1. Record Nr. UNINA9910140025103321

Titolo	Food stabilisers, thickeners, and gelling agents [[electronic resource] /] / edited by Alan Imeson
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., 2009
ISBN	1-282-31302-9 9786612313028 1-4443-1472-6 1-61583-458-3 1-4443-1473-4
Descrizione fisica	1 online resource (372 p.)
Altri autori (Persone)	ImesonA (Alan)
Disciplina	664.06 664/.06
Soggetti	Hydrocolloids Food additives Food - Analysis Food - Composition Food industry and trade 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	Food Stabilisers, Thickeners and Gelling Agents; Contents; Preface; Acknowledgements; Contributors; 1 Introduction; 1.1 INTRODUCTION; 1.2 FUNCTIONAL PROPERTIES; 1.3 REGULATORY ENVIRONMENT; 1.4 COMMERCIAL ENVIRONMENT; 1.5 FUTURE DEVELOPMENTS; 2 Acacia Gum (Gum Arabic); 2.1 INTRODUCTION; 2.2 ORIGIN AND PURIFICATION PROCESS; 2.3 CHEMICAL STRUCTURE; 2.4 APPLICATIONS; 2.5 HEALTH BENEFITS; 2.6 FUTURE DEVELOPMENTS; 3 Agar; 3.1 INTRODUCTION; 3.2 RAW MATERIALS; 3.3 PRODUCTION; 3.4 COMPOSITION AND STRUCTURE; 3.5 FUNCTIONAL PROPERTIES; 3.6 APPLICATIONS; 3.7 FUTURE DEVELOPMENTS; 4 Alginates 4.1 INTRODUCTION4.2 PRODUCTION; 4.3 CHEMICAL COMPOSITION; 4.4 FUNCTIONAL PROPERTIES; 4.5 GEL FORMATION TECHNIQUES; 4.6

APPLICATIONS; 4.7 THICKENING AND STABILISING; 4.8 DAIRY PRODUCTS; 4.9 FILM FORMATION; 4.10 ENCAPSULATION; 4.11 OTHER APPLICATIONS; 4.12 SUMMARY; 5 Carrageenan; 5.1 INTRODUCTION; 5.2 RAW MATERIALS; 5.3 MANUFACTURING; 5.4 REGULATION; 5.5 STRUCTURE; 5.6 FUNCTIONAL PROPERTIES; 5.7 FOOD APPLICATIONS; 6 Cellulose Derivatives; 6.1 INTRODUCTION; 6.2 RAW MATERIALS AND PROCESSING; 6.3 COMPOSITION AND CHEMISTRY; 6.4 FOOD APPLICATIONS; 6.5 FUTURE DEVELOPMENTS; 7 Gelatine
7.1 INTRODUCTION7.2 MANUFACTURING PROCESS; 7.3 REGULATIONS: EUROPEAN UNION AND THE USA; 7.4 CHEMICAL STRUCTURE AND REACTIVITY; 7.5 PHYSICOCHEMICAL PROPERTIES; 7.6 FOOD APPLICATIONS; 7.7 FUTURE DEVELOPMENTS; 8 Gellan Gum; 8.1 INTRODUCTION; 8.2 MANUFACTURE; 8.3 CHEMICAL COMPOSITION; 8.4 FUNCTIONAL PROPERTIES; 8.5 REGULATORY STATUS; 8.6 APPLICATIONS; 8.7 FUTURE DEVELOPMENTS; 9 Gum Tragacanth and Karaya; 9.1 GUM TRAGACANTH; 9.2 GUM KARAYA; 10 Inulin; 10.1 INTRODUCTION; 10.2 RESOURCES AND RAW MATERIALS; 10.3 PRODUCTION; 10.4 CHEMICAL STRUCTURE; 10.5 PHYSICAL AND CHEMICAL PROPERTIES
10.6 PRINCIPLE OF FAT REPLACEMENT10.7 PHYSIOLOGICAL PROPERTIES; 10.8 APPLICATIONS; 11 Konjac Glucomannan; 11.1 INTRODUCTION; 11.2 RAW MATERIALS; 11.3 PROCESSING; 11.4 STRUCTURE; 11.5 FUNCTIONAL PROPERTIES; 11.6 FOOD APPLICATIONS; 11.7 NUTRITIONAL APPLICATIONS; 11.8 FUTURE DEVELOPMENTS; 12 Microcrystalline Cellulose; 12.1 INTRODUCTION; 12.2 MCC PRODUCT TECHNOLOGIES; 12.3 MANUFACTURING PROCESS; 12.4 COLLOIDAL MCC PRODUCT LINE EXTENSIONS; 12.5 PHYSICAL MODIFICATION - THE ALLOYING CONCEPT; 12.6 PHYSICAL AND FUNCTIONAL PROPERTIES; 12.7 LEGISLATION AND NUTRITION; 12.8 FOOD APPLICATIONS
12.9 FUTURE DEVELOPMENTS13 Pectin; 13.1 INTRODUCTION; 13.2 RAW MATERIALS; 13.3 PROCESSING; 13.4 COMPOSITION; 13.5 CHEMICAL PROPERTIES; 13.6 APPLICATIONS; 13.7 FUTURE DEVELOPMENTS; 14 Pullulan; 14.1 INTRODUCTION; 14.2 RAW MATERIALS; 14.3 PRODUCTION; 14.4 FUNCTIONAL PROPERTIES; 14.5 FOOD APPLICATIONS; 14.6 FUTURE DEVELOPMENTS; 15 Seed Gums; 15.1 INTRODUCTION; 15.2 RAW MATERIALS; 15.3 PRODUCTION; 15.4 COMPOSITION; 15.5 FUNCTIONAL PROPERTIES; 15.6 FURTHER DEVELOPMENTS; 15.7 DERIVATISED SEED GUMS FOR TECHNICAL APPLICATIONS; 16 Starch; 16.1 INTRODUCTION; 16.2 RAW MATERIALS; 16.3 PROCESSING
16.4 COMPOSITION AND STRUCTURE

Sommario/riassunto

Stabilisers, thickeners and gelling agents are extracted from a variety of natural raw materials and incorporated into foods to give the structure, flow, stability and eating qualities desired by consumers. These additives include traditional materials such as starch, a thickener obtained from many land plants; gelatine, an animal by-product giving characteristic melt-in-the-mouth gels; and cellulose, the most abundant structuring polymer in land plants. Seed gums and other materials derived from sea plants extend the range of polymers. Recently-approved additives include the microbial polysac

2. Record Nr. UNINA9910502688603321

Autore	Bøsterud Morten
Titolo	A treatise on Christian banking / / Morten Bøsterud
Pubbl/distr/stampa	Cape Town, South Africa : , : AOSIS, , [2021] ©2021
Descrizione fisica	1 online resource (318 pages)
Disciplina	241.68
Soggetti	Money - Religious aspects - Christianity
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Sommario/riassunto	From a moral perspective, all banking practice and theory can be seen as value driven. Therefore, there will be no such thing as value-neutral banking activities, and the application of Christian ethical and pastoral principles adds insights to the field of banking for all its involved stakeholders. This book contributes to the specific scientific discourse of practical theology, as this typically appears within the subfields of ethics and pastoral studies. Christian ethics and pastoral principles as applied in banking make up a largely neglected area in the wider academic discourse found within practical theology, and the research presented in this book contributes new knowledge to the field, with particular emphasis on banking practice. It is expected that the theories presented herein will be of interest for other scholars, not only within the realm of practical theology, but also in a cross-domain perspective where scholars in a broad field of disciplines may find the research and academic positions of interest. Such academic fields would include economics, finance, business administration, sociology, history, anthropology, and perhaps more. This expectation may not least be derived from the increasing focus on Corporate Social Responsibility (CSR), as this has emerged over the last decades within the wider business realm in general, whence the world of banking has followed suit. Alongside this development, an emergence of Islamic banking has been seen, which has showed substantial growth and

success.

3. Record Nr. UNINA9910289341703321

Autore	Colegio de Centro de Estudios Sociológicos El México
Titolo	Mexico en el umbral del milenio / Centro de Estudios Sociologicos
Pubbl/distr/stampa	El Colegio de México, 1997 Mexico, D.F. : , : Colegio de Mexico, El Centro, , 1990 ©1990
ISBN	607-628-805-1 968-12-0460-3
Edizione	[1. ed.]
Descrizione fisica	1 online resource (544 p.) : : ill. ;
Disciplina	306/.0972
Soggetti	Economics Electronic books. Mexico Economic conditions 1982- Mexico Economic conditions 1970-1982 Mexico Politics and government 1970-1988 Mexico Social conditions 1970-
Lingua di pubblicazione	Spagnolo
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Sommario/riassunto	Este libro forma parte de los trabajos realizados para conmemorar los quince años de la fundación del Centro de Estudios Sociológicos de El Colegio de México. La mayoría de los temas abordados en sus páginas refleja las áreas de estudio desarrolladas en el Centro: el poder en el México contemporáneo, la modernización política, los conflictos sindicales, la seguridad nacional, el problema del crecimiento demográfico, la crisis del sistema educativo, entre otros.