

1. Record Nr.	UNISANNIOCAGE003461
Autore	Liguori, Alfonso Maria : de' <santo>
Titolo	Theologia moralis illustrissimi ac reverendissimi d. Alphonsi De Ligorio ... adjuncta in calce perutili instructione ad praxim confessariorum, una cum ... Joannis Dominici Mansi archiepiscopi Lucensis epitome ... Accedit etiam praestantissimi theologi dissertatio prolegomena de casuisticae theologiae originibus, locis, atque praestantia ... Tomus primus [-tertius]
Pubbl/distr/stampa	Bassani; sed prostant Venetiis : apud Remondini, 1773
Edizione	[Editio septima absolutissima nunc demum ab ispo auctore novissimis curis recognita, in pluribus reformata, multisque non solum novis animadversionibus, sed etiam integris tractatibus numquam editis locupletata]
Descrizione fisica	3 v. ; fol
Collocazione	67F. PRESEPEF.P.Ed.A.XII
Lingua di pubblicazione	Latino
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Fregio sui front.

2. Record Nr.	UNINA9910131024203321
Titolo	Processed cheese and analogues [[electronic resource] /] / edited by A. Y. Tamime
Pubbl/distr/stampa	Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2011
ISBN	1-5231-1864-4 1-283-17812-5 9786613178121 1-4443-4182-0 1-4443-4185-5
Descrizione fisica	1 online resource (378 p.)
Collana	Society of Dairy Technology series
Altri autori (Persone)	TamimeA. Y
Disciplina	637.358 637/.358
Soggetti	Process cheese Electronic books.
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	Processed Cheese and Analogues; Contents; Preface to the Technical Series; Preface; Contributors; 1 Processed Cheese and Analogues: An Overview; 1.1 Historical background; 1.2 Diversity of products; 1.2.1 Terminology and/or nomenclature; 1.2.2 Classification; 1.3 Patterns of production; 1.4 Principles of manufacturing stages; 1.4.1 Natural cheeses; 1.4.2 Formulation of a balanced mix; 1.4.3 Emulsifying salts; 1.4.4 Addition of miscellaneous additives; 1.4.5 Heat treatment; 1.4.6 Homogenisation; 1.4.7 Filling machines and packaging materials; 1.5 Conclusions; References 2 Current Legislation on Processed Cheese and Related Products2.1 Introduction and background; 2.2 Definitions and standards of identity; 2.2.1 Background and evolution; 2.2.2 Legislation in the European Union (EU); 2.2.3 Legislation in the UK; 2.2.4 Legislation in the Republic of Ireland; 2.2.5 Legislation in Germany; 2.2.6 Legislation in the Netherlands; 2.2.7 Legislation in France; 2.2.8 Legislation in Denmark; 2.2.9 Legislation in Sweden; 2.2.10 Legislation in Spain; 2.2.11 Legislation in Italy; 2.2.12 Legislation in the Czech Republic; 2.2.13

Legislation in Hungary

2.2.14 Legislation in the USA2.2.15 Legislation in Canada; 2.2.16 Legislation in Australia and New Zealand; 2.2.17 Legislation in Japan; 2.2.18 Legislation in Mercosur/Mercosul; 2.2.19 Legislation in Chile; 2.2.20 Legislation in some Middle Eastern countries; 2.2.21 Codex Alimentarius standards; 2.3 Summary and conclusions; 2.4 Acknowledgements; References; 3 Effects of Natural Cheese Characteristics and Processing Conditions on Rheology and Texture: The Functionality of Cheese Components in the Manufacture of Processed Cheese; 3.1 Definition of processed cheese products: an introduction
3.2 Overview of manufacture3.2.1 Background; 3.2.2 Manufacture; 3.3 Microstructure of PCPs; 3.4 Principles of processed cheese manufacture; 3.4.1 Destabilisation and dehydration of milk during the manufacture of natural cheese; 3.4.2 Characteristics of protein in natural cheeses; 3.4.3 Effects of heating/shearing cheese (protein); 3.4.4 The interaction of emulsifying salt with cheese protein during processing; 3.5 Effects of natural cheese characteristics on PCPs; 3.5.1 Calcium content; 3.5.2 pH; 3.5.3 Degree of maturity and intact casein content; 3.6 Effects of processing conditions
3.6.1 Time3.6.2 Temperature; 3.6.3 Shear; 3.7 Conclusions; References; 4 Functionality of Ingredients: Emulsifying Salts; 4.1 Introduction; 4.2 Main types of emulsifying salts; 4.2.1 Citrate; 4.2.2 Phosphate-based; 4.2.3 Other types of emulsifying salts; 4.3 Properties and roles of emulsifying salts used in processed cheese; 4.3.1 Calcium binding/ion exchange; 4.3.2 pH adjustment, buffering and titration behaviour; 4.3.3 Casein dispersion, protein hydration and fat emulsification; 4.3.4 Creaming and structure formation during cooling and storage; 4.3.5 Antimicrobial activity
4.3.6 Crystal formation and other properties of emulsifying salts

Sommario/riassunto

Part of the Society of Dairy Technology Series, this book deals with a commercially significant sector of dairy science. The book includes chapters on legislation, functionality of ingredients, processing plants and equipment, manufacturing best practice, packaging, and quality control. The chapters are authored by an international team of experts. This book is an essential resource for manufacturers and users of processed and analogue cheese products internationally; dairy scientists in industry and research; and advanced food science students with an interest in dairy science.

3. Record Nr.	UNISALENT0991000306749707536
Autore	Blau, Peter Michael, 1918-
Titolo	La dinamica della burocrazia : uno studio sulle relazioni interpersonali in due uffici pubblici / Peter Michael Blau ; a cura di Emanuele Invernizzi
Pubbl/distr/stampa	Milano : F. Angeli, c1978
Descrizione fisica	332, [3] p. : prosp. ; 22 cm
Collana	I classici della società industriale ; 38
Altri autori (Persone)	Invernizzi, Emanuele
Disciplina	351.001
Soggetti	Burocrazia Impiegati pubblici - Psicologia Dinamica di gruppo
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

4. Record Nr.	UNINA9910765881503321
Autore	Berg Rainer
Titolo	Die Abstrakta auf -nie/-tie, -ka/-ok, -ost', -stvo/-stvie, -ie/-'e in den Pis'ma i BumagiPeters des Großen
Pubbl/distr/stampa	Bern, : Peter Lang International Academic Publishers, 1978
Descrizione fisica	1 online resource (352)
Soggetti	Linguistics
Lingua di pubblicazione	Tedesco
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	Die seit 1887 mit Unterbrechung von 1912 - 1946 kontinuierlich erscheinenden "Pis'ma i bumagi" Peters des Großen sind nicht nur ein historisches sondern auch ein sprachliches Denkmal. Das umfangreiche Wortmaterial des inzwischen bis zum 12. Band (1712) gediehenen Werkes ist geeignet, Aufschlüsse über die in der sprachwissenschaftlichen Literatur wenig berücksichtigte Epoche der Wende vom 17. zum 18. Jahrhundert und des Anfangs des 18. Jahrhunderts zu geben.

5. Record Nr.	UNISALENT0991004344833207536
Autore	Gianini, Claudio
Titolo	Ingegneria strutturale computazionale : calcolo automatico di strutture meccaniche / Claudio Gianini; introduzione alla parte 1. di Rory Byrne ; introduzione alla parte 2. di Luca Marmorini
Pubbl/distr/stampa	Napoli : Idelson-Gnocchi, 2021
ISBN	9788879477598
Descrizione fisica	562 p. : ill. ; 27 cm
Altri autori (Persone)	Marmorini, Luca Byrne, Rory
Disciplina	624.1771
Soggetti	Structural planning
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

6. Record Nr.	UNINA9910367741003321
Autore	Macci Claudio
Titolo	Stochastic Processes with Applications
Pubbl/distr/stampa	MDPI - Multidisciplinary Digital Publishing Institute, 2019
ISBN	3-03921-729-1
Descrizione fisica	1 online resource (284 p.)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>Stochastic processes have wide relevance in mathematics both for theoretical aspects and for their numerous real-world applications in various domains. They represent a very active research field which is attracting the growing interest of scientists from a range of disciplines. This Special Issue aims to present a collection of current contributions concerning various topics related to stochastic processes and their applications. In particular, the focus here is on applications of stochastic processes as models of dynamic phenomena in research areas certain to be of interest, such as economics, statistical physics, queuing theory, biology, theoretical neurobiology, and reliability theory. Various contributions dealing with theoretical issues on stochastic processes are also included.</p>

7. Record Nr.	UNINA9910337840303321
Titolo	Information Security Theory and Practice : 12th IFIP WG 11.2 International Conference, WISTP 2018, Brussels, Belgium, December 10–11, 2018, Revised Selected Papers / / edited by Olivier Blazy, Chan Yeob Yeun
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2019
ISBN	3-030-20074-4
Edizione	[1st ed. 2019.]
Descrizione fisica	1 online resource (XII, 223 p. 58 illus., 21 illus. in color.)
Collana	Security and Cryptology, , 2946-1863 ; ; 11469
Disciplina	005.8
Soggetti	Data protection Computer networks - Security measures Computer networks Computers and civilization Data and Information Security Mobile and Network Security Security Services Computer Communication Networks Computers and Society
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes Index.
Nota di contenuto	Real world -- Cryptography -- Artificial learning -- Cybersecurity -- Internet of things.
Sommario/riassunto	This volume constitutes the refereed proceedings of the 12th IFIP WG 11.2 International Conference on Information Security Theory and Practices, WISTP 2018, held in Brussels, Belgium, in December 2018. The 13 revised full papers and 2 short papers presented were carefully reviewed and selected from 45 submissions. The papers are organized in the following topical sections: real world; cryptography; artificial learning; cybersecurity; and Internet of things.