

1. Record Nr.	UNINA990001696180403321
Autore	Toma, Rolando
Titolo	Aspetti del problema montano ed i suoi riflessi sull'incremento demografico e zootecnico / Rolando Toma
Pubbl/distr/stampa	Trento : Tip. Mutilati ed invalidi, 1931
Descrizione fisica	41 p. ; 30 cm
Disciplina	333.73
Locazione	FAGBC
Collocazione	60 OP. 12/10
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA9910270902603321
Titolo	Composites materials for food packaging / / edited by Giuseppe Cirillo, Marek A. Kozlowski and Umile Gianfranco Spizzirri
Pubbl/distr/stampa	Hoboken, New Jersey ; ; Beverly, Massachusetts : , : John Wiley & Sons, Inc. : , : Scrivener Publishing LLC, , 2018
ISBN	1-119-16023-5 1-119-16021-9 1-119-16024-3
Descrizione fisica	1 online resource (465 pages)
Collana	Insights into modern food science
Disciplina	664/.09
Soggetti	Food - Packaging
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
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Sommario/riassunto

"The book is intended as an overview on the recent and more relevant developments in the application of composite materials for food packaging applications, emphasizing the scientific outcome arising from the physico-chemical properties of such engineered materials with the needs of food quality and safety. Consumers are increasingly conscious of the strong relationship between food quality and health, and thus the request of packaging materials allowing the quality and safety of foods to be highly preserved. As a result, scientists from both academia and industry work to increase the quality of the food storage, with this book meant as a link between scientific and industrial research, showing how the development in composite materials can impact the field. In the book, the inorganic materials employed for the preparation of composite material is extensively analyzed in terms of physico-chemical properties, environmental and reusability concerns, as well as food interaction features, highlighting the importance and the potential limitations of each approach"--Provided by publisher.

3. Record Nr.	UNINA9910787856103321
Autore	Cherit-Vatine Viviane
Titolo	The Ethical Seduction of the Analytic Situation : the Feminine-Maternal Origins of Responsibility for the Other // Viviane Cherit-Vatine
Pubbl/distr/stampa	Routledge, , 2018
ISBN	0-429-92065-2 0-429-90642-0 0-429-48165-9 1-78241-162-3
Edizione	[1st.]
Descrizione fisica	1 online resource (238 p.)
Collana	The International Psychoanalytical Association psychoanalytic ideas and applications series Psychoanalytic ideas and applications series
Disciplina	616.8917
Soggetti	Psychoanalysis - Practice
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"First published in French in 2012 as La seduction ethique de la situation analytique by PUF"--T.p. verso.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	COVER; CONTENTS; ACKNOWLEDGEMENTS; ABOUT THE AUTHOR; PREFACE; Introduction; PART I ON A POSSIBLE CONTRIBUTION OF LEVINAS'S THOUGHT TO CONTEMPORARY PSYCHOANALYSIS; Introduction to Part I; CHAPTER ONE Ethics and psychoanalysis; CHAPTER TWO Asymmetrical responsibility for the other as the analyst's ethic; PART II AT THE BEGINNING OF LIFE: PRIMAL SEDUCTION, PASSION, AND ETHICAL EXIGENCY; CHAPTER THREE The asymmetry of the primal situation: primal seduction and some elements of the Laplanchean theory of generalised seduction CHAPTER FOUR Maternal passion, the analyst's passion, or the primacy of affect CHAPTER FIVE The ethical exigency at the beginning of life and the need for ethics in analysis; PART III THE ORIGINS OF SUBJECTIVE APPROPRIATION IN ANALYSIS, THE ANALYST'S PASSION, AND THE ETHICAL SEDUCTION OF THE ANALYTIC SITUATION; CHAPTER SIX Subjective appropriation in analysis; CHAPTER SEVEN The ethical seduction of the analytic situation; PART IV A NEW PSYCHOANALYTIC STATUS FOR ETHICS? THE FEMININE- MATERNAL ORIGINS OF THE CAPACITY FOR RESPONSIBILITY FOR THE OTHER; Introduction to Part IV

Sommario/riassunto

According to Jacques Andre, "the patient's encounter with the analyst is a scene of seduction, the seductive statement being that of the fundamental rule or the invitation to address that which is most intimate or personal to a complete stranger." But the practice of psychoanalysis can only unfold if there is a strict respect for ethics. The words seduction and ethics, which at first sight seem mutually exclusive, are thus, as the author shows, at the heart of the analytic perspective. The author takes as her starting-point an encounter, which is not necessarily consensual, between Emmanuel Levinas' thought and his conception of philosophy as ethics - ethics understood as responsibility for the other - and that of the psychoanalyst Jean Laplanche, who posits the first adult other as a seducer of the young psyche from the outset, due to the transmission of enigmatic messages compromised by his or her unconscious. The analyst's ethical position is re-examined and with it the feminine/maternal origins of the human capacity for responsibility for the other.