

1. Record Nr.	UNINA9910480668703321
Titolo	Varieties of capitalism, corporate governance and employment systems // edited by Shelley Marshall, Richard Mitchell and Ian Ramsay
Pubbl/distr/stampa	Carlton, Victoria : , : Melbourne University Press, , [2008] ©2008
ISBN	0-522-85985-2
Descrizione fisica	1 online resource (252 pages)
Disciplina	331.0994
Soggetti	Industrial relations - Australia Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.

2. Record Nr.	UNINA9911018836903321
Autore	Weissman Richard L
Titolo	Trade Like a Casino : Find Your Edge, Manage Risk, and Win Like the House
Pubbl/distr/stampa	Chichester, : Wiley, 2011
ISBN	9786613258045 9781118137963 1118137965 9781119200970 1119200970 9781283258043 1283258048 9781118137949 1118137949
Edizione	[1st edition]
Descrizione fisica	1 online resource (290 p.)
Collana	Wiley Trading ; ; v.530
Disciplina	332.64/5 332.645
Soggetti	Investment analysis Portfolio management Risk management Speculation Finance Business & Economics Investment & Speculation
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	Trade Like a Casino; Contents; Preface; Acknowledgments; PART I The Casino Paradigm; PART II Trading Tools and Techniques; PART III Trader Psychology; Notes; Bibliography; About the Author; Index
Sommario/riassunto	A detailed look at the common characteristics found in most successful traders While there are a variety of approaches to trading in the financial markets, profitable traders tend to share similar underlying

characteristics. Most have a methodology that they believe will prove profitable over the long run and are willing to endure short-term setbacks. If you're looking to make the most of your time in today's markets, you need to understand what separates the best from the rest. And with Trade Like a Casino, you'll gain the knowledge needed to excel at this challenging endeavor

3. Record Nr.	UNINA9911018895403321
Titolo	Gluten-free food science and technology / / edited by Eimear Gallagher
Pubbl/distr/stampa	Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2009
ISBN	9786612343711 9781282343719 1282343718 9781444316209 1444316206 9781444316216 1444316214
Descrizione fisica	1 online resource (258 p.)
Classificazione	LEB 420f VN 8400
Altri autori (Persone)	GallagherEimear
Disciplina	664/.75
Soggetti	Gluten-free foods 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 and index.
Nota di contenuto	Gluten-Free Food Science and Technology; Contents; Preface; Contributors; 1 The Increasing Incidence of Celiac Disease and the Range of Gluten-Free Products in the Marketplace; 2 The Clinical Presentation and Diagnosis of Celiac Disease; 3 Classification of Proteins in Cereal Grains: What Is Toxic and How Is It Measured in Foods?; 4 The Nutritional Quality of Gluten-Free Foods; 5 Gluten-Free Doughs: Rheological Properties, Testing Procedures - Methods and Potential Problems; 6 Enzymatic Manipulation of Gluten-Free Breads; 7

Commercial Aspects of Gluten-Free Products

- 8 Dough Microstructure and Textural Aspects of Gluten-Free Yeast Bread and Biscuits
- 9 Manufacture of Gluten-Free Specialty Breads and Confectionery Products;
- 10 Production of Gluten-Free Beer;
- 11 Functionality of Starches and Hydrocolloids in Gluten-Free Foods;
- 12 Coeliac Disease and Gluten-Free Research: What Does the Future Hold for the Physician, the Patient and the Scientist?; Index

Sommario/riassunto

Coeliac disease (CD) and other allergic reactions/intolerances to gluten are on the rise, largely due to improved diagnostic procedures and changes in eating habits. The worldwide incidence of coeliac disease has been predicted to increase by a factor of ten over the next number of years, and this has resulted in a growing market for high quality gluten-free cereal products. However, the removal of gluten presents major problems for bakers. Currently, many gluten-free products on the market are of low quality and short shelf life, exhibiting poor mouthfeel and flavour. This challenge to the ce