

1. Record Nr.	UNINA9910508102903321
Titolo	Chiesa e scuola : percorsi di storia dell'educazione tra XII e XX secolo / J. Verger ... [et al.]; a cura di Maurizio Sangalli
Pubbl/distr/stampa	Siena, : Cantagalli, ©2020
ISBN	978-88-8272-043-8
Descrizione fisica	XXVIII, 323 p. ; 21 cm
Collana	Cristianesimo e cultura ; 2
Disciplina	370.94
Locazione	FSPBC
Collocazione	COLLEZ. 2991 (2)
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA9910144278703321
Titolo	Enzymes in industry : production and applications // edited by Wolfgang Aehle
Pubbl/distr/stampa	Weinheim, [Germany] : , : Wiley-VCH Verlag GmbH & Co. KGaA, , 2007 ©2007
ISBN	1-281-31178-2 9786611311780 3-527-61709-4 3-527-61710-8
Edizione	[Third, completely revised edition.]
Descrizione fisica	1 online resource (518 p.)
Disciplina	660.6/34 660.634
Soggetti	Enzymes - Biotechnology Enzymes - Industrial applications 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

Enzymes in Industry; Contents; Preface to the Third Edition; List of Contributors; Abbreviations; 1 Introduction; 1.1 History; 1.2 Enzyme Nomenclature; 1.2.1 General Principles of Nomenclature; 1.2.2 Classification and Numbering of Enzymes; 1.3 Structure of Enzymes; 1.3.1 Primary Structure; 1.3.2 Three-Dimensional Structure; 1.3.3 Quaternary Structure, Folding, and Domains; 1.3.4 The Ribozyme; 1.4 Enzymes and Molecular Biology; 1.4.1 Biosynthesis of Enzymes; 1.4.2 Enzymes and DNA; 2 Catalytic Activity of Enzymes [57, 58, 60]; 2.1 Factors Governing Catalytic Activity [63]; 2.1.1 Temperature 2.1.2 Value of pH 2.1.3 Activation; 2.1.4 Inhibition [65]; 2.1.5 Allostery [66]; 2.1.6 Biogenic Regulation of Activity; 2.2 Enzyme Assays; 2.2.1 Reaction Rate as a Measure of Catalytic Activity; 2.2.2 Definition of Units; 2.2.3 Absorption Photometry [71]; 2.2.4 Fluorometry [78]; 2.2.5 Luminometry [80]; 2.2.6 Radiometry; 2.2.7 Potentiometry [81]; 2.2.8 Conductometry; 2.2.9 Calorimetry; 2.2.10 Polarimetry; 2.2.11 Manometry; 2.2.12 Viscosimetry; 2.2.13 Turbidimetry; 2.2.14 Immobilized Enzymes [91]; 2.2.15 Electrophoresis; 2.3 Quality Evaluation of Enzyme Preparations; 2.3.1 Quality Criteria 2.3.2 Specific Activity 2.3.3 Protein Determination; 2.3.4 Contaminating Activities; 2.3.5 Electrophoretic Purity; 2.3.6 High-Performance Liquid Chromatography [111]; 2.3.7 Performance Test; 2.3.8 Amino Acid Analysis and Protein Sequence Analysis; 2.3.9 Stability [93]; 2.3.10 Formulation of Enzyme Preparations; 3 General Production Methods; 3.1 Microbial Production; 3.1.1 Organism and Enzyme Synthesis; 3.1.2 Strain Improvement; 3.1.3 Physiological Optimization; 3.1.4 The Fermentor and its Limitations; 3.1.5 Process Design; 3.1.6 Modeling and Optimization; 3.1.7 Instrumentation and Control 3.2 Isolation and Purification [172-187] 3.2.1 Preparation of Biological Starting Materials; 3.2.1.1 Cell Disruption by Mechanical Methods; 3.2.1.2 Cell Disruption by Nonmechanical Methods; 3.2.2. Separation of Solid Matter; 3.2.2.1 Filtration; 3.2.2.2 Centrifugation; 3.2.2.3 Extraction; 3.2.2.4 Flocculation and Flotation; 3.2.3 Concentration; 3.2.3.1 Thermal Methods; 3.2.3.2 Precipitation; 3.2.3.3 Ultrafiltration; 3.2.4 Purification; 3.2.4.1 Crystallization; 3.2.4.2 Electrophoresis; 3.2.4.3 Chromatography; 3.2.5 Product Formulation; 3.2.6 Waste Disposal; 3.3 Immobilization; 3.3.1 Definitions 3.3.2 History 3.3.3 Methods; 3.3.3.1 Carrier Binding; 3.3.3.2 Cross-linking; 3.3.3.3 Entrapment; 3.3.4 Characterization; 3.3.5 Application; 4 Discovery and Development of Enzymes; 4.1 Enzyme Screening; 4.1.1 Overview; 4.1.2 Natural Isolate Screening; 4.1.3 Molecular Screening; 4.1.4 Environmental Gene Screening; 4.1.5 Genomic Screening; 4.1.6 Proteomic Screening; 4.2 Protein Engineering; 4.2.1 Introduction; 4.2.2 Application of Protein Engineering in Academia and Industry; 4.2.3 Outlook; 5 Industrial Enzymes; 5.1 Enzymes in Food Applications; 5.1.1 Enzymes in Baking; 5.1.1.1 Introduction 5.1.1.2 Amylases

Sommario/riassunto

Leading experts from all over the world present an overview of the use of enzymes in industry for:- the production of bulk products, such as glucose, or fructose- food processing and food analysis- laundry and automatic dishwashing detergents- the textile, pulp and paper and animal feed industries- clinical diagnosis and therapy- genetic engineering. The book also covers identification methods of new enzymes and the optimization of known ones, as well as the regulatory aspects for their use in industrial applications. Up to date and wide in

scope, this
