

1. Record Nr.	UNINA9910131283403321
Autore	Steels Luc
Titolo	The Talking Heads experiment : origins of words and meanings // Luc Steels
Pubbl/distr/stampa	Language Science Press, 2015 Berlin, Germany : , : Language Science Press, , 2015 ©2015
Descrizione fisica	1 online resource (xiv, 375 pages) : illustrations; PDF, digital file(s)
Collana	Computational models of language evolution ; ; 1
Disciplina	401
Soggetti	Information technology Information society
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and indexes.
Sommario/riassunto	The Talking Heads Experiment, conducted in the years 1999-2001, was the first large-scale experiment in which open populations of situated embodied agents created for the first time ever a new shared vocabulary by playing language games about real world scenes in front of them. The agents could teleport to different physical sites in the world through the Internet. Sites, in Antwerp, Brussels, Paris, Tokyo, London, Cambridge and several other locations were linked into the network. Humans could interact with the robotic agents either on site or remotely through the Internet and thus influence the evolving ontologies and languages of the artificial agents. The present book describes in detail the motivation, the cognitive mechanisms used by the agents, the various installations of the Talking Heads, the experimental results that were obtained, and the interaction with humans. It also provides a perspective on what happened in the field after these initial groundbreaking experiments. The book is invaluable reading for anyone interested in the history of agent-based models of language evolution and the future of Artificial Intelligence.

2. Record Nr.	UNINA9910367757103321
Autore	Remize Fabienne
Titolo	Safety and Microbiological Quality / Fabienne Remize, Didier Montet
Pubbl/distr/stampa	MDPI - Multidisciplinary Digital Publishing Institute, 2019 Basel, Switzerland : , : MDPI, , 2019
ISBN	9783039214921 3039214926
Descrizione fisica	1 electronic resource (126 p.)
Soggetti	Biology, life sciences
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	The safety and microbiological quality of fermented foods covers complementary aspects of such products. Food fermentation is primary intended to improve food preservation, thereby modifying food properties. However, the management of chemical and microbiological hazards is a leading aspect for innovative processing in this domain. Similarly, microbiological quality in fermented foods is of peculiar importance: all microorganisms with a positive effect, including probiotic bacteria, fermentative bacteria, Saccharomyces and non-Saccharomyces yeasts, can be relevant. The fitness of pro-technological microorganisms impacts nutritional quality, but also sensory properties and processing reliability. This book provides a broad view of factors which determine the safety and microbiological quality of fermented foods. A focus is made on the interconnection between starter properties and the expectations related to a probiotic effect. All chapters underline the involvement of fermented foods towards better resource management and increasing food and nutritional security, especially in developing countries.