1. Record Nr. UNINA9910457882503321

Autore	Vincett Karen
Titolo	Teachers and Assistants Working Together [[electronic resource]]
Pubbl/distr/stampa	Maidenhead, : McGraw-Hill Education, 2005
ISBN	1-280-94831-0 0-335-22818-6
Descrizione fisica	1 online resource (198 p.)
Disciplina	371.14124
Soggetti	Teachers'' assistants Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Cover; Half Title; Title; Copyright; Contents; Preface; Part 1; Introduction; Chapter 01; Chapter 02; Chapter 03; Chapter 04; Chapter 05; Chapter 06; Chapter 07; Part 2; Introduction; Chapter 08; Chapter 09; Chapter 10; References; Index
Sommario/riassunto	Aims to help teachers and teaching assistants seeking to improve the ways in which they work together to meet the needs of children in their classes. This book outlines the thinking behind the employment of teaching assistants in the classroom and spells out some of the teamworking opportunities and problems that can arise.

2. Record Nr. UNINA9910142319703321

Titolo	Water resources data Wyoming
Pubbl/distr/stampa	Cheyenne, Wyo., : U.S. Dept. of the Interior, U.S. Geological Survey, -2006
ISSN	0506-6109
Descrizione fisica	1 online resource
Collana	Water-data report
Disciplina	553.7/09787
Soggetti	Water-supply - Wyoming Stream measurements - Wyoming Water quality - Wyoming Stream measurements Water quality Water-supply Periodicals. Statistics. Wyoming
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Periodico

3. Record Nr. UNINA9910647220003321

Titolo	Scientific Insights and Technological Advances in Gluten Free Products Development / / edited by Maria Papageorgiou, Theodoros Varzakas
Pubbl/distr/stampa	[Place of publication not identified] : , : MDPI AG, , 2023
ISBN	3-0365-6564-7
Descrizione fisica	1 online resource (220 pages)
Disciplina	641.5638
Soggetti	Gluten-free diet
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	About the Editors -- Preface to "Scientific Insights and Technological Advances in Gluten Free Products Development" -- Maria Papageorgiou and Theodoros Varzakas Scientific Insights and Technological Advances in Gluten-Free Product Development -- Nicola Gasparre, Antonella Pasqualone, Marina Mefleh and Fatma Boukid Nutritional Quality of Gluten-Free Bakery Products Labeled Ketogenic and/or Low-Carb Sold in the Global Market -- Jelena Bokic´, Jovana Kojic´, Jelena Krulj, Lato Pezo, Vojislav Banjac and Vesna Tumbas Saponjac et al. Bioactive, Mineral and Antioxidative Properties of Gluten-Free Chicory Supplemented Snack: Impact of Processing Conditions -- Kristina Rados, Nikolina Cukelj Mustac, Katarina Varga, Sasa Drakula, Bojana Voucko and Duska ´Curic´ et al. Development of High-Fibre and Low-FODMAP Crackers -- Rosen Chochkov, Daniela Savova-Stoyanova, Maria Papageorgiou, Joa˜o Miguel Rocha, Velitchka Gotcheva and Angel Angelov Effects of Teff-Based Sourdoughs on Dough Rheology and Gluten-Free Bread Quality -- Zuzana Sm´dova´ and Jana Rysova´ Gluten-Free Bread and Bakery Products Technology -- Alina Culetu, Denisa Eglantina Duta, Maria Papageorgiou and Theodoros Varzakas The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index -- Lorenza Rodrigues dos Reis Gallo, Caio Eduardo Gonc¸alves Reis, Ma´rcio Antoˆnio Mendonc¸a, Vera Soˆnia Nunes da Silva, Maria Teresa Bertoldo Pacheco and Raquel Braz Assunc¸a˜o Botelho Impact of Gluten-Free Sorghum Bread Genotypes on Glycemic and Antioxidant

Responses in Healthy Adults -- Ivana Gazikalovic´, Jelena Mijalkovic´, Natasa Sekuljica, Sonja Jakovetic´ Tanaskovic´, Aleksandra ukic´ Vukovic´ and Ljiljana Mojovic´ et al. Synergistic Effect of Enzyme Hydrolysis and Microwave Reactor Pretreatment as an Efficient Procedure for Gluten Content Reduction -- Adriana Skendi, Maria Papageorgiou and Theodoros Varzakas High Protein Substitutes for Gluten in Gluten-Free Bread -- Laura Ramos, Alicia Alonso-Hernando, Miriam Mart´nez-Castro, Jose Alejandro Mora´n-Pe´rez, Patricia Cabrero-Lobato and Ana Pascual-Mate´ et al. Sourdough Biotechnology Applied to Gluten-Free Baked Goods: Rescuing the Tradition -- Fernanda Laignier, Rita de Ca´ssia Coelho de Almeida Akutsu, Iriani Rodrigues Maldonade, Maria Teresa Bertoldo Pacheco, Vera Soˆnia Nunes Silva and Marcio Antoˆnio Mendonc¸a et al. Amorphophallus konjac: A Novel Alternative Flour on Gluten-Free Bread.

Sommario/riassunto

This Special Issue addresses both new scientific insights and technological advances of gluten-free product development exploring alternative ingredients for the development of gluten-free products aiming to mimic the unique viscoelastic properties of gluten as a gas retention ingredient during fermentation, water binding and enabler of starch gelatinization on baking, and a bread flavor enhancer via gluten-related proteases.