

1. Record Nr.	UNINA9910460622903321
Titolo	Recent contributions to quantitative linguistics / / edited by Arjuna Tuzzi, Martina Benesova, Jan Macutek
Pubbl/distr/stampa	Berlin, Germany ; ; Boston, [Massachusetts] : , : De Gruyter Mouton, , 2015 ©2015
ISBN	3-11-042029-5 3-11-042035-X
Descrizione fisica	1 online resource (292 p.)
Collana	Quantitative Linguistics, , 1861-4302 ; ; Volume 70
Disciplina	006.3/5
Soggetti	Linguistics - Statistical methods Mathematical linguistics 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 and indexes.
Nota di contenuto	Front matter -- Editors' Foreword -- Table of Contents -- Quantitative Analysis of Poetic Space: Discrimination of Loci in Eugene Onegin by A. S. Pushkin -- Application of the Menzerath-Altmann Law to Contemporary Written Japanese in the Short Story Style -- Menzerath-Altmann Law in Differently Segmented Texts -- A New Universal Code Helps to Distinguish Natural Language from Random Texts -- The Advantages of Quantitative Studies for Dialectology -- Type-token relation for word length motifs in Ukrainian texts -- Gender Identification in Modern Greek Tweets -- Syntactic Complexity in Quantitative Linguistics -- Measuring Proximity Between Source and Target Texts: an Exploratory Study -- Evolutionary Derivation of Laws for Polysemic and Age-Polysemic Distributions of Language Sign Ensembles -- Quantitative Studies in the Corpus of Nko Periodicals -- The Co-occurrence and Order of Valency in Japanese Sentences -- Authorship Attribution Using Political Speeches -- Using Rates of Change as a Diagnostic of Vowel Phonologization -- Diversification in the Noun Inflection of Old English -- Tracing the History of Words -- Grammar Efficiency and the Idealization of Parts-of-speech Systems -- Structural Complexity of Simplified Chinese Characters -- On the

Sommario/riassunto

Quantitative Linguistics is a rapidly developing discipline covering more and more areas of linguistic and textological research. The book represents an overview of the state of the art in Quantitative Linguistics, its scope and reach. Some of the topics: linguistic laws, frequency analyses, synergetic models of language, networks, part-of-speech systems, authorship attribution, polyfunctionality and polysemy, and opinion target identification.

2. Record Nr.

Titolo

UNISA996199391803316

Packaging for nonthermal processing of food [[electronic resource] /] / edited by Jung H. Han

Pubbl/distr/stampa

Ames, Iowa, : Blackwell Pub., : IFT Press, 2007

ISBN

1-282-36552-5
9786612365522
0-470-27772-6
1-61583-200-9
0-470-27647-9

Edizione

[1st ed.]

Descrizione fisica

1 online resource (250 p.)

Collana

IFT Press series

Altri autori (Persone)

HanJung H

Disciplina

664/.09

Soggetti

Food - Packaging

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

Packaging for Nonthermal Processing of Food; Contents; Contributors; Preface; Chapter 1. Packaging for Nonthermally Processed Foods; Chapter 2. The Role of Active Packaging in Nonthermal Processing Systems; Chapter 3. Edible Coatings Containing Bioactive Antimicrobial Agents; Chapter 4. Bio-Map: Modified-Atmosphere Packaging With Biological Control for Shelf-Life Extension; Chapter 5. Packaging for

High-Pressure Processing, Irradiation, and Pulsed Electric Field Processing; Chapter 6. Packaging for Foods Treated by Ionizing Radiation

Chapter 7. Radio Frequency Identification Systems for Packaged FoodsChapter 8. Consumer Choice: Responses to New Packaging Technologies; Chapter 9. European Standpoint to Active Packaging-legislation, Authorization, and Compliance Testing; Chapter 10. Packaging for Nonthermal Food Processing: Future; Index

Sommario/riassunto

A number of novel thermal and nonthermal processing methods are in active research and development in industry, academic and government laboratories. A key step that needs to be addressed is how to best package commodities processed by high pressure, pulsed electric fields, UV, irradiation, microwave or radio frequency heating, bioactive coating/packaging, or the treatment with probiotics to best preserve the benefits of improved product quality imparted by these emerging preservation technologies. Packaging for Nonthermal Processing of Food reviews typical nontherma
