

1. Record Nr.	UNINA9910459180403321
Autore	Mueller Joan <1956->
Titolo	A companion to Clare of Assisi [[electronic resource] ] : life, writings, and spirituality / / by Joan Mueller
Pubbl/distr/stampa	Leiden ; Boston, : Brill, 2010
ISBN	1-282-78673-3 9786612786730 90-04-19343-X
Descrizione fisica	1 online resource (328 p.)
Collana	Brill's companions to the Christian tradition ; v. 21
Disciplina	271/.97302
Soggetti	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 (p. [287]-299) and index.
Nota di contenuto	Preliminary Material / J. Mueller -- Introduction / J. Mueller -- Chapter One. The Franciscan Choice / J. Mueller -- Chapter Two. The Monastery Of S. Damiano / J. Mueller -- Chapter Three. The Politics Of "Infant's Milk": Clare Of Assisi And The Privilege Of Poverty / J. Mueller -- Chapter Four. The Ordo That Gregory IX Founded: Clare Among Other Ugolinian Sisters / J. Mueller -- Chapter Five. Reading Clare's Letters In Context / J. Mueller -- Chapter Six. The Agnes Legend In Clare's Letters / J. Mueller -- Chapter Seven. Clare's Forma Vitae: Unique Contributions / J. Mueller -- Clare's First Letter To Agnes / J. Mueller -- Clare's Second Letter To Agnes / J. Mueller -- Clare's Third Letter To Agnes / J. Mueller -- Clare's Fourth Letter To Agnes / J. Mueller -- Clare's Forma Vitae / J. Mueller -- Bibliography / J. Mueller -- Index Of Subject / J. Mueller -- Illustrations / J. Mueller.
Sommario/riassunto	Clare of Assisi: Life, Writings and Spirituality examines Clare not merely as an obedient footnote to the friars, but as a Franciscan founder in her own right who kept primitive Franciscan ideals alive into the middle of the thirteenth century and transposed them into a woman's key. Bringing together the best of international research, the text examines Clare's importance within the early Franciscan milieu and her contribution to the thirteenth-century women's movement. It studies the radicalism of Clare's Franciscan choice, her life within the

Monastery of San Damiano, her politicking with Agnes of Prague for the "privilege of poverty," and her uniqueness among other women in Gregory IX's Damianite ordo. Following this historical study are critical translations and literary analyses of Clare's four letters to Agnes of Prague as well as a new translation and commentary on Clare's *Forma Vitae*.

2. Record Nr.	UNINA9910145275003321
Titolo	Structure of dairy products [[electronic resource] /] / edited by Adnan Tamime
Pubbl/distr/stampa	Oxford, UK ; ; Ames, Iowa, : Blackwell Pub., 2007
ISBN	1-281-31214-2 9786611312145 1-61583-453-2 0-470-99592-0 0-470-99591-2
Descrizione fisica	1 online resource (310 p.)
Collana	Society of Dairy Technology series
Altri autori (Persone)	TamimeA. Y
Disciplina	636.2/142
Soggetti	Dairy products - Analysis Dairy processing
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	Structure of Dairy Products; Contents; Preface to Technical Series; Preface; Contributors; 1 Overview of Microscopical Approaches; 1.1 Introduction; 1.2 Light microscopy; 1.2.1 Compound light microscope; Dark field and phase contrast; Polarised light and differential interference contrast; Fluorescent microscopy; Staining; 1.2.2 Confocal scanning light microscopy(CSLM); 1.2.3 Specimen preparation; 1.3 Electron microscopy; 1.3.1 Scanning electron microscopy; 1.3.2 Transmission electron microscopy; Thin sectioning; Replica techniques; Dispersions; 1.4 Other techniques; 1.5 Conclusions Bibliography 2 Instrumental Techniques for Sample Preparation; 2.1

Introduction; 2.2 Light microscopy techniques; 2.2.1 Wide-field light microscopy; 2.2.2 Fluorescence light microscopy; 2.2.3 Confocal scanning laser microscopy(CSLM); 2.2.4 Sectioned material for light microscopy; 2.2.5 Cold-stage light microscopy; 2.3 Scanning electron microscopy; 2.3.1 Electron guns; 2.3.2 Cathode comparison parameters; 2.3.3 Low-temperature scanning electron microscopy; 2.3.4 Environmental/variable pressure scanning electron microscopy; 2.4 Transmission electron microscopy  
2.4.1 Embedded material for transmission electron microscopy2.4.2 Negative staining transmission electron microscopy; 2.4.3 Low-temperature transmission electron microscopy; Freeze-fracture replication; Low-temperature preparation methods; Freeze-substitution for transmission electron microscopy; Cryo-transmission electron microscopy; 2.4.4 Energy-filtering transmission electron microscopy techniques; Global imaging; Contrast enhancement; Thick section imaging; Frozen hydrated specimens; Electron spectroscopic imaging; 2.5 X-ray microanalysis; 2.6 Rheology; 2.7 Light scattering  
2.7.1 Laser light scattering2.7.2 Dynamic light scattering; 2.8 Nuclear magnetic resonance spectroscopy; 2.9 Digital imaging and image analysis; 2.9.1 Hardware; 2.9.2 Software; 2.9.3 Major steps in applying image analysis; Image acquisition; Calibration; Image enhancement; 2.10 Laboratory safety; 2.10.1 Light microscopy; 2.10.2 Scanning electron microscopy/transmission electron microscopy; 2.10.3 Systems using lasers; 2.11 Future techniques in dairy product structure; 2.11.1 Scanning probe microscopy; 2.11.2 Diffusing wave and ultrasonic spectroscopy; 2.11.3 Microwave techniques in microscopy  
References3 Microstructure of Milk Components; 3.1 Introduction; 3.2 Cow's milk composition; 3.2.1 Milk fat globule; Milk fat; Milk fat globule membrane; 3.2.2 Colloidal milk proteins; Microstructure of casein micelles; Molecular structure of casein micelles; Interactions and stabilisation of casein micelles; 3.2.3 Whey proteins; 3.2.4 Lactose; 3.3 Concluding remarks; References; 4 Microstructure of Dairy Fat Products; 4.1 Introduction; 4.2 Microstructure of cream and butter; 4.2.1 Background; 4.2.2 Cream; 4.2.3 Whipped cream; 4.2.4 Butter; 4.3 Milk fat; 4.3.1 Composition; 4.3.2 Fractionation  
4.4 Microstructure

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## Sommario/riassunto

Structure of Dairy Products  
SOCIETY OF DAIRY TECHNOLOGY  
SERIES  
Edited by A. Y. Tamime The Society of Dairy Technology (SDT) has joined with Blackwell Publishing to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. The previous 30 years have witnessed great interest in the microstructure of dairy products, which has a vital bearing on, e.g. texture, sensory qualities, shelf life and packaging

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