1. Record Nr. UNINA9910153746503321

Autore	Laakso Seija-Riitta
Titolo	Across the oceans : development of the overseas business information transmission 1815-1875 / / Seija-Riitta Laakso
Pubbl/distr/stampa	Helsinki : , : Finnish Literature Society / SKS, , [2016] ©2016
ISBN	9789522228086 9789522228093 9789517469043
Descrizione fisica	1 online resource (459 pages) : illustrations (some colour), maps
Collana	Open Access e-Books Knowledge Unlatched Studia Fennica. Historica ; ; 13
Disciplina	383
Soggetti	International trade - History - 19th century Postal service - International cooperation - History - 19th century
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"Print First published in 2007 by the Finnish Literature Society"--copyright page.
Nota di bibliografia	Includes bibliographical references and indexes.
Sommario/riassunto	"In the early 19th century, the only way to transmit information was to send letters across the oceans by sailing ships or across land by horse and coach. Growing world trade created a need and technological development introduced options to improve general information transmission. Starting in the 1830s, a network of steamships, railways, canals and telegraphs was gradually built to connect different parts of the world. The book explains how the rate of information circulation increased many times over as mail systems were developed. Nevertheless, regional differences were huge. While improvements on the most significant trade routes between Europe, the Americas and East India were considered crucial, distant places such as California or Australia had to wait for gold fever to become important enough for regular communications. The growth of passenger services, especially for emigrants, was a major factor increasing the number of mail sailings. The study covers the period from the Napoleonic wars to the

		foundation of the Universal Postal Union (UPU) and includes the development of overseas business information transmission from the days of sailing ships to steamers and the telegraph."

2.

Record Nr.	UNINA9910157449603321
Autore	Hudgins Victoria
Titolo	Make in a day : pompom crafts / / Victoria Hudgins ; photography by Erin Holland
Pubbl/distr/stampa	Mineola, New York : , : Dover Publications, Inc., , 2016 ©2016
ISBN	0-486-81641-9
Descrizione fisica	1 online resource (67 pages) : color illustrations, photographs
Collana	Make in a Day Series
Disciplina	745.5924
Soggetti	Soft toys Fancy work Handicraft
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Pompom baskets -- Pompom bunnies -- Pompom cake toppers -- Pompom office supplies -- Pompom straws -- Pompom gift wrap -- Pompom pendant -- Pompom confetti magnets -- Pompom headband -- Pompoms for dish towels --- Pompom wall flags -- Pompom flowers -- Pompoms for pillows -- Pompom party garland -- Pompom heart wreath.
Sommario/riassunto	"Add a bit of pizzazz to a variety of objects with pompom crafts that you can make in a day. These handcrafted yarn ornaments are simple to make -- and no previous crafting experience is necessary. Quick and easy projects include a headband, a pendant, pillow and dish towel trim, wall flags, and other craft items for home decor"--

3. Record Nr. UNINA9910595061003321

Autore	Dwivedi Ram Snehi
Titolo	Alternative Sweet and Supersweet Principles : Natural Sweeteners and Plants / / by Ram Snehi Dwivedi
Pubbl/distr/stampa	Singapore : , : Springer Nature Singapore : , : Imprint : Springer, , 2022
ISBN	981-336-350-9
Edizione	[1st ed. 2022.]
Descrizione fisica	1 online resource (792 pages)
Disciplina	664.1
Soggetti	Botanical chemistry Food science Plant physiology Biotechnology Plant Biochemistry Food Science Plant Physiology Edulcorants Llibres electrònics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Chapter 1. Introduction -- Chapter 2. Search of Sweeteners, their general classification, synthesis, and saccharide sweeteners plant - animal interphases -- Chapter 3. Molecular basis of sweetness and recent concepts, An ideal sweetener and saccharide and non-saccharide sweet principles qualifying it -- Chapter 4. Saccharide sweet (SS) principles, classification and structural and functional details of SS sweeteners and plants -- Chapter 5. Non saccharide super sweet principles, their general characteristics, outline of synthesis, classification, ecological significance and eco-friendly adherence -- Chapter 6. Perillartine (Mono-terpenoid) -- Chapter 7. Steviosides (Diterpenoids) -- Chapter 8. Triterpenoids -- Chapter 9. Hernandulcin: (Sesquiterpene) -- Chapter 10. Falvonoid Super Sweet Principles Dihydrochalcone -- Chapter 11. PHYLLODULCIN -- Chapter 12. Osladin, Polypodoside A, B, and C (Steroidal saponins) -- Chapter 13. Monatin:(Super Sweet Amino acid) -- Chapter 14. Super sweet and

taste modifier proteins -- Chapter 15. Vegetal Taste modifiers -- Chapter 16. Eco-Physiological difference between sacchariferous sweet (SS) and non sacchariferous super sweet (NSSS) principles and Plants -- Chapter 17. Molecular approaches for the improvement of Non sacchariferous super sweet (NSSS) plants -- Chapter 18. Commercial Production of natural NSSS sweeteners-A concised sketch.

Sommario/riassunto

This book gathers the latest information on various kinds of natural, plant-based sweet and super sweet sweeteners. A book on alternative, natural sweeteners with zero or very few calories is extremely timely and useful, especially in light of the decreasing amount of cultivable land, ever-increasing demand for sucrose, and the well-known risks of sugar consumption. Every year, more than five million people die due to diabetes and diabetes-associated diseases like cardiovascular conditions, kidney disorders, liver cancer, etc. This book describes the use of natural non-saccharide super sweet (NSSS) principles to avoid such maladies. Readers will gain an in-depth understanding of various sweeteners, the molecular basis of sweetness, sweeteners' general classification, plant sources, etc. In turn, the book focuses on the propagation, cultivation and conservation of NSSS plants (NSSSP) and extraction of super sweet principles and granting of Generally Recognised As Safe (GRAS) certificates for sweeteners. The closing chapter describes the eco-physiological difference between sacchariferous sweet and non-sacchariferous super sweet plants and principles. This book will be of great interest to researchers, professors, graduate students and practitioners in the fields of food science, nutrition, ayurveda, plant physiology, unani, chemotaxonomy, naturopathy, biochemistry and plant breeding. It will also be of interest to industry and alternative sweetener manufacturers.