1. Record Nr. UNISALENTO991001041079707536

Autore	Conference on intuitionism and proof theory <1968 ; Buffalo>
Titolo	Intuitionism and proof theory : proceedings of the summer conference at Buffalo, N. Y., 1968 / edited by A. Kino, J. Myhill and R. E. Vesley
Pubbl/distr/stampa	Amsterdam : North-Holland, 1970
Descrizione fisica	viii, 516 p. ; 23 cm.
Collana	Studies in logic and the foundations of mathematics, ISSN 0049237X ; 90
Classificazione	AMS 03-06 AMS 03F03 AMS 03F55
Altri autori (Persone)	Kino, Akiko Myhill, John Vesley, Richard Eugene
Altri autori (Enti)	State University of New York <Buffalo>
Disciplina	511.3
Soggetti	Intuitionistic mathematics - Congresses Logic - Congresses Proof theory - Congresses
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes bibliographies

2. Record Nr. UNINA9910595080503321

Autore	Nunes Fernando M
Titolo	Wine Sensory Faults : Origin, Prevention and Removal
Pubbl/distr/stampa	Basel, 2022
Descrizione fisica	1 online resource (186 p.)
Soggetti	Industrial chemistry and chemical engineering Technology: general issues
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	Wine is highly appreciated for its distinctive sensory characteristics, including its colour, aroma, and taste. However, unwanted microbiological activity, unbalanced concentrations of certain compounds resulting from unbalanced grape chemical compositions, and inadequate winemaking practices and storage conditions can result in sensory defects that significantly decrease wine quality. Although preventing wine defects is the best strategy, they are sometimes difficult to avoid. Therefore, when present, several fining agents or additives and technologies are available or being developed with different performances regarding their impact on wine quality. Wine stabilisation refers to removal and prevention strategies and treatments that limit visual, olfactory, gustatory, or tactile wine defects, as well as increase wine safety and stability through fining and the application of different operations carried out in wineries (filtration, pasteurisation, electrodialysis, and cold stabilisation) and the use of emerging technologies (electron-beam irradiation, high hydrostatic pressure, pulsed electric fields, ultrasound, pulsed light). Future trends in this field involve using more sustainable and environmentally friendly fining agents and technologies and developing treatments with better performance and specificity.