1. Record Nr. UNINA9910154845703321

Autore	Olma Sebastian
Titolo	In Defence of Serendipity
Pubbl/distr/stampa	, : Watkins Media, , 2016 ©2016
ISBN	9781910924358 1910924350
Descrizione fisica	1 online resource (194 pages)
Disciplina	123.3
Soggetti	Capitalism Creative ability in business
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Title -- Contents -- Preface: The Great Digital Swindle by Mark Fisher -- Prologue: Serendipity, Innovation and the Question of the Future -- Introduction: Structuring the Defence -- Part 1: Accident -- I Creative Industries: Eidos between Functionalism&Dysfunction -- II Social Innovation: The Logic of Changeless Change -- III Digital Taylorism: Labour between Passion&Serendipity -- IV TechGnosis: Redemption Ex Machina -- Part 2: Sagacity -- V Make Love & War: Silicon Valley's Original Sin -- VI Never Mind the Sharing Economy: Here's Platform Capitalism -- VII University as Übungsraum: HE's Creative Transformation -- Conclusion -- Acknowledgments -- Literature -- Copyright
Sommario/riassunto	Sebastian Olma's 'In Defence of Serendipity' critiques the commercialization of creativity within the digital revolution. The book argues that neoliberal capitalism has stifled true innovation, transforming serendipity—a concept of accidental discovery—into a tool for corporate gain in the creative industries. Olma contends that Silicon Valley's technological advancements, while initially transformative, have become stagnant under capitalist structures. The book calls for reclaiming serendipity as a means of resistance and fostering genuine innovation. Aimed at critics of digital capitalism and those interested in the intersection of technology and culture, Olma

		presents a polemical yet erudite exploration of creativity's potential in a future beyond capitalist constraints.

2.	Record Nr.	UNINA9910974883203321
	Autore	Stear C. A
	Titolo	Handbook of Breadmaking Technology / / by C. A. Stear
	Pubbl/distr/stampa	New York, NY : , : Springer US : , : Imprint : Springer, , 1990
	ISBN	1-4615-2375-3
	Edizione	[1st ed. 1990.]
	Descrizione fisica	1 online resource (XII, 848 p. 13 illus.)
	Disciplina	664/.7523
	Soggetti	Food science Food Science
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	Bibliographic Level Mode of Issuance: Monograph
	Nota di bibliografia	Includes bibliographical references and index.
	Nota di contenuto	1. Fundamental Dynamics of the Mixing Process, and Their Implications for Dough Rheological Behaviour, Process Control and Optimization -- 1.1 Theoretical Model to Explain the Doughmaking Process -- 1.2 Application of Fundamental Dough-Mixing Parameters -- 1.3 Fundamental Considerations Concerning Dough Rheological Elements and Dynamic Mixing Parameters -- 1.4 Water-Binding Capacity of Dough Components and Dough Consistency Control -- 1.5 Effects of Dough Additives -- 1.6 Chemical bonding during doughmaking -- 1.7 Typical Formulation and Process Schedules (including Case Studies) for Wheat and Rye Breads employed in Western and Eastern Europe and North America -- 1.8 Measurement and Control Techniques for Raw Materials and Process Variables -- 1.9 Weigher-Mixer Functions and Diverse Types of Mixers and Mixing-Regimes -- 2. Fermentation of Wheat- and Rye-Flour Doughs -- 2.1 Introduction -- 2.2 Industrial Propagation and Production of Yeast for the Baking Industry -- 2.3 Chemical Changes in Yeasted Doughs during Fermentation -- 2.4 Wheat- and Rye-Sours and Sour-Dough Processing -- 2.5 Formulation and Processing Techniques for Specialty-Breads -- 3. The Baking Process -- 3.1 Aims and Requirements of the Baking Process -- 3.2 Elements of the Baking Process and their Control -- 3.3 Energy

Sources, Types of Oven and Oven Design -- 3.4 Control Technology and Energy Recovery -- 3.5 Bread Cooling and Setting -- 3.6 Dough and Bread Preservation -- 3.7 A Preview of the 1990s and Changes in Product Demand and Supply -- 4. Notes And References -- 4.1 Notes and References for Part 1 -- 4.2 Notes and References for Part 2 -- 4.3 Notes and References for Part 3.

Sommario/riassunto

The author's aim in writing this book is to integrate currently available knowledge concerning the basic scientific and technological aspects of breadmaking processes with the diverse breadmaking methods used to manufacture bread in Europe and on the North American continent today. To date, the main technological advances have been in process mechanization, starting with oven development, then dough-processing or make-up equipment, followed by continuous and batch mixing techniques from the 1950s to the present time. On the engineering side, universal emphasis is now being placed on the application of high technology, in the form of microprocessors, computer-controlled equipment and robotization, the long-term objective being computer integrated manufacture (CIM) with full automation within the large chain bakery groups in the capitalist countries and the state-run collectives of Eastern Europe. The application of these key technologies with biotechnology, as yet only applied to a limited degree in food manufacture, coupled with advances in biochemical and rheological understanding of dough as a biomass for breadmaking, should provide us with more expertise and ability to control the processes with greater efficiency. The application of fermentable substrates and industrial enzymes under strict kinetic control should contribute to improving the flavour characteristics of bread. Current trends towards improving the nutritional contribution of bread to the daily diet are improving the competitive edge of bread as a basic food in the market-place.