

1. Record Nr.	UNINA9910451513303321
Autore	Schiller Anne (Anne Louise)
Titolo	Small sacrifices [[electronic resource]] : religious change and cultural identity among the Ngaju of Indonesia // Anne Schiller
Pubbl/distr/stampa	New York, : Oxford University Press, 1997
ISBN	0-585-23823-5 1-280-45106-8 0-19-535732-9
Descrizione fisica	1 online resource (191 p.)
Disciplina	299.92 299/.92 306.0899922
Soggetti	Ngaju (Indonesian people) - Religion Electronic books. Indonesia Social life and customs
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 (p. 159-173) and index.
Nota di contenuto	Contents; 1 Introduction; 2 Death Begins; 3 Journey to the Village of Souls; 4 Order and Anti-Order in Natural and Supernatural Worlds; 5 Hindu Kaharingan in the New Order; 6 Religions and Identities; 7 Epilogue: Basir Muka and Religious Reformulations 147; Notes; Bibliography; Index
Sommario/riassunto	This ethnographic study shows how the Ngaju Dyaks, rain forest dwellers of Central Kalimantan (Indonesian Borneo) are responding to modernity. It depicts how they are attempting to fashion a modern identity for themselves, especially by remodelling their indigenous religion.

2. Record Nr.	UNINA9910144385303321
Titolo	Food biodeterioration and preservation [[electronic resource] /] / edited by Gary S. Tucker
Pubbl/distr/stampa	Oxford, U.K. ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	1-282-12291-6 9786612122910 0-470-69784-9 0-470-69796-2
Descrizione fisica	1 online resource (270 p.)
Altri autori (Persone)	TuckerGary
Disciplina	664/.028
Soggetti	Food - Preservation Food spoilage Food - Microbiology
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	Food Biodeterioration and Preservation; Contents; 7.7 Conclusions; 8.2.8 Microbial interactions; Contributors; Preface; 1 Control of Biodeterioration in Food; 1.1 Overview; 1.2 A summary of the different kinds of biodeterioration; 1.2.1 Chemical biodeterioration; 1.2.2 Physical biodeterioration; 1.3 Kinds of living organisms involved in biodeterioration; 1.3.1 Bacteria; 1.3.2 Fungi; 1.3.3 Algae, mosses and liverworts; 1.3.4 Higher plants; 1.3.5 Insects; 1.3.6 Birds, mammals and reptiles; 1.4 Food biodeterioration; 1.4.1 The composition of food 1.5 A description of the mechanisms of food biodeterioration1.5.1 Fermentation; 1.5.2 Fermentation biochemistry; 1.5.3 Putrefaction; 1.5.4 Lypolysis; 1.6 Micro-organisms involved in biodeterioration reactions; 1.6.1 Factors that affect microbial growth; 1.6.2 Bacteria; 1.6.3 Moulds; 1.6.4 Yeasts; References; 2 Principles of HACCP: The Importance of HACCP Systems in Food Manufacturing; 2.1 Introduction and historical perspective; 2.2 The HACCP principles and codex (CAC 1997); 2.3 HACCP implementation: important considerations; 2.3.1 Prerequisite programmes 2.3.2 Application of the HACCP principles and the importance of

training2.4 The importance of HACCP in food manufacturing: the preventative mindset; 2.4.1 Food design; 2.4.2 Food manufacturing; 2.4.3 Globalization and trade; 2.5 The legal position; 2.6 Closing thoughts; Appendices; Appendix 1: Example of the make-up of an HACCP team; Appendix 2: Example of a product description; Appendix 3: Examples of process flow diagrams; Appendix 4: Hazard analysis tool as an example guide; Appendix 5: Examples of hazard analysis and CCP decision logic; Appendix 6: Example of the HACCP control chart References3 Thermal Processing; 3.1 Introduction; 3.2 Product classification; 3.3 Microbial destruction; 3.3.1 End-point thermal death time curve; 3.3.2 Survivor curve; 3.3.3 Thermal resistance curve; 3.4 Cold-spot temperature histories; 3.5 Lethality calculations; 3.5.1 The general method; 3.5.2 Other calculation methods; 3.6 Quality attributes; 3.7 Retort systems; 3.7.1 Steam retorts; 3.7.2 Overpressure retorts; References; 4 Food Chilling; 4.1 Theory; 4.1.1 Effect of chilling on micro-organisms; 4.1.2 Effect of chilling on enzymes and biochemical reactions 4.1.3 Effect of chilling on physical processes4.1.4 Effect of chilling on physiological processes; 4.2 Chilling operations; 4.3 Chilling equipment; 4.3.1 Refrigeration systems; 4.3.2 Moving air; 4.3.3 Direct contact; 4.3.4 Jacketed heat exchangers; 4.3.5 Immersion/spray; 4.3.6 Ice; 4.3.7 Vacuum; 4.3.8 Cryogenic; 4.4 Chilled storage; 4.4.1 Controlled atmosphere storage rooms; 4.5 Transportation; 4.5.1 Overland transport; 4.5.2 Sea transport; 4.5.3 Air transport; 4.6 Retail display; 4.6.1 Unwrapped products; 4.6.2 Wrapped products; 4.7 Conclusions; References; 5 Freezing; 5.1 Introduction 5.2 The physical and chemical aspects of freezing

Sommario/riassunto

This book discusses how the agents of food biodeterioration operate, and examines the commercially-used industrial methods available to control them, allowing the production of safe and wholesome foods. There is an emphasis on the equipment employed to carry out the various methods of preservation.
