1. Record Nr. UNINA9910701384103321

Autore	Jones J. A (Joe A.)
Titolo	Criteria for development of evacuation time estimate studies / / prepared by J. Jones and F. Walton, B. Wolshon
Pubbl/distr/stampa	Washington, DC : , : U.S. Nuclear Regulatory Commission, Office of Nuclear Security and Incident Response, , [2011]
Edizione	[Revision 1.]
Descrizione fisica	1 online resource (67 unnumbered pages) : color illustrations ; ; 28 cm
Altri autori (Persone)	WaltonF WolshonB
Soggetti	Evacuation of civilians - United States - Planning Civil defense - United States - Planning Nuclear facilities - Accidents - United States - Planning Nuclear power plants - Accidents - Planning Technical reports.
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Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"Date published: November 2011." "NUREG/CR-7002." "SAND2010-0016P." Format not distributed to depository libraries.
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Autore	Truong Tuyen
Titolo	Effect of Milk Fat Globule Size on the Physical Functionality of Dairy Products / / by Tuyen Truong, Martin Palmer, Nidhi Bansal, Bhesh Bhandari
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2016
ISBN	3-319-23877-9
Edizione	[1st ed. 2016.]
Descrizione fisica	1 online resource (75 p.)
Collana	SpringerBriefs in Food, Health, and Nutrition, , 2197-5728
Disciplina	613.26
Soggetti	Food science Chemistry, Organic Food Science Organic Chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
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Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Chapter 8: Conclusions
Sommario/riassunto	Effect of Milk Fat Globule Size on the Physical Functionality of Dairy Products provides a comprehensive overview of techniques utilized to vary milk fat globule size in fat-structured dairy products. The text aims to highlight the importance of both native and emulsified milk fat globule size in the processing and functionality of these products. Both herd managements strategies and fractionation techniques utilized to vary milk fat globule size are covered thoroughly, as are the effects of mechanical sheer processing. The influence of different size fat globules on aspects such as TAG composition, physical stability, viscosity, crystallization properties and electric conductivity are studied, as are the influences on processability and function. This Brief aims to highlight the importance of milk fat as a determinant of the microstructural, rheological and sensorial properties of fat-containing dairy products such as milk, cream, yogurt, ice cream, cheese, butter and milk chocolate. Since milk fat globules have a widely varied size distribution, controlling their size is of major importance in processing. In comprehensively covering the various methods used

to vary milk fat globule size, this text serves as an important resource for those involved in dairy product processing.