

1.	Record Nr.	UNINA990003068090403321
	Titolo	EMU after Maastricht
	Locazione	SE
	Collocazione	S Paper
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNISA996391473103316
	Autore	L. P (Laurence Price), <fl. 1625-1680?>
	Titolo	Great Britaines time of triumph [[electronic resource] ] : Or, The solid subiects observation, shewing in what a magnificent manner, the citizens of London entertained the Kings most excellent majestie, and how the honourable Lord Mayor of London, with the warlike artillery men in their glittering armour, gave His Majestie a martiall-like welcome : also how they presented to His Grace a most rich and costly gift, in token of their loyalty to their soveraigne. Afterward how they solemnized a stately feast, to the which came both the Kings majestie, his gracious Queen Mary, and his royall sonne, Charles our honourable Prince of Wales, whom God preserve : and lastly how the drums beat, trumpets sound, muskets rattle, cannons roare, flags display'd bonfires blasing, bells ringing, with all the melody that might possible be made for ioy of the Kings Majesties safe returne to England. // Written in English prose by Lawrence Price
	Pubbl/distr/stampa	London, : Printed for R. Burton and are to bee sold at the horse-shooe in Smith-field, 1641
	Descrizione fisica	[6] p
	Soggetti	Processions - England - London Great Britain History Charles I, 1625-1649 Early works to 1800
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	Reproduction of the original in the British Library.

3. Record Nr.	UNINA9910580213703321
Autore	Serventi Luca
Titolo	Physicochemical and Sensory Evaluation of Grain-Based Food
Pubbl/distr/stampa	Basel, : MDPI - Multidisciplinary Digital Publishing Institute, 2022
Descrizione fisica	1 online resource (192 p.)
Soggetti	Biology, life sciences Research & information: general
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommariorassunto	<p>Consumers are increasingly demanding more sources of plant-based nutrition, and the food industry is responding by developing novel foods with grain-based ingredients. These products include dairy, egg and meat alternatives. Notably, in order for the production of these foods to be viable, the sustainability of the supply chain must improve and the product price must be lowered. Therefore, upcycling of grains by-products has been considered. However, the functionality and acceptability of functional foods made with upcycled ingredients from legumes and grains must be tested to ensure consumer compliance. This Special Issue of Foods aims to present the latest research on the physicochemical and sensory evaluation of plant-based alternatives to dairy, eggs and meat made with grains. Product categories include beverages, fermented beverages, dressings, bakery items and plant-based meats. Ingredients considered include, but are not limited to, protein concentrates and isolates, fibres, starches and enzymes. Particular emphasis will be given to potential applications of upcycled ingredients such as legume water (Aquafaba, Liluva), by-products of the starch industry (protein, fibre) and protein isolation (starches). Physicochemical evaluation encompasses determination of the</p>

functionality of ingredients (foaming, emulsifying and thickening), texture analysis, rheology (viscosity, pasting properties), thermal properties (thermogravimetric analysis and differential scanning calorimetry), water mobility (nuclear magnetic resonance) and image analysis. Sensory evaluation includes both trained panels and consumer preference.

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