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Titolo	Adapting Chekhov : the text and its mutations // edited by J. Douglas Clayton and Yana Meerzon
Pubbl/distr/stampa	New York : , : Routledge, , 2013
ISBN	1-283-64306-5 0-203-10522-2 1-136-25292-4
Descrizione fisica	1 online resource (335 p.)
Collana	Routledge advances in theatre and performance studies ; ; 23
Altri autori (Persone)	ClaytonJ. Douglas MeerzonYana
Disciplina	891.72/3
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 and index.
Nota di contenuto	pt. I. On categories, techniques, and methodologies of mutation -- pt. II. Chekhov in the post[ist] context -- pt. III. Performing Chekhov in radical mutations.
Sommario/riassunto	This book considers the hundred years of re-writes of Anton Chekhov's work, presenting a wide geographical landscape of Chekhovian influences in drama. The volume examines the elusive quality of Chekhov's dramatic universe as an intricate mechanism, an engine in which his enigmatic characters exist as the dramatic and psychological ciphers we have been de-coding for a century, and continue to do so. Examining the practice and the theory of dramatic adaptation both as intermedial transformation (from page to stage) and as intramedial mutation, from page to page, the book pr

2. Record Nr.	UNISA996205534003316
Titolo	Brined cheeses [[electronic resource] /] / edited by Adnan Tamime
Pubbl/distr/stampa	Oxford ; ; Ames, Iowa, : Blackwell Pub., 2006
ISBN	1-280-74818-4 9786610748181 0-470-76091-5 0-470-99586-6 1-4051-7164-2
Descrizione fisica	1 online resource (354 p.)
Collana	Society of Dairy Technology book series
Altri autori (Persone)	TamimeA. Y
Disciplina	637.3 637.35 637/.35
Soggetti	Brined cheeses
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Livello bibliografico	Monografia
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Brined Cheeses; Contents; Preface to Technical Series; Preface; Contributors; 1 Constituents and Properties of Milk from Different Species; 1.1 Introduction; 1.2 Chemical composition of milk; 1.3 Constituents of milk; 1.3.1 Lactose; Introduction; Biosynthesis of lactose; Physical properties of lactose; Reactions of lactose; Significance of lactose in dairy products; 1.3.2 The milk salts; Introduction; Partitioning of milk salts between the colloidal and soluble phases of milk; Factors affecting the salt balance in milk; 1.3.3 Lipids; Introduction; Composition and fatty acid profile Milk fat globulesStability of the milk fat emulsion; 1.3.4 Proteins; Introduction; Whey proteins; Caseins; Casein micelles; 1.3.5 Indigenous milk enzymes; Plasmin; Lipoprotein lipase; Alkaline phosphatase; Lactoperoxidase; Other indigenous milk enzymes; 1.4 Rennet-induced coagulation of milk; 1.4.1 Introduction; 1.4.2 Primary stage of rennet-induced coagulation of milk; 1.4.3 Secondary stage of rennet-induced coagulation of milk; 1.4.4 Factors that influence rennet-induced coagulation of milk; Milk pH; Calcium concentration; Ultrafiltration (UF); Cold storage; Heat treatment of milk

High-pressure treatment of milk1.5 Conclusions; References; 2 Feta and Other Balkan Cheeses; 2.1 Background; 2.2 Feta cheese; 2.2.1 Introduction; 2.2.2 Production methods; 2.2.3 Manufacturing stages; Milk for cheese production; Treatment of the cheese milk; Renneting; Cutting and moulding; Salting; Packaging and maturation of the cheese; 2.2.4 New trends in Feta cheese manufacture; 2.2.5 Properties of Feta cheese; 2.2.6 Defects of Feta cheese; 2.2.7 Feta cheese whey; 2.3 Miscellaneous brined Greek cheeses; 2.3.1 Sfela cheese; 2.3.2 Batzos cheese; 2.3.3 Kalathaki Limnou cheese 2.4 Telemea (Telemea cheese)2.4.1 Manufacturing stages; 2.4.2 Characteristics of Telemea cheese; 2.5 Some examples of Balkan brined cheeses; 2.5.1 Bjalo Salamureno Sirene (white brined cheese); 2.5.2 Belir Sir U Kriskama (white cheese in pieces); 2.6 Turkish brined cheeses; Acknowledgement; References; 3 Industrial Manufacture of Feta-Type Cheeses; 3.1 Background; 3.2 The cheesemaking process; 3.2.1 Composition and hygiene quality of raw milk; 3.2.2 Milk reception and storage; 3.2.3 Optional preliminary treatments; Bactofugation; Microfiltration (MF) 3.2.4 Standardisation of the casein-to-fat ratio3.2.5 Tetra Tebel process; Pretreatment; Module 1; Module 2; Module 3; Packaging; 3.2.6 Tetra Tebel Casofi II® glucono-d-lactone (GDL); 3.2.7 Tetra Tebel Casofill® cast Feta-type; 3.3 Miscellaneous additives and treatments related to Feta-type cheeses; 3.3.1 Starter cultures; 3.3.2 Calcium chloride; 3.3.3 Decolorising agents; 3.3.4 Lipase; 3.3.5 Preservatives; 3.4 Recombined Feta-type cheeses; 3.4.1 Introduction; 3.4.2 Recombination of powders; 3.4.3 Mimic the traditional method of production; 3.4.4 Ultrafiltration of recombined powders 3.4.5 Miscellaneous recombination methods

Sommario/riassunto

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. Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into starter cultures alongside technological developments, widening the range