

1. Record Nr.	UNINA9910452235703321
Autore	Bogle Kathleen A
Titolo	Hooking up [[electronic resource] ] : sex, dating, and relationships on campus // Kathleen A. Bogle
Pubbl/distr/stampa	New York, : New York University Press, c2008
ISBN	0-8147-8991-9 0-8147-9111-5
Descrizione fisica	1 online resource (235 p.)
Disciplina	306.73084/20973
Soggetti	College students - Sexual behavior - United States Dating (Social customs) - United States Universities and colleges - Social aspects - United States Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references (p. 211-219) and index.
Nota di contenuto	Introduction -- From dating to hooking up -- The hookup -- The hookup scene -- The campus as a sexual arena -- Men, women, and the sexual double standard -- Life after college : a return to dating -- Hooking up and dating : a comparison -- Methodological appendix.
Sommario/riassunto	Listen to her NPR InterviewThe Sociology of "Hooking Up": Author Interview on Inside Higher EdNewsweek: Campus Sexperts-->Hookup culture creates unfamiliar environment - to parents, at leastHooking Up: What Educators Need to Know - An op-ed on CHE by the authorIt happens every weekend: In a haze of hormones and alcohol, groups of male and female college students meet at a frat party, a bar, or hanging out in a dorm room, and then hook up for an evening of sex first, questions later. As casually as the sexual encounter begins, so it often ends with no strings attached; after all, it was "just a hook up." While a hook up might mean anything from kissing to oral sex to going all the way, the lack of commitment is paramount.Hooking Up is an intimate look at how and why college students get together, what hooking up means to them, and why it has replaced dating on college campuses. In surprisingly frank interviews, students reveal the circumstances that have led to the rise of the booty call and the death of dinner-and-a-

movie. Whether it is an expression of postfeminist independence or a form of youthful rebellion, hooking up has become the only game in town on many campuses. In *Hooking Up*, Kathleen A. Bogle argues that college life itself promotes casual relationships among students on campus. The book sheds light on everything from the differences in what young men and women want from a hook up to why freshmen girls are more likely to hook up than their upper-class sisters and the effects this period has on the sexual and romantic relationships of both men and women after college. Importantly, she shows us that the standards for young men and women are not as different as they used to be, as women talk about "friends with benefits" and "one and done" hook ups. Breaking through many misconceptions about casual sex on college campuses, *Hooking Up* is the first book to understand the new sexual culture on its own terms, with vivid real-life stories of young men and women as they navigate the newest sexual revolution.

2. Record Nr.	UNINA9910787901403321
Titolo	Integrated membrane operations in the food production // edited by Alfredo Cassano, Enrico Drioli
Pubbl/distr/stampa	Berlin : , : Walter de Gruyter GmbH & Co., KG, , [2014] ©2014
ISBN	1-5231-0049-4 3-11-028566-5
Descrizione fisica	1 online resource (376 p.)
Altri autori (Persone)	CassanoAlfredo DrioliE
Disciplina	660/.28424
Soggetti	Membranes (Technology) Membrane separation - Industrial applications Membrane reactors Food industry and trade
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.

Front matter -- Preface / Drioli, Enrico / Cassano, Alfredo -- Contents -- Author index -- 1. Membrane applications in agro-industry / Cuperus, F. Petrus / Franken, A.C.M. -- 2. Process intensification in integrated membrane processes / Lutze, Philip / Gani, Rafiqul -- 3. Integrated membrane operations in fruit juice processing / Cassano, Alfredo / Conidi, Carmela / Drioli, Enrico -- 4. Integrated membrane operations in citrus processing / Cassano, Alfredo / Jiao, Bining -- 5. Integrated membrane and conventional processes applied to milk processing / Mucchetti, Germano -- 6. Integrated membrane operations in whey processing / Gésan-Guiziou, Geneviève -- 7. Integrated membrane processes in winemaking / Rayess, Youssef El / Mietton-Peuchot, Martine -- 8. Membrane operations in the sugar and brewing industry / Lipnizki, Frank / Ruby-Figueroa, René -- 9. Processing of stevioside using membrane-based separation processes / Mondal, Sourav / De, Sirshendu -- 10. Production of value-added soy protein products by membrane-based operations / Mondor, Martin -- 11. Concentration of polyphenols by integrated membrane operations / Tsibranska, Iren / Tylkowski, Bartosz -- 12. Valorization of food processing streams for obtaining extracts enriched in biologically active compounds / Brazinha, Carla / Crespo, Joao G. -- 13. Biocatalytic membrane reactors for the production of nutraceuticals / Giorno, Lidietta / Mazzei, Rosalinda / Piacentini, Emma -- 14. Membrane emulsification in integrated processes for innovative food / Charcosset, Catherine -- 15. Electrodialysis in integrated processes for food applications / Roux-de Balman, Hélène -- Index

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Sommario/riassunto

This comprehensive reference work describes in an instructive manner the combination of different membrane operations such as enzyme membrane reactors (EMR's), microfiltration (MF), ultrafiltration (UF), reverse osmosis (RO), nanofiltration (NF) and osmotic distillation (OD) is studied in order to identify their synergistic effects on the optimization of processes in agro-food productions (fruit juices, wines, milk and vegetable beverages) and wastewater treatments within the process intensification strategy. The introduction to integrated membrane operations is followed by applications in the several industries of the food sector, such as valorization of food processing streams, biocatalytic membrane reactors, and membrane emulsification.

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