

1. Record Nr.	UNISA996396569603316
Autore	Salvian, of Marseilles, <ca. 400-ca. 480.>
Titolo	A second and third blast of retrait from plaies and theaters [[electronic resource]] : the one whereof was sounded by a reuerend byshop dead long since; the other by a worshipful and zealous gentleman now alive: one showing the filthines of plaies in times past; the other the abomination of theaters in the time present: both expresly prouing that that common-weale is nigh vnto the curse of God, wherein either plaiers be made of, or theaters maintained. Set forth by Anglo-phile Eutheo
Pubbl/distr/stampa	[Imprinted at London, : By Henrie Denham, dwelling in Pater noster Row, at the signe of the Starre, being the assigne of William Seres.] Allowed by auctoritie, 1580
Descrizione fisica	[12], 128, [4] p
Soggetti	Theater - Great Britain - Moral and ethical aspects
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	The "second blast" is a translation of book 6 of "De gubernatione Dei" by Salvian of Marseilles; the third is sometimes attributed to Anthony Munday (i.e. Anglo-phile Eutheo?). The "first blast" was "The schoole of abuse" by Stephen Gosson. Printer's name and address from colophon. Cf. Folger catalogue, which gives signatures: A-I. Reproduction of the original in the Henry E. Huntington Library and Art Gallery.
Sommario/riassunto	eebo-0113

2. Record Nr.	UNINA9910254486303321
Autore	Cleophas Ton J
Titolo	Understanding Clinical Data Analysis : Learning Statistical Principles from Published Clinical Research / / by Ton J. Cleophas, Aeilko H. Zwinderman
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2017
ISBN	3-319-39586-6
Edizione	[1st ed. 2017.]
Descrizione fisica	1 online resource (X, 234 p. 211 illus., 92 illus. in color.)
Disciplina	610
Soggetti	Medicine Medicine/Public Health, general
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Preface -- Randomness -- Randomized and Observational Research -- Randomized Clinical Trials, Designs -- Randomized Clinical Trials, Analysis Sets, Statistical Analysis, Reporting Issues -- Discrete Data Analysis, Failure Time Data Analysis -- Quantitative Data Analysis -- Subgroup Analysis -- Interim Analysis -- Multiplicity Analysis -- Medical Statistics, a Discipline at the Interface of Biology and Mathematics.-Index.
Sommario/riassunto	This textbook consists of ten chapters, and is a must-read to all medical and health professionals, who already have basic knowledge of how to analyze their clinical data, but still, wonder, after having done so, why procedures were performed the way they were. The book is also a must-read to those who tend to submerge in the flood of novel statistical methodologies, as communicated in current clinical reports, and scientific meetings. In the past few years, the HOW-SO of current statistical tests has been made much more simple than it was in the past, thanks to the abundance of statistical software programs of an excellent quality. However, the WHY-SO may have been somewhat under-emphasized. For example, why do statistical tests constantly use unfamiliar terms, like probability distributions, hypothesis testing, randomness, normality, scientific rigor, and why are Gaussian curves so hard, and do they make non-mathematicians getting lost all the time?

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
Sommario/riassunto	<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.
