1. Record Nr. UNINA9910458620903321

Autore	Black Crofton
Titolo	Pico's Heptaplus and Biblical Hermeneutics / / Crofton Black
Pubbl/distr/stampa	Leiden; ; Boston : , : BRILL, , 2006
ISBN	1-281-40009-2 9786611400095 90-474-1064-5
Descrizione fisica	1 online resource (284 p.)
Collana	Studies in Medieval and Reformation Traditions ; ; 116
Disciplina	222/.1106
Soggetti	Allegorical Creation - History of Doctrines - Middle Ages, 600-1500 Heptaplus (Pico della Mirandola) Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Based on the author's thesis (doctoral)--University of London, 2004.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Acknowledgements -- Preface -- Abbreviations -- Introduction -- 1. Pico's Life and Works -- 2. The Heptaplus in Outline -- 3. Exegetical Contexts -- 4. The First Proem: Traditions of Esotericism -- 5. The Second Proem: Pico's Cosmic Model and Exegesis as Anagogy -- 6. Knowledge, Felicitas and Hermeneutics -- 7. The Beginning and the End: Bereshit and the Sabbath -- Appendix to Chapter 7 -- Conclusion -- Bibliography -- Index.
Sommario/riassunto	This is the first full-length study of the Heptaplus , the commentary on the creation narrative of Genesis 1 by the celebrated Italian philosopher Giovanni Pico della Mirandola. It focuses on Pico's theory of allegory. This theory was fundamentally dissimilar to mainstream medieval and Renaissance approaches to biblical interpretation. Rather than use the standard four senses of Scripture, Pico adopted an esoteric hermeneutic stance characteristic of Neoplatonic and kabbalistic exegesis, and developed an allegorical theory based on epistemology and the idea of intellectual ascent. The exploration of this theme makes it possible not only to interpret the Heptaplus in relation to Pico's other works, but also to assess its role as a response to the contemporary philosophical controversy surrounding the intellect.

2. Record Nr. UNINA9910463069103321

Titolo	Handbook of fermented food and beverage technology two volume set / / edited by Y. H. Hui and E. Ozgul Evranuz
Pubbl/distr/stampa	Boca Raton, FL : , : CRC Press, an imprint of Taylor and Francis, , [2012] ©2013
ISBN	0-429-16041-0 1-4822-6070-0 1-4665-6145-9
Edizione	[2nd edition.]
Descrizione fisica	1 online resource (xvi, 798 pages) : illustrations
Disciplina	664/.024
Soggetti	Fermentation Beverages - Microbiology Fermented foods Electronic books.
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	chapter Part I Introduction -- chapter Part II Soy Products -- chapter Part III Fruits and Fruit Products -- chapter Part IV Vegetables and Vegetable Products -- chapter Part V Cereals and Cereal Products -- chapter Part VI Specialty Products -- chapter Part VII Fermentation and Food Ingredients -- chapter Index -- chapter Half Title -- chapter Title Page -- chapter Copyright Page -- chapter Contents -- chapter Preface -- chapter Editors -- chapter Contributors -- chapter Part I: Introduction -- chapter Part II: Fermented Milk and Semisolid Cheeses -- chapter Part III: Solid Cheeses -- chapter Part IV: Meat and Fish Products -- chapter Part V: Probiotics and Fermented Products.
Sommario/riassunto	Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. Handbook of Fermented Food and Beverage Technology, Second Edition is an up-

to-date two-volume set exploring the history, microorganisms, quality assurance, and manufacture of fermented food products derived from both plant and animal sources.