1. Record Nr. UNINA9911019454503321

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| Autore | Pegg Ronald B |
| Titolo | Nitrite curing of meat : the N-nitrosamine problem and nitrite alternatives / / by Ronald B. Pegg and Fereidoon Shahidi |
| Pubbl/distr/stampa | Trumbull, Conn., : Food & Nutrition Press, c2000 |
| ISBN | 9786611450298<br>9781281450296<br>1281450294<br>9780470385081<br>0470385081<br>9780470384862<br>0470384867 |
| Descrizione fisica | 1 online resource (280 p.) |
| Collana | Publications in food science and nutrition |
| Altri autori (Persone) | ShahidiFereidoon <1951-> |
| Disciplina | 664.926 |
| Soggetti | Nitrites - Analysis<br>Nitrosoamines - Analysis<br>Meat - Preservation |
| 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 | NITRITE CURING OF MEAT; CONTENTS; 1 . INTRODUCTION; 2 . HISTORY OF THE CURING PROCESS; 3 . THE COLOR OF MEAT; 4 . OXIDATIVE STABILITY OF MEAT LIPIDS; 5 . FLAVOR OF MEAT; 6 . MEAT MICROBIOLOGY; 7 . THE FATE OF NITRITE; 8 . POTENTIAL HEALTH CONCERNS ABOUT NITRITE; 9 . POSSIBLE SUBSTITUTES FOR NITRITE; GLOSSARY; INDEX |
| Sommario/riassunto | Meat has been treated for centuries with rock salt as a means of preservation. However, only one century has passed since the German researchers, Polenske in 1891, Kisshalt in 1899, and Lehmann in 1899, discovered that the active component in the curing process was nitrite. Soon after the role of nitrite as a meat curing agent was revealed, government regulators placed guidelines on the level of nitrite and nitrate permitted for use in cured meat formulations. In the late 1960s and early 1970s, the development of the so-called ""nitrite problem"" |

surfaced because of the detection of N-nitrosam

2. Record Nr. UNINA9910595044703321

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| Autore | Di Vita Andrea |
| Titolo | Non-equilibrium Thermodynamics / / by Andrea Di Vita |
| Pubbl/distr/stampa | Cham : , : Springer International Publishing : , : Imprint : Springer, , 2022 |
| ISBN | 9783031122217<br>9783031122200 |
| Edizione | [1st ed. 2022.] |
| Descrizione fisica | 1 online resource (239 pages) |
| Collana | Lecture Notes in Physics, , 1616-6361 ; ; 1007 |
| Disciplina | 536.7 |
| Soggetti | Physics<br>Thermodynamics<br>System theory<br>Statistical physics<br>Classical and Continuum Physics<br>Complex Systems<br>Statistical Physics |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di contenuto | Looking for the Holy Grail? -- Thermodynamic equilibrium -- Local thermodynamic equilibrium -- Linear non-equilibrium thermodynamics -- Beyond linear non-equilibrium thermodynamics. |
| Sommario/riassunto | The importance of thermodynamics, particularly its Second Principle, to all branches of science in which systems with very large numbers of particles are involved cannot be overstated. This book offers a panoramic view of non-equilibrium thermodynamics. Perhaps the two most attractive aspects of thermodynamic equilibrium are its stability and its independence from the specifics of the particular system involved. Does an equivalent exist for non-equilibrium thermodynamics? Many researchers have tried to describe such stability in the same way that the Second Principle describes the stability of thermodynamic equilibrium - and failed. Most of them invoked either |

entropy, or its production rate, or some modified version of it. In their efforts, however, those researchers have found a lot of useful stability criteria for far-from-equilibrium states. These criteria usually take the form of variational principles, in terms of the minimization or maximization of some quantity. The aimof this book is to discuss these variational principles by highlighting the role of macroscopic quantities. This book is aimed at a wider audience than those most often exposed to the criteria described, i.e., undergraduates in STEM, as well as the usual interested and invested professionals.