

1. Record Nr.	UNINA9910461537803321
Autore	Crundwell Frank
Titolo	Extractive metallurgy of nickel, cobalt and platinum-group metals [[electronic resource] /] / Frank K. Crundwell ... [et al.]
Pubbl/distr/stampa	Oxford, : Elsevier, 2011
ISBN	1-283-20949-7 9786613209498 0-08-096810-4
Descrizione fisica	1 online resource (623 p.)
Disciplina	669.773 669/.7332
Soggetti	Nickel - Metallurgy Cobalt - Metallurgy Platinum group - Metallurgy Electronic books.
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	pt. 1. Extractive metallurgy of nickel and cobalt -- pt. 2. Extractive metallurgy of cobalt -- pt. 3. Extractive metallurgy of the platinum-group metals -- pt. 4. Recycling nickel, cobalt and platinum-group metals.
Sommario/riassunto	This book describes and explains the methods by which three related ores and recyclables are made into high purity metals and chemicals, for materials processing. It focuses on present day processes and future developments rather than historical processes. Nickel, cobalt and platinum group metals are key elements for materials processing. They occur together in one book because they (i) map together on the periodic table (ii) occur together in many ores and (iii) are natural partners for further materials processing and materials manufacturing. They all are, for example, important

2. Record Nr.	UNINA9910163880803321
Titolo	Fermented foods of Latin America // editors, Ana Lucia Barretto Penna ; Luis A. Nero, and Svetoslav D. Todorov
Pubbl/distr/stampa	Boca Raton : , : CRC Press, Taylor & Francis, , [2017] ©2017
ISBN	1-315-36943-5 1-315-35243-5 1-4987-3812-5
Edizione	[1st ed.]
Descrizione fisica	1 online resource (338 pages)
Collana	Food biology series
Disciplina	664.024
Soggetti	Fermented foods - Latin America Food - Latin America Fermented beverages - Latin America Beverages - Latin America
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	A Science Publishers Book.
Nota di contenuto	Fermented Dairy Beverages in Latin America. Brazilian Artisanal Coalho Cheese: Tradition, Science and Technology. Buffalo Mozzarella Cheese, Knowledge from East to the West. Cheese Production in Uruguay. Brazilian Kefir: from Old to the New World. Brazilian Charqui. Biopreservation of Salami – a Brazilian Experience. Influence of New Trends in Wine Technology on the Chemical and Sensory Profiles. Amazon Fruits: Biodiversity, Regionalism and Artisanal and Industrial By-products Under Fermentation Processes. Fermented Foods and Beverages from Cassava (Manihot esculenta Crantz): Brazil a part of South America. Brazilian Indigenous Fermented Food. Fermented beverages from the Andean region. Increasing Folate Content Through the Use of Lactic Acid Bacteria in Novel Fermented Foods. Characteristics and Production of Microbial Cultures. Novel Biotechnological and Therapeutic Applications for Wild type and Genetically Engineered Lactic Acid Bacteria.
Sommario/riassunto	Due to the indigenous knowledge of pre-Colombian indigenous tribes and the new methods introduced by the immigrants arriving from

Europe and other continents, a wide variety of fermented foods are produced in Latin America. In this book, we have collected information about the Latin American experience in the production of dairy, meat and wine. Special focus has been given to fermented fruits and vegetables as it is part of the genetic heritage of the South American continent. Pre-Columbian knowledge on preparation of various fermented food products is covered in the book.

---