

1. Record Nr.	UNINA9910139958003321
Titolo	Dairy powders and concentrated milk products [[electronic resource] /] / edited by A. Y. Tamime
Pubbl/distr/stampa	Ames, : Blackwell, 2009
ISBN	1-5231-1860-1 1-282-38521-6 9786612385216 1-4443-2272-9 1-4443-2273-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (406 p.)
Collana	Society of Dairy Technology series
Classificazione	LAN 835f
Altri autori (Persone)	TamimeA. Y
Disciplina	637.14 637/.142
Soggetti	Concentrated milk Dried milk Electronic books.
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	Dairy Powders and Concentrated Products; Contents; Preface to the Technical Series; Preface; Contributors; 1 Chemistry of Milk - Role of Constituents in Evaporation and Drying; 1.1 Introduction; 1.2 Chemical components of liquid, concentrated and dried milk products; 1.2.1 Protein; 1.2.2 Fat; 1.2.3 Carbohydrate; 1.2.4 Minerals; 1.2.5 Water; 1.2.6 Air; 1.3 Surface composition of powders; 1.4 Quality issues; 1.4.1 Heat stability; 1.4.2 Fouling; 1.4.3 Age thickening; 1.4.4 Maillard reactions; 1.4.5 Oxidation; 1.5 Conclusions; References 2 Current Legislation on Concentrated and Dried Milk Products2.1 Introduction; 2.2 European Union legislation; 2.2.1 Access to EU legislation; 2.2.2 Vertical-legislation on concentrated and dried milk products; 2.2.3 Horizontal-hygiene and food safety requirements; 2.2.4 Horizontal-food additives legislation; 2.2.5 Horizontal-labelling requirements for foods; 2.2.6 Horizontal-packaging legislation; 2.3 United Kingdom legislation; 2.3.1 Legislative basis; 2.3.2 Background; 2.3.3 Present legislation on composition; 2.3.4 Present legislation on

hygiene

2.3.5 The Dairy UK Code of Practice for HTST pasteurisation 2.4 Irish legislation; 2.4.1 Introduction; 2.4.2 Present legislation on hygiene; 2.4.3 Present legislation on specific products; 2.5 United States legislation; 2.5.1 Introduction and background to US legislation; 2.5.2 The 'Code of Federal Regulations'; 2.5.3 Hygiene requirements for milk and certain milk products; 2.5.4 US standards of identity and labelling; 2.5.5 The USDA specifications and grading schemes for certain milk products; 2.5.6 Food additives in US legislation; 2.6 Legislation in Australia and New Zealand 2.6.1 Introduction 2.6.2 The 'Joint Food Standards Code'; 2.6.3 New Zealand-specific legislation; 2.7 The international perspective-Codex Alimentarius; 2.7.1 What is Codex Alimentarius?; 2.7.2 Codex Alimentarius Commission membership and structure; 2.7.3 Codex Alimentarius standards; 2.7.4 Codex Alimentarius-general standards; 2.7.5 Codex Alimentarius standards for concentrated and dried milks; 2.8 Private standards and specifications; 2.9 Conclusions and possible future developments; References; 3 Technology of Evaporators, Membrane Processing and Dryers; 3.1 Introduction; 3.2 Evaporators 3.2.1 Principles of evaporation 3.2.2 Evaporation techniques and systems; 3.2.3 Plant design of evaporator configuration; 3.2.4 Heat economy in evaporator installation; 3.2.5 Cleaning of evaporators; 3.2.6 Evaporation versus membrane filtration; 3.3 Membrane filtration technology; 3.3.1 Principles of membrane filtration; 3.3.2 Membrane filtration techniques and systems; 3.3.3 Membrane filtration configurations; 3.3.4 Heat economy in membrane filtration; 3.3.5 Application of membrane filtration in the dairy industry; 3.3.6 Cleaning of membrane filtration systems; 3.4 Spray drying technology 3.4.1 Principles of spray drying

---

## Sommario/riassunto

The economic importance of dairy powders and concentrated products to dairy-producing countries is very significant, and there is a large demand for them in countries where milk production is low or non-existent. In these markets, dairy products are made locally to meet the demand of consumers from recombined powders, anhydrous milk fat and concentrated dairy ingredients (evaporated and sweetened condensed milk). This volume is the latest book in the Technical Series of The Society of Dairy Technology (SDT). Numerous scientific data have been available in journals and books in recent years,

---

2. Record Nr.	UNINA9910958678403321
Titolo	Physiotherapy and occupational therapy for people with cerebral palsy : a problem-based approach to assessment and management / / edited by Karen J. Dodd, Christine Imms and Nicholas F. Taylor
Pubbl/distr/stampa	London, : Mac Keith Press, 2010
ISBN	9781908316110 190831611X
Edizione	[1st ed.]
Descrizione fisica	1 online resource (x, 320 pages) : illustrations
Collana	A practical guide from Mac Keith Press
Altri autori (Persone)	DoddKaren (Karen Janine) ImmsChristine TaylorNicholas F
Disciplina	616.83606
Soggetti	Cerebral palsy - Physical therapy Occupational therapy
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	pt. 1. Background : key issues in planning therapy for people with cerebral palsy -- pt. 2. The preschool years -- pt. 3. The school years -- pt. 4. Adulthood.
Sommario/riassunto	This book is a practical resource for physiotherapists and occupational therapists who support people with cerebral palsy, helping them to solve the problems with movement and other impairments that so often accompany cerebral palsy, so that they can be more active and better able to participate in roles such as study, work, recreation and relationships. The first chapters provide the background to the clinical reasoning approach that informs the whole text, as well as an overview of therapeutic interventions. The subsequent chapters present clinical situations that therapists will encounter in the course of their work with individuals with cerebral palsy across the lifespan. Each chapter describes a case in detail, including the reasoning behind assessment and treatment choices, interventions and outcomes.