1. Record Nr. UNISALENTO991001478809707536

Autore	Mühlmann, Wilhelm Emil
Titolo	Messianismes revolutionnaires du Tiers monde / Wilhelm E. Mühlmann ; avec la contribution de Alfons M. Dauer ... (et al.) ; traduit de l'allemand par Jean Baudrillard
Pubbl/distr/stampa	Paris : Gallimard, 1968
Descrizione fisica	389 p. ; 23 cm
Collana	Bibliotheque des sciences humaines
Altri autori (Persone)	Dauer, Alfons Michael
Disciplina	261
Soggetti	Teologia
Lingua di pubblicazione	Francese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910298587203321

Autore	Barone Caterina
Titolo	Chemical Evolution of Nitrogen-based Compounds in Mozzarella Cheeses / / by Caterina Barone, Marcella Barebera, Michele Barone, Salvatore Parisi, Aleardo Zaccheo
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2018
ISBN	3-319-65739-9
Edizione	[1st ed. 2018.]
Descrizione fisica	1 online resource (VI, 41 p. 6 illus., 5 illus. in color.)
Collana	Chemistry of Foods, , 2199-689X
Disciplina	547.44
Soggetti	Food—Biotechnology Proteins Nutrition Quality control Reliability Industrial safety Food Science Protein Science Quality Control, Reliability, Safety and Risk
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Biogenic amines in cheeses: Types and typical amounts -- Evolutive Profiles of Caseins and Degraded Proteins in Industrial High-Moisture Mozzarella Cheeses. A Simulative Approach -- Evolutive Profiles of Caseins and Degraded Proteins in Industrial Low-Moisture Mozzarella Cheeses. A Simulative Approach -- Evolutive Profiles of Caseins and Degraded Proteins in Industrial Diced Mozzarella Cheeses. A Simulative Approach.
Sommario/riassunto	This Brief evaluates the consequences of protein modifications in cheeses, with special emphasis on mozzarella cheeses. It explains the influence of biogenic amines on food quality and safety. As certain biogenic amines display a toxic potential to humans, considerable research has been undertaken in recent years to evaluate their presence in fermented foods, such as cheeses. This Brief summarizes how the

presence of amines is influenced by different factors such as cheese variety, seasoning and microflora. The authors compare typical profiles of different products, e.g. ripe vs. unripe cheeses, focusing also on the different types of mozzarella cheeses. The Brief also introduces several analytical methods and simulation techniques, which are being used to evaluate the evolutive profiles of different selected molecules, protein aggregation, or proteolysis. .