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Autore	Barni Jules Romain <1818-1878, >
Titolo	Les moralistes francais au dix-huitieme siecle : histoire des idees morales et politiques en France au dix-huitieme siecle // Jules Barni
Pubbl/distr/stampa	[Place of publication not identified] : , : Ligarán, , [2015] ©2015
ISBN	2-335-05415-5
Descrizione fisica	1 online resource (256 p.)
Disciplina	322.40944
Soggetti	Antislavery movements - France - History - 18th century Electronic books.
Lingua di pubblicazione	Francese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Couverture; Page de Copyright; Page de titre; Avant-propos; PREMIERE LECON -Vauvenargues L'homme, sa vie; DEUXIEME LECON - Vauvenargues (suite) Le penseur : ses idees sur le libre arbitre et sur la distinction du bien et du mal moral; TROISIEME LECON - Vauvenargues (suite et fin) Ses idees morales et politiques; QUATRIEME LECON - Duclos L'homme : sa vie; CINQUIEME LECON - Duclos (suite et fin) L'homme : son caractere - le moraliste; SIXIEME LECON - Helvetius L'homme : sa vie, son caractere; SEPTIEME LECON - Helvetius (suite et fin) Ses idees morales et politiques; I; II; III HUITIEME LECON - Saint-Lambert Sa vie - Son catechisme universell; II; NEUVIEME LECON - Volney Sa vie; DIXIEME LECON - Volney (suite et fin) Le moraliste
Sommario/riassunto	Extrait : ""Les noms que j'ai reunis dans le groupe de moralistes dont nous allons nous occuper ne figurent pas, a l'exception de Vauvenargues, au premier rang des ecrivains du XVIIIe siecle, et les doctrines morales et politiques de la plupart de ces auteurs sont loin d'appartenir a la meilleure philosophie : elles sont au contraire, si j'ose parler ainsi, de qualite tres inferieure.""A PROPOS DES EDITIONS LIGARANLes editions LIGARAN proposent des versions numeriques de qualite de grands livres de la litterature classique mais egalement des livres rares en partenariat avec la BNF. Beaucoup d

2. Record Nr.	UNINA9910830505103321
Autore	Gunstone F. D
Titolo	Oils and fats in the food industry [[electronic resource] /] / Frank D. Gunstone
Pubbl/distr/stampa	Oxford ; ; Ames, Iowa, : Wiley-Blackwell Pub., 2008
ISBN	1-282-68848-0 9786612688485 1-4443-0242-6 1-4443-0243-4
Descrizione fisica	1 online resource (160 p.)
Collana	Food industry briefing series
Disciplina	664.3 664/.3
Soggetti	Oils and fats Food industry and trade
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 (p. 137-139) and index. Includes web resources.
Nota di contenuto	Contents; Series Editor's Foreword; Preface; Abbreviations and Acronyms; Chapter 1 The Chemical Nature of Lipids; 1.1 Fatty acids; 1.2 Triacylglycerols; 1.3 Ester waxes; 1.4 Phospholipids; 1.5 Sterols and sterol esters; 1.6 Tocols; 1.7 Hydrocarbons; Chapter 2 The Major Sources of Oils and Fats; 2.1 Introduction; 2.2 Animal fats (butter, lard, tallow, chicken fat, and fish oils); 2.3 Cocoa butter and cocoa butter alternatives; 2.4 Lauric oils (coconut, palm kernel); 2.5 Olive oil; 2.6 Palm oil; 2.7 Rapeseed (canola) oil; 2.8 Soybean oil; 2.9 Sunflower seed oil; 2.10 Other vegetable oils 2.11 Single cell oilsChapter 3 Extraction, Refining, and Modification Processes; 3.1 Extraction; 3.2 Refining; 3.3 Modification processes; 3.4 Blending; 3.5 Fractionation including winterisation and dewaxing; 3.6 Hydrogenation; 3.7 Interesterification using a chemical catalyst; 3.8 Interesterification using an enzymatic catalyst; 3.9 Domestication of wild crops; 3.10 Oilseeds modified by conventional seed breeding or by genetic engineering; 3.11 Animal fats modified through nutritional changes; Chapter 4 Analytical Parameters; 4.1 Introduction; 4.2 Oil

content; 4.3 Unsaturation - iodine value
4.4 Saponification - free acids, sap value
4.5 Melting behaviour, solid fat content, low-temperature properties; 4.6 Oxidation - peroxide value, anisidine value, stability, shelf life, stability trials, taste panels; 4.7 Gas chromatography; 4.8 Near-infrared and Fourier transform infrared spectroscopy; 4.9 [¹H] NMR spectroscopy; 4.10 [¹³C] NMR and [³¹P] NMR spectroscopy; 4.11 Mass spectrometry; Chapter 5 Physical Properties; 5.1 Polymorphism, crystal structure, and melting point; 5.2 Alkanoic and alkenoic acids; 5.3 Glycerol esters; 5.4 Ultraviolet spectroscopy
5.5 IR and Raman spectroscopy
5.6 Nuclear magnetic resonance spectroscopy; 5.7 Mass spectrometry; 5.8 Density; 5.9 Viscosity; 5.10 Refractive index; 5.11 Solubility of gases in oils; 5.12 Other physical properties; Chapter 6 Chemical Properties; 6.1 Hydrogenation; 6.2 Atmospheric oxidation; 6.3 Thermal changes; 6.4 Reactions of the carboxyl/ester function; Chapter 7 Nutritional Properties; 7.1 Introduction; 7.2 EFA and fatty acid metabolism; 7.3 De novo synthesis of saturated acids; 7.4 Desaturation and elongation in plant systems; 7.5 Desaturation and elongation in animal systems
7.6 Antioxidants
7.7 Cholesterol and phytosterols; 7.8 Conjugated linoleic acid; 7.9 Diacylglycerols; 7.10 Recommended intake of fats and of fatty acids; 7.11 Role of fats in health and disease; 7.12 Obesity; 7.13 Coronary heart disease; 7.14 Diabetes; 7.15 Inflammatory diseases; 7.16 Psychiatric disorders; 7.17 Cancer; Chapter 8 Major Edible Uses of Oils and Fats; 8.1 Introduction; 8.2 Spreads - butter and ghee; 8.3 Spreads - margarine, vanaspati, and flavoured spreads; 8.4 Baking fats and shortenings; 8.5 Frying oils and fats; 8.6 Salad oils, mayonnaise and salad cream, French dressing
8.7 Chocolate and confectionery fats

Sommario/riassunto

Oils and fats are almost ubiquitous in food processing - whether naturally occurring in foods or added as ingredients for functional benefits and, despite the impression given by several sources to the contrary, they remain an essential part of the human diet. However, it is increasingly apparent that both the quantity and the quality of the fat consumed are vital to achieving a balanced diet. Health concerns regarding high-fat diets continue to have a high profile, and still represent a pressing issue for food manufacturers. This volume provides a concise and easy-to-use reference on th
