

1. Record Nr.	UNINA9910453764003321
Autore	Schaeffer Jeannette C
Titolo	Acquisition of Direct Object Scrambling and Clitic Placement [[electronic resource]] : Syntax and Pragmatics // Jeanette C. Schaeffer
Pubbl/distr/stampa	Philadelphia, PA, USA, : John Benjamins Publishing Company, 2000 John Benjamins Publishing Company
ISBN	1-282-16331-0 9786612163319 90-272-9911-0
Descrizione fisica	1 online resource (200 p.)
Collana	Language acquisition & language disorders, , 0925-0123 ; ; v. 22
Disciplina	401/.93
Soggetti	Language acquisition Grammar, Comparative and general - Direct object Grammar, Comparative and general - Clitics LANGUAGE ARTS & DISCIPLINES Linguistics / General
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr.	UNINA9910790556803321
Autore	Laudan Rachel <1944->
Titolo	Cuisine and empire : cooking in world history / / Rachel Laudan
Pubbl/distr/stampa	Berkeley, California : , : University of California Press, , [2013] ©2013
ISBN	0-520-28631-6 1-78402-600-X 0-520-95491-2
Descrizione fisica	1 online resource (xiv, 464 pages)
Collana	California Studies in Food and Culture ; ; 43 California studies in food and culture ; ; 43
Disciplina	641.5
Soggetti	Cooking - History Food habits - History Food - Social aspects
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 (pages 393-438) and index.
Nota di contenuto	Mastering grain cookery, 20,000-300 B.C.E. -- The barley-wheat sacrificial cuisines of the ancient empires, 500 B.C.E.-400 B.C.E. -- Buddhism transforms the cuisines of South and East Asia, 260 B.C.E. -800 C.E. -- Islam transforms the cuisines of Central and West Asia, 800-1650 C.E. -- Christianity transforms the cuisines of Europe and the Americas, 100-1650 C.E. -- Prelude to modern cuisines: Northern Europe, 1650-1800 -- Modern cuisines: the expansion of middling cuisines, 1810-1920 -- Modern cuisines: the globalization of middling cuisines, 1920-2000.
Sommario/riassunto	Rachel Laudan tells the remarkable story of the rise and fall of the world's great cuisines-from the mastery of grain cooking some twenty thousand years ago, to the present-in this superbly researched book. Probing beneath the apparent confusion of dozens of cuisines to reveal the underlying simplicity of the culinary family tree, she shows how periodic seismic shifts in "culinary philosophy"-beliefs about health, the economy, politics, society and the gods-prompted the construction of new cuisines, a handful of which, chosen as the cuisines of empires, came to dominate the globe. Cuisine and Empire shows how

merchants, missionaries, and the military took cuisines over mountains, oceans, deserts, and across political frontiers. Laudan's innovative narrative treats cuisine, like language, clothing, or architecture, as something constructed by humans. By emphasizing how cooking turns farm products into food and by taking the globe rather than the nation as the stage, she challenges the agrarian, romantic, and nationalistic myths that underlie the contemporary food movement.

3. Record Nr.	UNINA9910647392303321
Titolo	Advancements in Biosurfactants Research / / edited by Ruby Aslam, Mohammad Mobin, Jeenat Aslam, Saman Zehra
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2023
ISBN	3-031-21682-2
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (568 pages)
Disciplina	668.1
Soggetti	Biochemistry Physical biochemistry Biophysical Chemistry Chemical Biology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Part 1: Overview and Economic Aspect of Biosurfactants Production -- Chapter 1: Biosurfactants-Types, Sources, and Production -- Chapter 2: Innovative and sustainable production processes for biosurfactants -- Chapter 3: Sustainable production of biosurfactants using waste substrates -- Chapter 4: Characterization and purification of Biosurfactants -- Chapter 5: Biodegradation and Cytotoxic effect of the Biosurfactants -- Chapter 6: Comparison of biodegradability, and toxicity effect of biosurfactants with synthetic surfactants -- Chapter 7: Surface activity and emulsification properties of saponins as biosurfactants -- Part 2: Biosurfactants: Current Industrial Applications -- Chapter 8: Biosurfactants as emulsifying agents in food formulations

-- Chapter 9: Applications of Biosurfactants as Anti-Corrosive Agents
-- Chapter 10: Role of biosurfactants in nanoparticles synthesis and their stabilization -- Chapter 11: New trends in the textile industry: utilization and application of biosurfactants -- Chapter 12: Biosurfactants as an ecofriendly technology in heavy metal remediation
-- Chapter 13: Biosurfactants and their perspectives for application in drug adsorption -- Chapter 14: Role of biosurfactants in promoting biodegradation in waste treatment -- Chapter 15: Role of Biosurfactants in Agriculture Management -- Chapter 16: Biosurfactants and their benefits for seeds -- Chapter 17: Role of biosurfactants in marine sediment remediation of organic pollutants -- Chapter 18: Role of Biosurfactants in biofuel production -- Part 3: Biosurfactants: Current Biomedical Applications -- Chapter 19: Role of biosurfactants in Biocidal activity and wound healing -- Chapter 20: Role of Biosurfactants as antitumor agents -- Chapter 21: Biosurfactants in oral cavity care -- Chapter 22: Role of biosurfactant in Biofilm prevention and disruption -- Part 4: Biosurfactants: Commercialization, challenges and future outlook -- Chapter 23: Advantages and Disadvantages over other synthetic surfactants -- Chapter 24: Commercialization of Biosurfactants -- Chapter 25: Challenges and Future Outlooks.

Sommario/riassunto

This book presents numerous uses of biosurfactants as potential alternatives to synthetic surfactants in food, textile, biomedical and therapeutic applications as well as in bioremediation and waste management. Divided into four parts, the book explores a wide range of biosurfactants as sustainable materials, starting with an overview of biosurfactants' production, in which readers will find topics such as characterization, purification, sustainable production, biodegradation, and cytotoxic aspects of biosurfactants. Part 2 presents the latest applications of biosurfactants in food and textile industries, as well as their application in nanoparticle synthesis, heavy metal remediation, drug absorption, waste treatment, agriculture management, marine sediment remediation of organic pollutants, emulsification and biofuel production, and as anti-corrosive agents. Part 3 traces current biomedical applications of biosurfactants, including their use as biocidal, wound healing, and anti-tumour agents. In this part, readers will also discover further applications of biosurfactants in oral cavity care, and biofilm prevention and disruption. The final part of the book discusses the main advantages and disadvantages of biosurfactants over synthetic surfactants, the current challenges in biosurfactant research, and prospects for their commercialization. This book will be a valuable resource for students, scholars and researchers working in the fields of colloidal and interface science, chemistry and chemical engineering. Professionals and scholars alike will appreciate the latest research findings that it presents.
