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Autore	Terranova Charissa N.
Titolo	Art as organism : biology and the evolution of the digital image / / Charissa N. Terranova
Pubbl/distr/stampa	London, England : , : I.B. Tauris & Co. Ltd, , 2016 London, England : , : Bloomsbury Publishing, , 2019
ISBN	1-350-98541-4 0-85772-807-5
Edizione	[First edition.]
Descrizione fisica	1 online resource (338 pages) : illustrations
Collana	International library of modern and contemporary art ; ; 32
Disciplina	709.04
Soggetti	Art and biology Modern art - 20th century Modernism (Art)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references (pages 256-308) and index.
Nota di contenuto	Preface: modernism after the affective turn -- Introduction: the haptic unconscious: Laszlo Moholy-Nagy's organismic aesthetics -- Bauhaus biology: the beginnings of biofunctionalism -- Gyorgy Kepes and the light image as bio-image: pop art-and-science, integration, and distribution -- The distributed image of the city: the collaboration between Gyorgy Kepes and Kevin Lynch -- Wet perception: op art and new tendencies, between the Gestalt and ecological psychology -- The digital image in art: the generative turn, computational and biological -- Epilogue: political paths -- past and future.
Sommario/riassunto	What if modernism had been characterised by evolving, interconnected and multi-sensory images rather than by the monolithic objects often described by its artists and theorists? In this groundbreaking book, Charissa Terranova unearths a forgotten narrative of modernism, which charts the influence that biology, General Systems Theory and cybernetics had on art in the twentieth century. From kinetic and interactive art to early computer art and installations spanning an entire city, she shows that the digital image was a rich and expansive artistic medium of modernism. This book links the emergence of the digital image to the dispersion of biocentric aesthetic philosophies developed

		by Bauhaus pedagogue Laszlo Moholy-Nagy, from 1920s Berlin to the Massachusetts Institute of Technology in the 1970s. It uncovers seminal but overlooked references to biology, the organism, feedback loops, emotions and the Gestalt, along with an intricate genealogy of related thinkers across disciplines. Terranova reinterprets major art movements such as the Bauhaus, Op Art and Experiments in Art and Technology (E.A.T.), by referencing contemporary insights from architects, embryologists, electrical engineers and computer scientists, among others. This book reveals the complex connections between visual culture, science and technology that comprise the deep history of twentieth-century art.

2.	Record Nr.	UNINA9910557760403321
	Autore	Martinez Sidonia
	Titolo	Physicochemical, Sensory and Nutritional Properties of Foods Affected by Processing and Storage
	Pubbl/distr/stampa	Basel, Switzerland, : MDPI - Multidisciplinary Digital Publishing Institute, 2021
	Descrizione fisica	1 online resource (328 p.)
	Soggetti	Research & information: general
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Sommario/riassunto	Processing and storage can cause changes and interactions in food components that have effects on nutritional value, organoleptic characteristics or even food safety. This book includes 19 research works showing important and interesting advances, as well as new approaches, in this research topic. Four articles are dedicated to studying the effect of canning conditions (filling media and some ingredients) on the diverse parameters of quality for fish and pet foods. Three articles are devoted to studying the effects of dehydration (pre-treatments and drying procedures). One article is dedicated to

monitoring the elaboration of a fermented and dehydrated product (sausage) using a portable NIRS device. The ninth article of this book studies the effect of low-dose electron beam irradiation on cooking quality, moisture migration, and thermodynamics, as well as the digestion properties of the isolated starches in newly harvested and dried rice. The next contribution studies the use of different preservatives to avoid the formation of undesirable volatile organic compounds in stracciatella cheese. Another article examines the impact of source material, kibble size, temperature, and duration on the efficiency of the aqueous extraction of sugars and phenolics from carob kibbles by conventional heat-assisted (HAE) and ultrasound-assisted (UAE) methods. In two articles, marinating with different extracts, alone or combined with other seasoning/conditioning methods, was essayed to tenderize beef or to improve the sensory quality of chicken leg and breast meat. The effect of various cooking methods on the quality, structure, pasting, water distribution and protein oxidation of fish and meat-based snacks is studied in the fourteenth article. The last five articles are dedicated to the study of the effects of storage on several foods (olive oil, blueberry, beetroot and Atlantic mackerel).