

1. Record Nr.	UNINA9910131434303321
Autore	Juan A. Blanco
Titolo	Biodiversity in ecosystems : linking structure and function // edited by Yueh-Hsin Lo, Juan A. Blanco, Shovonlal Roy
Pubbl/distr/stampa	IntechOpen, 2015 Rijeka, Croatia : , : IntechOpen, , [2015] ©2015
ISBN	953-51-4226-7 953-51-2028-X
Edizione	[1st ed.]
Descrizione fisica	1 online resource (642 pages) : illustrations
Disciplina	333.95
Soggetti	Biodiversity
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Sommario/riassunto	The term biodiversity has become a mainstream concept that can be found in any newspaper at any given time. Concerns on biodiversity protection are usually linked to species protection and extinction risks for iconic species, such as whales, pandas and so on. However, conserving biodiversity has much deeper implications than preserving a few (although important) species. Biodiversity in ecosystems is tightly linked to ecosystem functions such as biomass production, organic matter decomposition, ecosystem resilience, and others. Many of these ecological processes are also directly implied in services that the humankind obtains from ecosystems. The first part of this book will introduce different concepts and theories important to understand the links between ecosystem function and ecosystem biodiversity. The second part of the book provides a wide range of different studies showcasing the evidence and practical implications of such relationships.

2. Record Nr.	UNINA9910971362903321
Titolo	Modified atmosphere and active packaging technologies // edited by Ioannis S. Arvanitoyannis
Pubbl/distr/stampa	Boca Raton, FL, : Taylor & Francis, 2012
ISBN	9781040067970 1040067972 9780429135439 0429135432 9781439800454 1439800456
Edizione	[1st ed.]
Descrizione fisica	1 online resource (813 p.)
Collana	Contemporary food engineering
Classificazione	TEC012000
Altri autori (Persone)	ArvanitoyannisIoannis
Disciplina	664
Soggetti	Food - Packaging Protective atmospheres
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; Series Preface; Series Editor; Preface; Editor; Contributors; Chapter 1 - Principles of MAP and Definitions of MAP, CA, and AP; Chapter 2 - Materials (Films), Gases, and Machinery (Techniques) for MAP; Chapter 3 - Safety and Quality Control of Modified Atmosphere Packaging Products; Chapter 4 - Fish and Seafood; Chapter 5 - Fresh and Processed Meat and Meat Products; Chapter 6 - Poultry; Chapter 7 - Milk and Dairy Products; Chapter 8 - Cereals; Chapter 9 - Minimally Processed Vegetables; Chapter 10 - Fruits; Chapter 11 - Bakery Products; Chapter 12 - Ready-to-Eat Foods Chapter 13 - Miscellaneous Foods (Coffee, Tea, Beer, Snacks)Chapter 14 - Active and Intelligent Packaging; Chapter 15 - Adaptations of Food Packaging Trends via Nanotechnology; Chapter 16 - Bioactive Packaging Technologies with Chitosan as a Natural Preservative Agent for Extended Shelf-Life Food Products; Chapter 17 - Sensory Analysis and Consumer Search of MAP Acceptability; Chapter 18 - EU, U.S., and Canadian Legislation Related to Packaging Coming in Contact with Foods; Chapter 19 - Conclusions and New Trends; Back Cover

Sommario/riassunto

While other packaging books focus on individual types of packaging, this volume takes an applied engineering approach by matching packaging types to specific food types. The material provides unique insight into Modified/Controlled Atmosphere Packaging/Storage (MAP/CAS) and Active Packaging (AP). Depending on the kind of food, packaging material and the corresponding technique employed can both vary considerably. In appreciation of consumer focus on shelf life and safety, the book addresses a range of aseptic, smart, and modified atmosphere packaging. With the increased expense of active packaging, this resource will help product developers make cost-effective decisions early in product development--
