1. Record Nr. UNINA990003974210403321

Autore	Unioncamere
Titolo	Le piccole e medie imprese nell'economia italiana : rapporto 2002 : il punto di osservazione delle Camere di commercio / Unioncamere ; realizzato a cura dell'Istituto Guglielmo Tagliacarne ; [ricerca coordinata da] Giuseppe Capuano, Claudio Gagliardi
Pubbl/distr/stampa	Milano : FrancoAngeli, c2003
ISBN	88-464-4784-0
Descrizione fisica	184 p. ; 23 cm
Disciplina	338.7 338.4
Locazione	SE S MAS FAGBC
Collocazione	L7.82 XXX-F-161 G/3.342 UNI/02 60 338.4 ISGT 2003
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910460447303321

Titolo	Emerging viral diseases : the one health connection : workshop summary / / Eileen R. Choffnes and Alison Mack, rapporteurs
Pubbl/distr/stampa	Washington, Districrt of Columbia : , : The National Academies Press, , 2015 ©2015
ISBN	0-309-31398-8
Descrizione fisica	1 online resource (336 p.)
Disciplina	614.575
Soggetti	Virus diseases - Epidemiology 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 at the end of each chapters.
Nota di contenuto	""Front Matter""; ""Reviewers""; ""Acknowledgments""; ""Contents""; ""Figures and Tables""; ""Workshop Overview""; ""Appendix A: Contributed Manuscripts""; ""A1 Animal Reservoirs of Middle East Respiratory Syndrome Coronavirus--Jonathan H. Epstein and Kevin J. Olival""; ""A2 Chikungunya at the Door DejaVu All Over Again?--David M. Morens and Anthony S. Fauci""; ""A3 Emerging Infectious Diseases: Threats to Human Health and Global Stability--David M. Morens and Anthony S. Fauci"" ""A4 Emerging Infectious Diseases in 2012: 20 Years After the Institute of Medicine Report--David M. Morens and Anthony S. Fauci""""""A5 Pandemic Preparedness and Response Lessons from the H1N1 Influenza of 2009--Harvey V. Fineberg""; ""A6 Studying Zoonotic Diseases in the Natural Host--John W. Lowenthal, Michelle L. Baker, Cameron R. Stewart, Christopher Cowled, Celine Deffrasnes, Lin-Fa Wang, and Andrew G. D. Bean""; ""A7 Medusa's Ugly Head Again: From SARS to MERS-CoV--Trish M. Perl, Allison McGeer, and Connie Savor Price"" ""A8 The Relationship Between Eco-social System Changes, the Animal Human Interface, and Viral Disease Emergence--Dirk U. Pfeiffer""""""A9 From Risk Analysis to Risk Governance Adapting to an Ever More Complex Future--Dirk U. Pfeiffer""; ""A10 A One Health Perspective on

		HPAI H5N1 in the Greater Mekong Sub-region--Dirk U. Pfeiffer, Martin J. Otte, David Roland-Holst, and David Zilberman"" ""A11 Zoonosis Emergence Linked to Agricultural Intensification and Environmental Change--Bryony A. Jones, Delia Grace, Richard Kock, Silvia Alonso, Jonathan Rushton, Mohammed Y. Said, Declan McKeever, Florence Mutua, Jarrah Young, John McDermott, and Dirk U. Pfeiffer"""""" A12 Global Trends in Emerging Viral Diseases of Wildlife Origin--Jonathan Sleeman and Hon Ip""; ""A13 Role of Poultry in Spread of Novel H7N9 Influenza Virus in China--Mary J. Pantin-Jackwood, Patti J. Miller, Erica Spackman, David E. Swayne, Leonardo Susta, Mar Costa-Hurtado, and David L. Suarez""; ""Appendix B: Agenda"" ""Appendix C: Acronyms""""""Appendix D: Glossary""; ""Appendix E: Speaker Biographies""
3.	Record Nr.	UNINA9910974883203321
	Autore	Stear C. A
	Titolo	Handbook of Breadmaking Technology / / by C. A. Stear
	Pubbl/distr/stampa	New York, NY : , : Springer US : , : Imprint : Springer, , 1990
	ISBN	1-4615-2375-3
	Edizione	[1st ed. 1990.]
	Descrizione fisica	1 online resource (XII, 848 p. 13 illus.)
	Disciplina	664/.7523
	Soggetti	Food science Food Science
	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 and index.
	Nota di contenuto	1. Fundamental Dynamics of the Mixing Process, and Their Implications for Dough Rheological Behaviour, Process Control and Optimization -- 1.1 Theoretical Model to Explain the Doughmaking Process -- 1.2 Application of Fundamental Dough-Mixing Parameters -- 1.3 Fundamental Considerations Concerning Dough Rheological Elements and Dynamic Mixing Parameters -- 1.4 Water-Binding Capacity of Dough Components and Dough Consistency Control -- 1.5 Effects of Dough Additives -- 1.6 Chemical bonding during doughmaking -- 1.7 Typical Formulation and Process Schedules (including Case Studies) for Wheat and Rye Breads employed in Western and Eastern Europe and

North America -- 1.8 Measurement and Control Techniques for Raw Materials and Process Variables -- 1.9 Weigher-Mixer Functions and Diverse Types of Mixers and Mixing-Regimes -- 2. Fermentation of Wheat- and Rye-Flour Doughs -- 2.1 Introduction -- 2.2 Industrial Propagation and Production of Yeast for the Baking Industry -- 2.3 Chemical Changes in Yeasted Doughs during Fermentation -- 2.4 Wheat- and Rye-Sours and Sour-Dough Processing -- 2.5 Formulation and Processing Techniques for Specialty-Breads -- 3. The Baking Process -- 3.1 Aims and Requirements of the Baking Process -- 3.2 Elements of the Baking Process and their Control -- 3.3 Energy Sources, Types of Oven and Oven Design -- 3.4 Control Technology and Energy Recovery -- 3.5 Bread Cooling and Setting -- 3.6 Dough and Bread Preservation -- 3.7 A Preview of the 1990s and Changes in Product Demand and Supply -- 4. Notes And References -- 4.1 Notes and References for Part 1 -- 4.2 Notes and References for Part 2 -- 4.3 Notes and References for Part 3.

Sommario/riassunto

The author's aim in writing this book is to integrate currently available knowledge concerning the basic scientific and technological aspects of breadmaking processes with the diverse breadmaking methods used to manufacture bread in Europe and on the North American continent today. To date, the main technological advances have been in process mechanization, starting with oven development, then dough-processing or make-up equipment, followed by continuous and batch mixing techniques from the 1950s to the present time. On the engineering side, universal emphasis is now being placed on the application of high technology, in the form of microprocessors, computer-controlled equipment and robotization, the long-term objective being computer integrated manufacture (CIM) with full automation within the large chain bakery groups in the capitalist countries and the state-run collectives of Eastern Europe. The application of these key technologies with biotechnology, as yet only applied to a limited degree in food manufacture, coupled with advances in biochemical and rheological understanding of dough as a biomass for breadmaking, should provide us with more expertise and ability to control the processes with greater efficiency. The application of fermentable substrates and industrial enzymes under strict kinetic control should contribute to improving the flavour characteristics of bread. Current trends towards improving the nutritional contribution of bread to the daily diet are improving the competitive edge of bread as a basic food in the market-place.