

1. Record Nr.	UNINA9910830583903321
Titolo	Dairy ingredients for food processing [[electronic resource] /] / edited by Ramesh Chandan, Arun Kilara
Pubbl/distr/stampa	Hoboken, N.J., : Wiley-Blackwell, 2011
ISBN	1-283-51420-6 9786613826657 0-470-95916-9 0-470-95912-6 0-470-95907-X
Descrizione fisica	1 online resource (606 p.)
Classificazione	TEC012000
Altri autori (Persone)	ChandanRamesh C KilaraArun
Disciplina	637
Soggetti	Dairy processing Dairy products Dairy microbiology
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 Ingredients for Food Processing; Contents; Contributors; Preface; Chapter 1: Dairy Ingredients for Food Processing: An Overview; Chapter 2: Chemical, Physical, and Functional Characteristics of Dairy Ingredients; Chapter 3: Microbiological Aspects of Dairy Ingredients; Chapter 4: Processing Principles of Dairy Ingredients; Chapter 5: Concentrated Fluid Milk Ingredients; Chapter 6: Dry Milk Ingredients; Chapter 7: Casein, Caseinates, and Milk Protein Concentrates; Chapter 8: Whey - based Ingredients; Chapter 9: Butter and Butter Products; Chapter 10: Principles of Cheese Technology Chapter 11: Manufacturing Outlines and Applications of Selected Cheese VarietiesChapter 12: Enzyme - modified Dairy Ingredients; Chapter 13: Fermented Dairy Ingredients; Chapter 14: Functional Ingredients from Dairy Fermentations; Chapter 15: Dairy - based Ingredients: Regulatory Aspects; Chapter 16: Nutritive and Health Attributes of Dairy Ingredients; Chapter 17: Dairy Ingredients in Dairy Food Processing; Chapter 18: Dairy Ingredients in Bakery, Snacks,

Sommario/riassunto

"Unique in its perspective and scope, Dairy Ingredients for Food Processing gives a complete description of various dairy ingredients commonly used in food processing operations. Information is conveniently grouped under two sections. Section 1. Dairy Ingredients: Basic Technology includes chapters covering an overview of the milk composition, physical, chemical and functional properties, and basic dairy processing principles to describe how various ingredients are engineered for functional quality related to food processing. Additional chapters highlight production and specifications of various condensed milk products, dry milk products, and whey products. Other chapters address milk fat concentrates (cream, butter, and anhydrous butterfat), processing and specifications of cheese and cheese products, enzyme modified cheese, cheese sauce and dry cheese products, and fermented dairy ingredients. Information is provided on microbiological considerations relative to dairy processing, nutrition and health, frozen dairy ingredients, and dairy desserts as well as labeling and regulatory compliance. Coverage in Section 2. Dairy Ingredients: Applications describes the applied aspects of using dairy ingredients in food products such as bakery products, chocolates and confectionery, snack foods, meats, sauces, dressings, desserts, infant formulas, puddings, and functional foods. Shelf life and safety issues are also addressed. All technology and applications chapters are supported by sound scientific and engineering principles. The book presents a contemporary update and a unique approach to the topics, and is designed to augment related books in the existing market. The editorial team is comprised of individuals with significant experience in the science and applications of dairy products manufacture as well their industrial use in various food products. Intended for professionals in the dairy and food industry, Dairy Ingredients for Food Processing also appeals to professors and students in food science for its contemporary information and experience-based applications"--

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2. Record Nr.	UNINA9910149023103321
Autore	Eiseley Loren
Titolo	The Night Country : A Library of America EBook Classic
Pubbl/distr/stampa	New York, : Library of America, 2016 , : Library of America, , 2016 ©2016
ISBN	9781598535471 1598535471
Descrizione fisica	1 online resource (196 pages)
Classificazione	SCI075000SCI080000SCI100000
Altri autori (Persone)	CrononWilliam
Soggetti	Philosophy Nature
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from eBook information screen..
Nota di contenuto	Cover -- Title -- Copyright -- Table of Contents -- THE NIGHT COUNTRY -- In Memory of My Grandmother -- Foreword -- The Gold Wheel -- The Places Below -- Big Eyes and Small Eyes -- Instruments of Darkness -- The Chresmologue -- Paw Marks and Buried Towns -- Barbed Wire and Brown Skulls -- The Relic Men -- Strangeness in the Proportion -- The Creature from the Marsh -- One Night's Dying -- Obituary of a Bone Hunter -- The Mind as Nature -- The Brown Wasps -- Bibliography -- Chronology -- Note on the Text -- Notes -- Index
Sommario/riassunto	Loren Eiseley's 'The Night Country' is a reflective exploration of human existence, nature, and the passage of time. Through a series of essays, Eiseley examines the intersections of science, philosophy, and personal experience. His narrative weaves together memories and observations, highlighting the coexistence of civilization and the untamed aspects of nature. Eiseley's prose invites readers to contemplate the deeper meanings of life, freedom, and the inherent solitude in human consciousness. The book appeals to readers interested in philosophical musings and nature writing, offering a profound meditation on the human condition.

