1. Record Nr. UNINA9910459952103321

Autore	Quirke Stephen
Titolo	Exploring religion in ancient Egypt / / Stephen Quirke
Pubbl/distr/stampa	Chichester, West Sussex : , : John Wiley & Sons Inc., , 2015
ISBN	1-118-61052-0 1-118-61049-0
Descrizione fisica	1 online resource (282 p.)
Collana	Blackwell Ancient Religions
Disciplina	299/.31
Soggetti	Electronic books. Egypt Religion
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	Belief without a book -- Finding the sacred in space and time -- Creating sacred space and time: temple architecture and festival -- Chaos and life: forces of creation and destruction -- Being good: doing, saying, making good possible -- Being well -- Attaining eternal life: sustenance and transformation.
Sommario/riassunto	Exploring Religion in Ancient Egypt offers a stimulating overview of the study of ancient Egyptian religion by examining research drawn from beyond the customary boundaries of Egyptology and shedding new light on entrenched assumptions. - Discusses the evolution of religion in ancient Egypt - a belief system that endured for 3,000 years - Dispels several modern preconceptions about ancient Egyptian religious practices - Reveals how people in ancient Egypt struggled to secure well-being in the present life and the afterlife

2. Record Nr. UNIORUON00079709

Autore	WESTERMARCK, Edward
Titolo	Ritual and belief in Morocco / by Edward Westermarck
Pubbl/distr/stampa	London, : Macmillan and Co, 1926
Descrizione fisica	2 v. ; 23 cm
Disciplina	964
Soggetti	MAROCCO - Vita sociale e costumi
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

3. Record Nr. UNINA9910254046903321

Autore	Joardder Mohammad U.H
Titolo	Porosity : Establishing the Relationship between Drying Parameters and Dried Food Quality / / by Mohammad U.H. Joardder, Azharul Karim, Chandan Kumar, Richard J. Brown
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2016
ISBN	3-319-23045-X
Edizione	[1st ed. 2016.]
Descrizione fisica	1 online resource (81 p.)
Collana	SpringerBriefs in Food, Health, and Nutrition, , 2197-571X
Disciplina	641.44
Soggetti	Food—Biotechnology Biochemistry Chemistry, Organic Food Science Biochemistry, general Organic Chemistry
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 at the end of each chapters.

Nota di contenuto	Introduction -- Food as a Material -- Pore Formation and Evolution During Drying -- Factors Affecting Porosity -- Effect of Porosity on Drying Kinetics and Food Properties -- Relationship between Drying Conditions, Pore Characteristics and Food Quality -- Concluding Remarks.
Sommario/riassunto	This Brief provides a comprehensive overview of porosity's effects on dried food quality. The factors influencing porosity during the various drying methods are explored in depth, as well as porosity's overall effect on food properties. The chemical reaction and stability of porosity are also covered, including sensory and mechanical properties. The work looks closely at the relationship between drying conditions, pore characteristics, and dried food quality. Porosity: Establishing the relationship between drying parameters and dried food quality looks at food from a material point of view, outlining water binding characteristics and structure homogenity. The Brief presents a comprehensive view of the factors affecting porosity in dried foods, from pressure and drying rate to temperature and coating treatment, and relates these to porosity effects during the five major drying processes. Moreover, this book discusses the effect of porosity on transfer mechanisms and quality attributes of food stuff. In conclusion, this work aims to establish the relationship between drying process, quality, and porosity in dried foods.