

1. Record Nr.	UNINA9910462997203321
Autore	Engelsmann Stephan
Titolo	Plastics [[electronic resource] ] : in architecture and construction / / Stephan Engelsmann, Valerie Spalding, Stefan Peters
Pubbl/distr/stampa	Basel, : Birkhauser, c2010
ISBN	3-0346-1194-3
Descrizione fisica	1 online resource (176 p.)
Altri autori (Persone)	SpaldingValerie PetersStefan SteinRia
Disciplina	691.92
Soggetti	Plastics in building Plastics - Properties Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"Editor: Ria Stein, Berlin. Translation into English: Julian Reisenberger, Weimar." Also available in French and German editions.
Nota di bibliografia	Includes bibliographical references (p. 170-172) and indexes.
Nota di contenuto	Front matter -- Contents -- Preface -- 1 The development of plastic architecture -- 2 Material properties of plastics -- 3 Basics of plastics -- 4 Plastics and their manufacture -- 5 Finished and semi-finished products -- 6 Building with plastics -- 7 Plastics as building envelope -- 8 Plastics as building structure -- 9 Plastics as building structure and envelope -- 10 Future developments -- Glossary -- Bibliography -- About the authors -- Acknowledgements -- Name and building index -- Subject index -- Illustration Credits
Sommario/riassunto	Kunststoffe sind hochleistungsfähige Werkstoffe, die seit geraumer Zeit Anwendung in der Architektur finden. Sie faszinieren durch vielfältige technische Eigenschaften. Neben diesen macht ein breites Spektrum an Formgebungs- und Bearbeitungsmethoden das Material interessant für komplexe Geometrien in Verbindung mit digitalen Planungsprozessen. Nach den Pionierbauten der 1970'er Jahre hat in jüngster Zeit eine Reihe von aufsehenerregenden Bauwerken erneut den Fokus auf das technische und ästhetische Potential von Kunststoffen gelenkt. Bislang fehlte allerdings eine umfassende Darstellung zur Verwendung von

Kunststoff in der Architektur. Das vorliegende Buch schließt diese Lücke und bietet eine Einführung in die konstruktiven und gestalterischen Möglichkeiten des Werkstoffs. Es werden nicht nur Kunststoffe und ihre Eigenschaften, sondern auch Herstellung, Verarbeitung und Konstruktionsprinzipien beschrieben und für die Architektur relevante Kunststoffprodukte und -halbzeuge vorgestellt. Eine Auswahl von ca. 25 internationalen gebauten Projekten, geordnet nach Kunststoffarten und Einsatzgebiet, dokumentiert die Anwendungen von Kunststoff in der Architektur. Ein Ausblick erläutert Tendenzen in der Forschung.

Plastics are high-performance materials of wide use in the built environment. Their versatile technical properties are particularly fascinating. A broad range of form-giving and finishing processes makes plastic especially interesting for complex geometries in combination with digital planning processes. Following the pioneering plastic structures of the 1970's, a number of spectacular buildings have in recent years highlighted the outstanding technical and aesthetic potential of the material. Until now, however, there has been no systematic treatment of the use of plastic in architecture. This book seeks to fill that gap by providing an introduction to the structural and design possibilities of plastic. It introduces the material and its specific characteristics, describes various types of plastic in terms of their relevance for building, explains processing technologies and presents typical products and components. A concise presentation of twenty-five international built projects - organized by the type of application and the plastic involved - documents the broad range of plastic in architecture. Finally, a look ahead at the future describes the current state of the art in materials research.

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2. Record Nr.	UNINA9910139006403321
Titolo	Milk and dairy products in human nutrition : production, composition, and health // edited by Young W. Park and George F. W. Haenlein
Pubbl/distr/stampa	Chichester, West Sussex, UK, : John Wiley & Sons, Ltd., 2013
ISBN	9781118534168 1118534166 9781118534205 1118534204 9781299476493 129947649X 9781118534229 1118534220
Edizione	[1st ed.]
Descrizione fisica	1 online resource (742 p.)
Altri autori (Persone)	ParkYoung W HaenleinGeorge F. W
Disciplina	613.2/69
Soggetti	Dairy products in human nutrition Milk - Analysis
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	Milk and Dairy Products in Human Nutrition: Production, Composition and Health; Copyright; Contents; Contributors; Preface; 1 Production Systems around the World; 1.1 Ecological conditions; 1.2 Systems; 1.2.1 Small-scale milk production; 1.2.2 Specialised milk production in large commercial dairies; 1.2.3 Dairy ranching; 1.2.4 Urban dairies; 1.2.5 Pastoralists; 1.3 Feed resources; 1.4 Animal species used for milk production; 1.4.1 Cattle; 1.4.1.1 Milk yield; 1.4.1.2 Milk composition; 1.4.1.3 Milk production in the tropics; 1.4.2 Sheep and goats; 1.4.3 Buffalo; 1.4.4 Camel; 1.4.5 Mare 1.4.6 Yak 1.4.7 Reindeer; 1.5 Breed improvement; 1.5.1 Pure breeding; 1.5.2 Artificial insemination; 1.5.3 Embryo transfer; 1.5.4 Genomic selection; 1.5.5 Crossbreeding; 1.6 Nutrition; 1.7 Animal health; 1.8 Reproduction; 1.9 Rearing of youngstock; 1.10 Housing; 1.11 Milking; 1.12 Milk marketing; 1.12.1 Marketing by smallholders; 1.12.2 Milk

collection; 1.12.3 Producer organisations; 1.13 Economics of milk production; 1.13.1 Productivity; 1.13.2 Longevity and lifetime production; 1.14 Criticism of milk production; 1.14.1 Resource use; 1.14.2 Impact on the environment; 1.15 Dairy development  
References  
2 Mammary Secretion and Lactation; 2.1 Introduction; 2.2 Origin and anatomy of mammary glands; 2.2.1 Types of mammalian species and mammary glands; 2.2.2 Anatomy of mammary glands of domestic animals; 2.3 Mammogenesis and mammary gland growth; 2.4 Milk ejection (lactogenesis) and secretion; 2.5 Maintenance of lactation (galactopoiesis); 2.6 Secretion of milk and its constituents; 2.6.1 Types of milk secretion; 2.6.2 Milk secretion process; 2.6.3 Comparative composition of blood and milk nutrients; 2.7 Involution of the mammary gland  
2.8 Challenges and opportunities in mammary secretion today and tomorrow  
References  
3 Milking Procedures and Facilities; 3.1 Introduction; 3.2 Machine milked animals throughout the world; 3.3 Milking principles; 3.4 Milking machine components and effects on milk harvesting and quality; 3.4.1 Vacuum system; 3.4.2 Pulsation system; 3.4.3 Mechanical effect of machine milking on milk quality; 3.4.3.1 Specific action of cluster and liners; 3.4.3.2 Specific action at the milk pump level; 3.4.4 Optional components; 3.4.5 Milking parlors and milking stalls; 3.4.6 Storing and cooling devices  
3.4.7 Cleaning systems  
3.4.8 New kinds of materials and sensing devices for better milk quality; 3.5 Milking practices; 3.6 Milking management of animals; 3.6.1 Lowering milking frequency; 3.6.2 Increasing milking frequency (three milkings and more per day); 3.7 Conclusions; References  
4 Milk Lipids; 4.1 Introduction; 4.2 Fatty acids; 4.3 Triacylglycerols; 4.4 Polar lipids: phospholipids and cholesterol; 4.5 Conjugated linoleic acids; 4.6 Genetic influences on milk fat concentrations and fatty acid profiles  
4.7 Influence of feeds, feeding regimes, pasture and stage of lactation on milk lipids and their levels

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### Sommario/riassunto

Milk is nature's most complete food, and dairy products are considered to be the most nutritious foods of all. The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants: it is now recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans. Alongside its major proteins (casein and whey), milk contains biologically active compounds, which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition a

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