

1. Record Nr.	UNINA9910820508503321
Autore	Spickard Paul R. <1950->
Titolo	Race in mind : critical essays / / Paul Spickard ; with Jeffrey Moniz and Ingrid Dineen-Wimberly
Pubbl/distr/stampa	Notre Dame, Indiana : , : University of Notre Dame Press, , [2016] ©2016
ISBN	0-268-18201-9 0-268-18200-0
Descrizione fisica	1 online resource (409 p.)
Disciplina	305.8
Soggetti	Race Ethnicity Race relations Multiculturalism
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	Cover; RACE IN MIND; Title; Copyright; Dedication; Contents; List of Figures and Tables ; Acknowledgments ; Introduction ; RACE AND ETHNICITY ; 1 The Illogic of American Racial Categories ; 2 Mapping Race: Multiracial People and Racial Category Construction in the United States and Britain ; 3 What's Critical about White Studies ; 4 Race and Nation, Identity and Power: Thinking Comparatively about Ethnic Systems ; 5 From the Black Atlantic to the Racial Pacific: Rethinking Racial Hierarchy in Colonial and Postcolonial Contexts ; 6 The Return of Scientific Racism? DNA Ancestry Testing, Race, and the New Eugenics Movement MIXED RACE ; 7 What Must I Be? Asian Americans and the Question of Multiethnic Identity ; 8 The Power of Blackness: Mixed-Race Leaders and the Monoracial Ideal ; 9 Pacific Islander Americans and Multiethnicity: A Vision of America's

Future? 10
 Carving Out a Middle Ground: Making Race in Hawai'i; 11 Does
 Multiraciality Lighten? Me-Too Ethnicity and the Whiteness Trap
 ; 12 It's Not That Simple: Multiraciality, Models, and Social Hierarchy;
 13 Obama Nation? Race, Multiraciality, and American Identity
 Suggested Reading Index

2. Record Nr.	UNINA9910298578403321
Autore	Toledo Romeo T
Titolo	Fundamentals of Food Process Engineering // by Romeo T. Toledo, Rakesh K. Singh, Fanbin Kong
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2018
ISBN	3-319-90098-6
Edizione	[4th ed. 2018.]
Descrizione fisica	1 online resource (XVI, 449 p. 216 illus., 22 illus. in color.)
Collana	Food Science Text Series, , 1572-0330
Disciplina	641.3 664
Soggetti	Food—Biotechnology Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Units and Dimensions -- Material Balances -- Gases and Vapors -- Energy Balances -- Flow of Fluids -- Heat Transfer -- Kinetics of Chemical Reactions in Foods -- Thermal Process Calculations -- Aseptic Processing -- Refrigeration -- Evaporation -- Dehydration -- Physical Separation Processes -- Emerging Food Processing Technologies.
Sommario/riassunto	While continuing the tradition of expansive coverage, Fundamentals of Food Process Engineering, Fourth Edition, has been updated and revised. The new edition of this classic text emphasizes problem solving, including technological principles that form the basis for a process so that the process can be better understood and the selection of processing parameters to maximize product quality and safety can be made more effective. In addition, the book contains new, hard-to- find data needed to conduct food process engineering calculations.

Two new chapters, aseptic processing and packaging, and emerging food processing technologies have been added, and one chapter on review of mathematical principles was deleted. The new chapters reflect the current state of technology and will be very useful to practicing food engineers in academics and the food industry. New chapters include:

- Aseptic processing systems containing diagrams of various equipment, flow and residence time distributions, and calculations for hold tube and process lethality.
- Emerging food processing technologies include heating methods with microwave, radiofrequency, and pulse electricity, and high pressure processing. Each topic includes equations and example calculations to strengthen rigor for food engineering calculations.

The thermal process calculation chapter was extensively revised to remove outdated information and add more relevant examples. Similarly, other chapters were also revised for updated tabular data and text write-up. Written for the upper level undergraduate, Fundamentals of Food Process Engineering, Fourth Edition, is a solid reference for the graduate food engineering student and professional.
