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Autore	Lattin Don <1953->
Titolo	Changing our minds : psychedelic sacraments and the new psychotherapy / / by Don Lattin
Pubbl/distr/stampa	Santa Fe, New Mexico ; ; London, England : , : Synergetic Press, , [2017] ©2017
ISBN	0-907791-67-0
Descrizione fisica	1 online resource (291 pages)
Disciplina	615.7883
Soggetti	Hallucinogenic drugs - Therapeutic use
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Front Cover -- Title Page -- Copyright Page -- Table of Contents -- Introduction -- Chapter One - Wounded Warrior -- Chapter Two - Chemistry -- Chapter Three - Spiritus Contra Spiritum -- Chapter Four - Psychedelic Spirituality -- Chapter Five - Science of Mind -- Chapter Six - Dying with Consciousness -- Chapter Seven - Psychedelic Medicine -- Chapter Eight - Mdma on the Mountaintop -- Chapter Nine - False Starts and Dashed Hopes -- Chapter Ten - Mindsets and Minefieldss -- Chapter Eleven - Vine of the Soul -- Chapter Twelve - Into the Jungle -- Chapter Thirteen - Ibogaine at the Crossroads -- Conclusion - Back to the Future -- Epilogue -- Acknowledgements -- Bibliography -- About The Author.
Sommario/riassunto	Changing Our Minds tells you everything that you ought to know about the multi-faceted paradigm of psychedelic research and spiritual practices.

2. Record Nr. UNINA9910165150303321

Autore	Hwang Hong-Sik
Titolo	Advances in NMR Spectroscopy for Lipid Oxidation Assessment / / by Hong-Sik Hwang
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2017
ISBN	3-319-54196-X
Edizione	[1st ed. 2017.]
Descrizione fisica	1 online resource (IX, 59 p. 15 illus.)
Collana	SpringerBriefs in Food, Health, and Nutrition, , 2197-571X
Disciplina	574.19247
Soggetti	Food—Biotechnology Chemistry, Organic Food Science Organic Chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	Conventional Analytical Methods to Assess Lipid Oxidation and Their Problem -- Mechanisms of Lipid Oxidation -- Methods to Determine Primary Oxidation Products -- Methods to -- Determine Oxidation Products -- Application of NMR Spectroscopy in Foods and Its Advantages -- 1H NMR Spectroscopy for Assessment of Lipid Oxidation -- Assessment of Oxidation during Oil Storage -- Assessment of Oxidation during Frying -- Comparison between 1H NMR Spectroscopy and Conventional Analytical Methods -- 1H NMR Spectroscopy for Identification of Oxidation Products and for Elucidation of Reaction Mechanisms -- 13C NMR spectroscopy for Assessment of Lipid Oxidation -- Use of 13C NMR spectroscopy for Determination of Oxidation -- Use of 13C NMR spectroscopy for Identification of Oxidation Products and Mechanisms -- 31P NMR spectroscopy for Assessment of Lipid Oxidation -- Conclusions and Future Prospects.
Sommario/riassunto	This Brief provides a comprehensive overview of NMR spectroscopy, covering techniques such as 1H, 13C, and 31P NMR, which are reliable tools to determine lipid oxidation level, to identify oxidation products, and to elucidate oxidation mechanism. The Brief shows that 1H NMR spectroscopy continually demonstrates reliability, accuracy, convenience, and advantages over conventional analytical methods in

determination of the level of oxidation of edible oil during frying and storage through monitoring changes in several proton signals of oil, including olefinic, bisallylic and allylic protons. This modern analytical method is shown within this text to be used to identify oxidation products, including primary oxidation products such as hydroperoxides and conjugated dienes and secondary products such as aldehydes, ketones, epoxides and their derivatives. By identifying intermediates and final oxidation products, many oxidation mechanisms could be elucidated. A relatively newer method, the text demonstrates that 13C NMR and 31P NMR spectroscopy can also provide additional information on the molecular structure of an oxidation product. Backgrounds, principles, and advantages over conventional methods, most recent advances, and future prospects of these methods are discussed. Advances in NMR Spectroscopy for Lipid Oxidation Assessment begins by covering the various mechanisms of lipid oxidation, including various methods to determine oxidation products. NMR spectroscopy is then covered, including its applications in foods. The next section focuses on 1H NMR Spectroscopy, including its use for assessment of lipid oxidation during oil storage and frying. The following section focuses on 13C NMR spectroscopy, including its use in determining and identifying oxidation products and mechanisms. A final section focuses on 31P NMR spectroscopy for assessment of lipid oxidation.