditing energy and water use in the food industry; 4.1 Introduction to energy and water auditing; 4.2 Process mapping and energy and water use inventories; 4.3 Identification of energy and water saving opportunities
4.4 Cost-benefit analysis4.5 Conclusion; 4.6 Sources of further information and advice; 4.7 References; 5 Methods to minimise water use in food processing; 5.1 Introduction; 5.2 Water minimisation; 5.3 Water reuse and recycling; 5.4 Process changes for water minimisation; 5.5 Application in the food industry; 5.6 Summary; 5.7 Sources of further information and advice; 5.8 References; 6 Methods to minimise energy use in food processing; 6.1 Introduction: energy use in food processing; 6.2 Minimising energy use in food processing
6.3 Energy saving and minimisation: process integration/pinch technology, combined heat and power, combined energy and water minimisation6.4 Overview of selected case studies; 6.5 Case studies and examples of energy saving using pinch technology and heat integration; 6.6 Further studies; 6.7 Sources of further information and advice; 6.8 References; 7 Modelling and optimisation tools for water minimisation in the food industry; 7.1 Introduction; 7.2 Framework for model building and optimisation; 7.3 Optimisation: meaning and mathematical formulation; 7.4 Creating models
7.5 Example: an overview of an industrial case study

Sommario/riassunto

Effective water and energy use in food processing is essential, not least for legislative compliance and cost reduction. This major volume reviews techniques for improvements in the efficiency of water and energy use as well as wastewater treatment in the food industry. Opening chapters provide an overview of key drivers for better management. Part two is concerned with assessing water and energy consumption and designing strategies for their reduction. These include auditing energy and water use, and modelling and optimisation tools for water minimisation. Part three reviews good house