

1. Record Nr.	UNINA9910296440403321
Autore	Le Deuff Olivier
Titolo	La documentation dans le numérique // Olivier Le Deuff
Pubbl/distr/stampa	Villeurbanne, : Presses de l'enssib, 2018
ISBN	979-1-0912-8141-6 2-37546-001-4
Descrizione fisica	1 online resource (224 p.)
Soggetti	Information Science & Library Science bibliothèques numériques document numérique numérique documentaliste politique documentaire classement
Lingua di pubblicazione	Francese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	Les bibliothécaires, les documentalistes ne disparaîtront pas avec l'avènement du document numérique : leurs métiers vont changer, et sans doute s'enrichir. Olivier Le Deuff se propose, après une partie introductive et historique, de préciser ce qu'est une culture de l'information, ce qu'elle implique de la part des professionnels qui ont à la traiter, et des usagers qui doivent la repérer et s'y retrouver. Il développe longuement les rôles et missions des bibliothécaires et documentalistes dans ce monde technique (informatique) et professionnel (le classement et les architectures de l'information). Il précise la place nouvelle des lecteurs, usagers, internautes, et les fonctions indispensables de médiation qui sont attachées à ces nouveaux supports. Il replace la formation de chacun comme préalable à ces nouvelles compétences. Cet ouvrage, à la fois théorique, pratique et prospectif, s'adresse à tous ceux qui travaillent dans le champ de l'information-documentation ainsi qu'aux formateurs.

2. Record Nr.	UNINA9910298628203321
Autore	Pires Eduardo
Titolo	Biochemistry of Beer Fermentation // by Eduardo Pires, Tomáš Brányik
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2015
ISBN	3-319-15189-4
Edizione	[1st ed. 2015.]
Descrizione fisica	1 online resource (82 p.)
Collana	SpringerBriefs in Biochemistry and Molecular Biology, , 2211-9353
Disciplina	54 572 641.3 664
Soggetti	Food—Biotechnology Biochemistry Food Science Biochemistry, general
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.
Nota di contenuto	Contents; 1 An Overview of the Brewing Process; Abstract ; A Brief History of Brewing; The Ingredients; Water; Malted Barley and Adjuncts; Malting; Hops; Yeast; Wort Production; Milling; Mashing; Wort Boiling; Fermentation and Maturation; References; 2 The Brewing Yeast; Abstract ; Introduction; Yeast Flocculation; Carbohydrate Transport and Metabolism; Main Glucose Repression Pathway; Glucose-Sensing System-RascAMPPKA Pathway; The Impact of the Glucose-Sensing System on Fermentation; Transport of -Glucosides; Nitrogen Metabolism; Target of Rapamycin (Tor) Pathway Nitrogen Catabolite Repression (NCR)General Amino Acid Control (GAAC); Transport and Control of Nitrogen Sources; Alcoholic Fermentation; References; 3 By-products of Beer Fermentation; Abstract ; Introduction; Pleasant By-products; Higher Alcohols; Transamination; Decarboxylation; Reduction to Higher Alcohols; Regulation of Higher Alcohols; The Anabolic Pathway; Esters; Biosynthesis of Acetate Esters; Biosynthesis of Ethyl Esters; Ester Regulation; Esters in Beer Aging; Unpleasant By-products; Vicinal

Diketones (VDKs); Yeast Response to Fermentation Parameters; Yeast Strain; Temperature

Hydrostatic PressureWort Composition; Sugars; Free Amino Nitrogen (FANs); Oxygen and Unsaturated Fatty Acids (UFAs); References

Sommario/riassunto

Beer is the most popular alcoholic beverage in the world. Yet, behind each glass of beer there is an enormous amount of work invested. If the first image that comes to your mind is the lifting of heavy bags of malt or carrying kegs, guess again! Most of the work involved in brewing is carried out by “microworkers” – yeast and their enzymes! These special helpers are responsible for catalyzing the vast majority of the biochemical reactions occurring in all steps that gradually transform the sugary wort into beer. This book not only provides readers with an overview of the whole biochemical process involved in beer fermentation, but also reviews the latest findings in this delightful field, making it essential reading for both scientists and brewing enthusiasts.
