

1. Record Nr.	UNICAMPANIASUN0054631
Autore	Owen, David R.
Titolo	A first course in the mathematical foundations of thermodynamics / David R. Owen
Pubbl/distr/stampa	New York, : Springer, 1984
ISBN	978-03-87908-97-7
Descrizione fisica	XVII, 134 p. : ill. ; 25 cm.
Soggetti	80-XX - Classical thermodynamics, heat transfer [MSC 2020] 74-XX - Mechanics of deformable solids [MSC 2020] 80A10 - Classical and relativistic thermodynamics [MSC 2020] 74A15 - Thermodynamics in solid mechanics [MSC 2020]
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr.	UNINA9910337927003321
Autore	Sharma Suresh D
Titolo	Raw Material Scarcity and Overproduction in the Food Industry // by Suresh D. Sharma, Arpan R. Bhagat, Salvatore Parisi
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2019
ISBN	3-030-14651-0
Edizione	[1st ed. 2019.]
Descrizione fisica	1 online resource (59 pages)
Collana	Chemistry of Foods, , 2199-689X
Disciplina	630 664
Soggetti	Food—Biotechnology Agriculture Sustainable development Food Science Sustainable Development
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Seasonal variation and biochemical composition of fishmeal -- Water, Carbon and Phosphorus Footprint Concerns in the Food Industry -- Bee Viruses and the Related Impact on Food Crops Worldwide -- Food Adulteration Episodes: The Impact of Frauds in the American Market of Dairy Raw Materials.
Sommario/riassunto	This book describes the consequences of an increased demand for food for human consumption for the global food industry. In four concise chapters, the authors explore the trend for the overproduction of food, the concomitant diminution of raw materials and the increase in environmental concerns. Chapter one describes the variations in biochemical properties of fishmeal depending on the season and geographical location. Chapter two discusses how the expansion of cropland and pastures to meet the rising demand for food is damaging the environment, while chapter three examines the impact of bee viruses on food crops and production. Lastly, the fourth chapter addresses the issue of food adulteration and provides specific examples of fraud in the American dairy industry. This book is of

interest to researchers working in the area of food production in academia and industry, as well as certification and scientific bodies involved in food inspection.
