

1. Record Nr.	UNINA9910461332103321
Autore	Campos David
Titolo	Reaching out to Latino families of English language learners [[electronic resource] /] / David Campos, Rocio Delgado, Mary Esther Soto Huerta
Pubbl/distr/stampa	Alexandria, Va., : ASCD, c2011
ISBN	1-282-27375-2 9786613816153 1-4166-1385-4 1-4166-1387-0 1-4166-1388-9
Descrizione fisica	1 online resource (235 p.)
Altri autori (Persone)	DelgadoRocio HuertaMary Esther
Disciplina	371.829/68073
Soggetti	Hispanic Americans - Education English language - Study and teaching - Spanish speakers - United States Education - Parent participation - United States 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 index.
Nota di contenuto	A critical reflection: exploring self and culture -- Engaging Latino parents through an ethic of care -- Partnering with Latino families: an asset-based approach -- Using multiple sources to gather information -- Using cultural knowledge for asset-based instruction -- Involving Latino parents in homework -- Identifying community assets -- Designing campuswide plans for parental engagement.
Sommario/riassunto	Reaching Out to Latino Families of English Language Learners provides teachers with a wealth of tools and strategies for communicating with the parents of Latino English language learners and learning more about their communities.

2. Record Nr.	UNINA9910484904503321
Titolo	Bioaccessibility and digestibility of lipids from food / / Myriam M-L Grundy, Peter J. Wilde, editors
Pubbl/distr/stampa	Cham, Switzerland : , : Springer, , [2021] ©2021
ISBN	3-030-56909-8
Edizione	[1st ed. 2021.]
Descrizione fisica	1 online resource (VIII, 231 p. 29 illus., 17 illus. in color.)
Disciplina	612.397
Soggetti	Lipids - Metabolism Lipids in human nutrition
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Part 1- Digestion of lipids -- 1 Enzymes involved in lipid digestion -- 2 Colloidal events that may affect lipid bioaccessibility and digestibility -- 3 In vivo and in vitro evaluation of lipid digestion -- Part 2- Lipid metabolism -- 4 Oral processing of lipids -- 5 Physiological aspects of lipid digestion -- 6 Lipid and cardiovascular disease risks -- Part 3- Food structure -- 7 Plant food and dietary fibres -- 8 Diary products and lipid digestion -- 9 Interaction with macronutrients -- Part 4 Other forms of lipids -- 10 Lipid digestion and bioaccessibility of lipid soluble molecules -- 11 Sterols digestion.
Sommario/riassunto	The structure of a food influences the way it is transformed during processing and digestion. This in turn has an impact on nutrient bioaccessibility (release) and digestibility, and subsequently on the physiological response and health of the individual who consumes that food. Although evidence exists on the health benefits associated with the inclusion of certain lipid-rich foods (e.g. nuts, dairy products and fish) in the diet, the mechanisms that explain the physiological effects and the long-term benefits are not well understood. Lipids in themselves have many beneficial health effects: they are a source of energy and essential fatty acids, they are structural components of cell membranes, they are required to solubilise fat soluble compounds, and they serve as precursors of hormones. In addition, the overall structure

of the food containing the lipids plays a crucial role in determining health benefits, notably by influencing lipid bioaccessibility and digestibility. Bioaccessibility and digestibility of lipids from food uniquely focuses on the physico-chemical properties of lipids and lipid rich food, as well as the subsequent effects on human health. Chapters from experts in food digestion examine food structure at both the macro- and micro- levels, covering lipids from plant and animal food products. The editors have developed the book for dietitians, nutritionists, and food scientists. Clinicians and other health professionals, educators in nutrition, and others working in the food industry will also find the material relevant.
