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Titolo	"Harry - yer a wizard" : exploring J.K. Rowling's Harry Potter Universe. / / Marion Gymnich, Hanne Birk, Denise Burkhard (Eds.)
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Formato	Materiale a stampa
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Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	'Happy birthday, Harry!' : celebrating the success of the Harry Potter phenomenon / Hanne Birk, Denise Burkhard, Marion Gymnich -- The 'Harry Potter phenomenon' : forms of world building in the novels, the translations, the film series and fandom / Marion Gymnich and Klaus Scheunemann -- Part I. The Harry Potter series and its sources. The black dog and the boggart : fantastic beasts in Joanne K. Rowling's Harry Potter and the prisoner of Azkaban and where to find them / Laura Hartmann -- J.K. Rowling's Harry Potter : a revival of the Arthurian legend? / Franziska Becker -- Darkness, danger and death : exploring Gothic places in Harry Potter and the chamber of secrets / Denise Burkhard and Julia Stibane -- Parallels between Celtic druidism on the British Isles and in Ireland and the magical world of the Harry Potter novels / Jule Lenzen -- Double, double toil and (gender) trouble : the Gaunt family / Svenja Renzel -- 'I read about it in Hogwarts : a history' : the reception and function of history in the world of Harry Potter / Naemi Winter -- 'The last enemy that shall be destroyed is death' : Christian elements in Harry Potter? / Vera Bub -- Part II. Themes and structures in the Harry Potter series. Conspiracy,

persecution and terror : Harry Potter in a post-9/11 world / Michele Ciba -- Of muggles and men : identifying racism in the Harry Potter series / Carsten Kullmann -- 'Can someone just explain what that skull thing was?' : the workings of capital in the wizarding world / Sarah Hofmann -- Is Harry Potter a criminal? : some thoughts on magical criminal law / Anne Schneider -- Secrets and forbidden places in Harry Potter and the philosopher's stone / Denise Burkhard -- Part III. Beyond the Harry Potter series. Haunted by Voldemort or suffering from PTSD : analysing Harry Potter's psychological struggles in adulthood in Harry Potter and the cursed child / Anne Mahler -- Queerbaiting in the Harry Potter series and in Harry Potter and the cursed child? / Marthe-Siobhan Hecke -- Native Americans in J.K. Rowling's 'History of magic in North America' on Pottermore / Aleksandra Szczodrowski -- The dark arts : violence, incest, and rape in Harry Potter fan fictions / Franziska Gobel -- The ever-expanding Potterverse : Harry Potter and the cursed child - Fantastic beasts and where to find them - Pottermore / Marion Gymnich, Denise Burkhard and Hanne Birk.

Sommario/riassunto

J.K. Rowling's Harry Potter series (1997-2007) has turned into a global phenomenon and her "Potterverse" is still expanding. The contributions in this volume provide a range of inter- and transdisciplinary approaches to various dimensions of this multifaceted universe. The introductory article focuses on different forms of world building in the novels, the translations, the film series and the fandom. Part I examines various potential sources for Rowling's series in folklore, the Arthurian legend and Gothic literature. Further articles focus on parallels between the "Harry Potter" series and Celtic Druidism, the impact Victorian notions of gender roles have had on the representation of the Gaunt family, the reception of (medieval and Early Modern) history in the series and the influence of Christian concepts on the world view expressed in the novels.

2. Record Nr.	UNISA996197330403316
Titolo	Handbook of meat, poultry and seafood quality // editor, Leo M.L. Nollet ; associate editors, Terri Boylston ... [et al.]
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Edizione	[1st ed.]
Descrizione fisica	1 online resource (739 p.)
Altri autori (Persone)	NolletLeo M. L. <1948-> BoylstonTerri
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Soggetti	Meat - Quality Poultry - Quality Seafood - Quality
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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	Handbook of Meat, Poultry and Seafood Quality; Contents; List of Contributors; Preface; Part I. General Food Quality Factors; 1. Factors Affecting Food Quality: A Primer; 2. Hazard Analysis and Critical Control Points and Muscle Food Safety in the United States; Part II. Sensory Attributes of Muscle Foods; 3. History, Background, and Objectives of Sensory Evaluation in Muscle Foods; 4. Chemical and Biochemical Aspects of Color in Muscle Foods; 5. Sensory: Human Biology and Physiology; 6. Sensory Methodology of Muscle Foods; 7. Objective Methods of Sensory Analysis 8. Attributes of Muscle Foods: Color, Texture, FlavorPart III. Flavors; 9. Sensory Characterization; 10. Chemical Characterization; 11. Chemistry, Technology, and Safety of Synthetic Flavors; 12. Process Flavors; 13. Savory Flavors; 14. Natural Flavors; 15. Wood Smoke Flavor; 16. Blended Flavors; 17. Off Flavors and Rancidity in Foods; 18. Land Animal Products; 19. Marine Animal and Plant Products; 20. Maillard Reaction in Flavor Generation; 21. Traditional Laboratory Methods; 22. Recent Developments in Flavor Measurements; Part IV.

Beef Quality; 23. Sensory Evaluation of Beef Flavor
24. Beef Quality and Tainting25. Microbiological and Sensory Properties of Beef; 26. Quality Measurements in Beef; 27. Shelf Life of Meats; 28. Packaging and Freezing of Beef as Related to Sensory Properties; Part V. Pork Quality; 29. Fresh and Frozen Pork Color; 30. Microbiological and Sensory Properties of Fresh and Frozen Pork Products; 31. Pork Taint; 32. Shelf Life of Fresh and Frozen Pork; Part VI. Poultry Quality; 33. General Attributes of Fresh and Frozen Poultry Meat; 34. Poultry Meat Flavor; 35. Color of Fresh and Frozen Poultry; 36. Shelf Life of Fresh and Frozen Poultry
37. Packaging of Fresh and Frozen Poultry38. Microbiological and Sensory Properties of Fresh and Frozen Poultry; Part VII. Seafood Quality; 39. Fish and Sensory Analysis in the Fish Chain; 40. Sensory Profiling of Fish, Fish Product, and Shellfish; 41. Quality Index Methods; 42. Texture of Fish, Fish Products, and Shellfish; 43. Perception of Sensory Quality of Wild and Farmed Fish by Experts, Consumers, and Chefs or Cooks in the Restaurant Sector; 44. Quality of Frozen Fish; Appendix Standards for Meat, Poultry, and Seafood in the United States; Index

Sommario/riassunto

The Handbook of Meat, Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh, frozen and processed muscle foods, especially sensory attributes and flavors. Following sections discuss factors affecting the quality of beef, pork, poultry, and seafood. Under each muscle food, some or all of the following factors affecting the quality are discussed: additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packaging
