

1. Record Nr.	UNINA9910312054203321
Autore	Agume, A.
Titolo	The uganda microinsurance context / A. Agume ... [et al.] ; curatori: Marina De Angelis, Laura Maria Ferri e Matteo Pedrini ; Direttore scientifico: Roberto Pasca di Magliano
Pubbl/distr/stampa	Roma : Nuova Cultura, 2016
ISBN	978-88-6812-723-7
Descrizione fisica	191 p. : ill. ; 24 cm
Collana	Sviluppo, Innovazione e Governance ; 9
Locazione	FSPBC
Collocazione	VI D 212
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	In testa al front.: SIG In testa al front.: Sapienza Università di Roma, Centro Ricerca "Cooperazione con l'Eurasia, il Mediterraneo e l'Africa sub sahariana" (CEMAS) In quarta di copertina: ebook disponibile

2. Record Nr.	UNINA9910437816503321
Autore	Pripp Are Hugo
Titolo	Statistics in food science and nutrition // Are Hugo Pripp
Pubbl/distr/stampa	New York, : Springer, 2013
ISBN	1-283-62469-9 9786613937148 1-4614-5010-1
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (70 p.)
Collana	SpringerBriefs in food, health, and nutrition
Disciplina	664.003
Soggetti	Food industry and trade Food - Analysis Nutrition
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	Statistics in Food Science and Nutrition; Preface; Contents; Chapter 1: Statistics in Food Science and Nutrition; 1.1 The Food Statistician; 1.2 Historical Anecdotes Relating Statistics to Food Science and Nutrition; 1.3 Why Statistics, Experimental Design, and Epidemiology Matter; References; Chapter 2: Methods and Principles of Statistical Analysis; 2.1 Recommended Textbooks on Statistics; 2.1.1 Applied Statistics, Epidemiology, and Experimental Design; 2.1.2 Advanced Text on the Theoretical Foundation in Statistics; 2.2 Describing Data; 2.2.1 Categorical Data; 2.2.2 Numerical Data 2.2.3 Other Types of Data 2.3 Summarizing Data; 2.3.1 Contingency Tables (Cross Tabs) for Categorical Data; 2.3.2 The Most Representative Value of Continuous Data; 2.3.3 Spread and Variation of Continuous Data; 2.4 Descriptive Plots; 2.4.1 Bar Chart; 2.4.2 Histograms; 2.4.3 Box Plots; 2.4.4 Scatterplots; 2.4.5 Line Plots; 2.5 Statistical Inference (the p -Value Stuff); 2.6 Overview of Classical Statistical Tests; 2.7 Overview of Statistical Models; References; Chapter 3: Applying Statistics to Food Quality; 3.1 The Concept of Food Quality; 3.2 Measuring Quality Quantitatively 3.3 Statistical Process Control 3.3.1 The Foundation of Statistical Process Control; 3.3.2 Control Charts; 3.3.3 The Statistics of Six Sigma;

3.3.4 Multivariate Statistical Process Control; 3.4 Statistical Assessment of Sensory Data; 3.4.1 Methods in Sensory Evaluation; 3.4.2 Statistical Assessment of Differences Between Foods; Box 3.1 Common methods for discrimination testing are paired comparison, duo-trio test, and the triangle test. Since the outcome is whether samples are selected, binomial (or chi-squared) tests are applicable as shown in the examples

3.4.3 Statistical Assessment of Similarities Between Foods 3.5 Statistical Assessment of Shelf Life; 3.5.1 Shelf Life and Product Quality; 3.5.2 Detection of Shelf Life; 3.5.3 Statistical Assessment of Shelf Life: Food Survival Analysis; References; Chapter 4: Nutritional Epidemiology and Health Effects of Foods; 4.1 Food: The Source of Health and Disease; 4.2 Epidemiological Principles and Designs; 4.2.1 Clinical and Epidemiological Research Strategies; 4.2.2 Clinical and Epidemiological Study Designs; 4.3 Methods to Assess Food Intake; 4.4 Epidemiological Use of Multiple Regression Models

4.4.1 Adjusting for Confounders Box 4.1 Causal relationship between exposure, confounders, and outcome and the interpretation of relevant regression models; 4.4.2 Assessment of Effect Modification (Interaction); 4.4.3 Intermediate Variables in the Causal Pathway; Box 4.2 Causal relationship between exposure, confounders, indirect effects in the causal pathway, and outcome and the interpretation of relevant regression models; References; Chapter 5: Application of Multivariate Analysis: Benefits and Pitfalls; 5.1 Introduction of Multivariate Statistics in Food Science

5.2 Principal Component Analysis or Factor Analysis: When and Where

Sommario/riassunto

Many statistical innovations are linked to applications in food science. For example, the student t-test (a statistical method) was developed to monitor the quality of stout at the Guinness Brewery and multivariate statistical methods are applied widely in the spectroscopic analysis of foods. Nevertheless, statistical methods are most often associated with engineering, mathematics, and the medical sciences, and are rarely thought to be driven by food science. Consequently, there is a dearth of statistical methods aimed specifically at food science, forcing researchers to utilize methods intended for other disciplines. The objective of this Brief will be to highlight the most needed and relevant statistical methods in food science and thus eliminate the need to learn about these methods from other fields. All methods and their applications will be illustrated with examples from research literature.
