

1. Record Nr.	UNINA9910154742303321
Autore	Siegel Carl Ludwig
Titolo	Transcendental Numbers. (AM-16) // Carl Ludwig Siegel
Pubbl/distr/stampa	Princeton, NJ : , : Princeton University Press, , [2016] ©1950
ISBN	1-4008-8235-4
Descrizione fisica	1 online resource (116 pages)
Collana	Annals of Mathematics Studies ; ; 346
Disciplina	512.81
Soggetti	Transcendental numbers
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"Reproduces with slight changes a course of lectures delivered in Princeton during the spring term 1946."
Nota di bibliografia	Bibliography.
Nota di contenuto	Frontmatter -- PREFACE -- CONTENTS -- CHAPTER I. THE EXPONENTIAL FUNCTION -- CHAPTER II. SOLUTIONS OF LINEAR DIFFERENTIAL EQUATIONS -- CHAPTER III. THE TRANSCENDENCY OF $a^b$ FOR IRRATIONAL ALGEBRAIC $b$ AND ALGEBRAIC $a \neq 0, 1$ -- CHAPTER IV. ELLIPTIC FUNCTIONS -- BIBLIOGRAPHY -- Backmatter
Sommario/riassunto	The description for this book, Transcendental Numbers. (AM-16), will be forthcoming.

2. Record Nr.	UNINA9910637729203321
Titolo	Microbes for Natural Food Additives // edited by Ashok Kumar Nadda, Gunjan Goel
Pubbl/distr/stampa	Singapore : , : Springer Nature Singapore : , : Imprint : Springer, , 2022
ISBN	981-19-5711-8
Edizione	[1st ed. 2022.]
Descrizione fisica	1 online resource (234 pages)
Collana	Microorganisms for Sustainability, , 2512-1898 ; ; 38
Disciplina	780
Soggetti	Microbiology Food - Microbiology Food - Analysis Chemistry Food Microbiology Food Chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	1. Microbial Food additives: Types, Functions and challenges -- 2. Applications of enzymes in food industries as additives -- 3. Microbial antioxidants in food products -- 4. Microbial and bio-based preservatives: recent advances in antimicrobial compounds -- 5. Prebiotic and Synbiotic Foods -- 6. Microbial stabilizers in food processing -- 7. Biosurfactants: promising biomolecules in the food industry -- 8. Additives in Dairy Based Food -- 9. Hypersensitivity associated with food additives.
Sommario/riassunto	This book provides all the aspects of microbes for food additives, and a detailed description of their different categories. The chapters provide a step-by-step overview of microbial food additives as enzymes, antioxidants, stabilizers, emulsifiers, organic acids, colorants, sweeteners, flavoring compounds that have been used commercially by industrialists. In addition, an emphasis on the use of microbes as therapeutic agents such as probiotics and enzymes have also been given in the respective chapters. Furthermore, the book also comprises the detailed description of legislation and policies for the use of microbial additives at large scale in different food industries. Therefore,

this book provides a comprehensive, state of art updated literature which can be used by the food scientists, nutritionists, microbiologists and a health-conscious layman to check the food additive list on a product for a nutritious and safer food.

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