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Autore	Gleeson Jim
Titolo	Japanese hiragana : an introductory Japanese language workbook / / Jim Gleeson
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ISBN	1-4629-1397-0
Edizione	[Revised edition.]
Descrizione fisica	1 online resource (145 p.)
Disciplina	495.6/82421
Soggetti	Japanese language - Writing Chinese characters - Japan Electronic books.
Lingua di pubblicazione	Inglese
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Note generali	Description based upon print version of record.
Nota di contenuto	Cover; Copyright; Preface; Contents; How to Use This Book; The Evolution of Hiragana; Hiragana; a, i, u; e, o, Practice; ka, ki, ku; ke, ko, Practice; sa, shi, su; sa, shi, su; Revision 1; ta, chi, tsu; te, to, Practice; na, ni, nu; ne, no, Practice; ha, hi, fu; he, ho, Practice; Revision 2; ma, mi, mu; me, mo, Practice; ra, ri, ru; re, ro, Practice; ya, yu, yo; wa, o, n; Revision 3; Voiced Sounds; Contracted Sounds; Revision 4; Japan; Sounds; School; Home; Pen Pals; Practice Space; Glossary; The Origins of Hiragana; Back Cover
Sommario/riassunto	This workbook has been carefully designed to facilitate the quick and easy mastery of the forty-six character hiragana syllabary used to write all types of native words not written in kanji.Each character is introduced here with brushed, handwritten, and typed samples to enhance character recognition. Entertaining illustrations and amusing examples of onomatopoeic usage of hiragana in Japanese writings further reinforce memorization in a fun way.This easy-to-use and practical workbook is well suited for beginning students of all ages. This revised edition has 16 more pages

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Autore	Liu Jintian
Titolo	Characterisation of the Mechanical Properties of Heat-Induced Protein Deposits in Immersed Cleaning Systems / / by Jintian Liu
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ISBN	9783031218491 3031218493
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (XX, 88 p. 30 illus., 16 illus. in color.)
Collana	Mechanics and Adaptronics, , 2731-622X
Disciplina	620.1
Soggetti	Mechanics, Applied Biomedical engineering Biomechanics Soft condensed matter Thermodynamics Heat engineering Heat - Transmission Mass transfer Engineering Mechanics Biomechanical Analysis and Modeling Soft Materials Engineering Thermodynamics, Heat and Mass Transfer
Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Nota di contenuto	1. Introduction -- 1.1. Motivation -- 1.2. Aim of the present work -- 1.3. Outline -- 2. Background of cleaning in place -- 2.1. Heat treatment in the dairy production -- 2.2. Fouling and cleaning in the dairy production -- 2.2.1. Heat-induced formation of fouling deposits -- 2.2.2. The use of whey protein for experimental studies -- 2.2.3. Cleaning process for the fouled heating surface -- 2.3. The influence factors of cleaning in place -- 2.4. Cleaning mechanisms on the mechanical properties of protein deposits -- 3. Mechanical behaviour of heat-induced deposits -- 3.1. Mechanical behaviour of fouling

deposits -- 3.1.1. Fouling experiments with raw milk and whey protein solution -- 3.1.2. Realisation of quasi-static and dynamic indentation experiments -- 3.1.3. Comparison of mechanical responses between milk and whey protein deposits -- 3.1.4. Influences of heat treatment on the mechanical behaviour of fouling deposits -- 3.2. Mechanical behaviour of whey protein gel -- 3.2.1. Gelation of whey protein solution with different heating conditions -- 3.2.2. Characterisation of fracture behaviour of WPG -- 3.2.3. Degradation of the WPG samples with NaOH solution -- 3.2.4. Characterisation of failure behaviour of WPG -- 4. Constitutive modelling and numerical simulation 69 -- 4.1. Kinematics and balance equations -- 4.1.1. Kinematics of deformation -- 4.1.2. Stress tensors -- 4.1.3. Balance equation -- 4.2 Constitutive equations for protein deposits -- 4.2.1. One-dimensional generalised Maxwell model -- 4.2.2. Three-dimensional visco-hyperelastic model -- 4.2.3. Parameter identification through inverse finite element method -- 4.2.4. Application of modelling approaches -- 5. Conclusion and Outlook. .

Sommario/riassunto

During heat treatment in dairy production, the rapid formation of heat-induced fouling deposits on the plant surface leads to reduced efficiency of heat transfer. Therefore, a regular cleaning process is required to soften the heat-induced protein deposits and then remove them from the plant surface. The mechanical property of the deposits is one of the key issues of the cleaning mechanisms since the non-fractured behaviour dominates the deformation of the fouling layer and the failure behaviour has a great impact on the cohesive removal of fouling deposits. Considering the complicated geometry of fouling deposits and their irregular distribution, indentation experiments were carried out on various kinds of protein deposits. The experimental results reveal the significant influence of the thickness of fouling deposits on their mechanical behaviour and the time-dependent nonlinear behaviour of the deposits. Furthermore, heat-induced whey protein gel was used as the model material for fouling deposits and the non-fractured and fracture behaviour was characterized using compression and wire cutting experiments, respectively. The material parameters identified using the inverse finite element method allow the prediction of fracture behaviour under localized external loads and provide a deeper insight into cohesive removal. To investigate the softening effect during caustic washing, tensile experiments were conducted on chemically treated and untreated whey protein gels. Adequate chemical degradation leads to a softer mechanical response and increased stress relaxation, making whey protein gels more flowable and more resistant to tensile deformation. The experimental results provide useful data on the failure behaviour of chemically treated whey protein gels.