

1. Record Nr.	UNISA996393217103316
Titolo	A declaration of the Lords and Commons assembled in Parliament to the whole kingdome, concerning the excise [[electronic resource]] : with additionall instructions for the better regulating of the same. Die Lunæ 22 Feb. 1646. Ordered by the Lords assembled in Parliament, that this declaration and instruction be forthwith printed and published. Io. Brown, Cler. Parliam
Pubbl/distr/stampa	London., : Printed for John Wright, at the Kings head in the Old-baily., 1646. [i.e. 1647]
Descrizione fisica	[2], 10 p
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Formato	Materiale a stampa
Livello bibliografico	Monografia
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Sommario/riassunto	eebo-0018

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Titolo	Food Biopreservation // by Antonio Galvez, María José Grande Burgos, Rosario Lucas López, Rubén Pérez Pulido
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Nota di bibliografia	Includes bibliographical references at the end of each chapter.
Nota di contenuto	1. Introduction -- 2. The Concept of Biopreservation -- 3. Incorporation of Bacteriocins In Food Systems -- 4. Biopreservation as Part of Hurdle Technology -- 5. Biopreservation of Vegetable Foods -- 6. Biopreservation of Meats and Meat Products -- 7. Biopreservation of Milk and Dairy Products -- 8. Biopreservation of Seafoods -- 9. Regulations -- 10. General Conclusions and Perspectives.
Sommario/riassunto	The purpose of this Brief is to provide a global view of the concept of biopreservation and its potential and existing applications in the different food sectors. Biopreservation, an approach already experimented with by our ancestors, has been used empirically for centuries and now the rationale behind it is becoming increasingly popular, applied singly or in combination with novel and classical food processing technologies. The growing world population, together with the globalization of the food market and consumer demand for foods that are ready to eat, lightly preserved, fresh-tasting, and rich in flavor, nutrients, and bioactive compounds, is forcing the food industry to develop less aggressive food preservation methods.