

1. Record Nr.	UNINA9910484429403321
Titolo	Sustainable Innovation in Food Product Design // edited by Maria Margarida Cortez Vieira, Lorenzo Pastrana, José Aguilera
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2021
ISBN	3-030-61817-X
Edizione	[1st ed. 2021.]
Descrizione fisica	1 online resource (264 pages)
Collana	Food Engineering Series, , 2628-8095
Disciplina	664.092
Soggetti	Food science Industrial engineering Production engineering Sustainability Food Science Industrial and Production Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	I - SUSTAINABLE ALTERNATIVES TO CHEMICAL ADDITIVES TO EXTEND SHELF LIFE -- Ch1-Pitangueira Leaf Extracts as Alternative to Traditional Additives in Fresh Pork Sausage -- Ch2- Joint application of physical agents and natural additives to inhibit the microbial growth in bovine meats surface -- Ch3- Effects of depuration on subsequent deterioration and shelf life of cultured grooved carpet shell clam Ruditapes decussatus during chilled storage -- II - SUSTAINABLE NEW PRODUCT DEVELOPMENT -- Ch4-Sustainability and value-added products as an opportunity: Global acceptability and sensory quality of limpet (Patella spp.) pâté enriched with strawberry-tree (Arbutus unedo)fruit extract -- Ch5-Development of Gastronomic strategies for the application and valorization of new inverse emulsions of vegetable origin -- Ch6-A technological optimization to design a better gluten-free cereal-based cake premix -- Ch6-A technological optimization to design a better gluten-free cereal-based cake premix -- IV- CONSUMER BEHAVIOR -- Ch8- Evaluation of consumers' acceptance of bread supplemented with insect protein -- Ch9-Potential use of

aqueous extracts of Kombu seaweed in cream cracker formulation -- V  
- VALORIZATION OF BY-PRODUCTS FROM THE FOOD INDUSTRY --  
Ch10- Non-compliant fruit as new functional food ingredients -- Ch  
11: Potential of red winemaking byproducts as health-promoting food  
ingredients.

**Sommario/riassunto**

This book comes out of the 12th Iberoamerican Congress of Food Engineering, which took place at the University of Algarve in Faro, Portugal in July 2019. It includes the editors' selection of the best research works from oral and poster presentations delivered at the conference. The first section is dedicated to research carried out on **SUSTAINABLE ALTERNATIVES TO CHEMICAL ADDITIVES TO EXTEND SHELF LIFE**, with special emphasis on animal products. The second section discusses recent research in **SUSTAINABLE NEW PRODUCT DEVELOPMENT**. The third section delves into the development of **PLANT-BASED ALTERNATIVES TO DAIRY AND GLUTEN BASED CEREALS**. The fourth section tackles **CONSUMER BEHAVIOR** regarding food products with new sources of protein (e.g. insects) or new sources of important nutrients (e.g. seaweeds) and the fifth discusses the **VALORIZATION OF BY-PRODUCTS IN THE FOOD INDUSTRY** (from fruits and wine making). For food engineers, food technologists, and food scientists looking to stay up-to-date in this field of sustainable food engineering, Sustainable Innovation in Food Product Design is the ideal resource.

2. Record Nr.	UNINA9910971011703321
Autore	Swirski Peter <1966->
Titolo	Between literature and science : Poe, Lem, and explorations in aesthetics, cognitive science, and literary knowledge / / Peter Swirski
Pubbl/distr/stampa	Montreal ; ; Ithica, [N.Y.], : McGill-Queen's University Press, c2000
ISBN	1-282-85856-4 9786612858567 0-7735-6837-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (203 p.)
Disciplina	818/.309
Soggetti	Literature and science Aesthetics, American Cognitive science
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 (p. [153]-180) and index.
Nota di contenuto	Front Matter -- Contents -- Introduction -- The Pragmatic Side of Aesthetics -- Towards a New Epistemology -- An Essay in Cosmology -- There Is Science in My Philosophy -- The Future History of Biterature -- Of Machines and Men -- Conclusion: No Discipline Is an Island -- Notes -- Bibliography -- Index
Sommario/riassunto	Through close analysis of Eureka and The Purloined Letter, Swirski evaluates Poe's epistemological theses in the light of contemporary philosophy of science and presents literary interpretation as a cooperative game played by the author and reader, thereby illuminating how we read fiction. The analysis of Poe's little-studied Eureka provides the basis for his discussion of Lem's critique of scientific reductionism and futurological forecasts. Drawing on his own interviews with Lem as well as analysis of his works, Swirski considers the author's scenarios involving computers capable of creative acts and discusses their socio-cultural implications. His analysis leads to bold arguments about the nature of literature and its relation to a broad range of other disciplines.