

1. Record Nr.	UNINA9910704865903321
Autore	Stevens Michael R.
Titolo	Flood hydrology and dam-breach hydraulic analyses of five reservoirs in Colorado // by Michael R. Stevens and Galen K. Hoogestraat ; prepared in cooperation with the U.S. Department of Agriculture, Forest Service
Pubbl/distr/stampa	Reston, Virginia : , : U.S. Department of the Interior, U.S. Geological Survey, , 2013
Descrizione fisica	1 online resource (vi, 24 pages) : color illustrations, color maps + + downloads directory
Collana	Scientific investigations report ; ; 2012-5097
Soggetti	Hydrological forecasting - Colorado Hazardous geographic environments - Colorado Flood dams and reservoirs - Colorado Flood forecasting - Colorado Maps.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from title screen (viewed Nov. 27, 2013). Online resource consists of PDF report and supplemental "downloads directory" of flood inundation maps.
Nota di bibliografia	Includes bibliographical references (pages 23-24).

2. Record Nr.	UNINA9910677972603321
Titolo	Advances in thermal and non-thermal food preservation [[electronic resource] /] / edited by Gaurav Tewari and Vijay K. Juneja
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., 2007
ISBN	1-282-36548-7 9786612365485 0-470-27789-0 0-470-27660-6
Edizione	[1st ed.]
Descrizione fisica	1 online resource (296 p.)
Altri autori (Persone)	TewariGaurav JunejaVijay K. <1956->
Disciplina	664.028 664/.028
Soggetti	Food - Effect of heat on Food - Preservation Food - Microbiology
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	Basic food microbiology -- Thermal processing of liquid foods with or without particulates -- Aseptic processing -- UHT and aseptic processing of milk and milk products -- Microwave and radio-frequency heating -- Novel thermal processing technologies -- Radio-frequency heating -- Sous vide and cook-chill processing of foods -- Active packaging -- The ozonation concept -- Electronic pasteurization -- High-pressure processing of foods -- Pulsed electric field technology.
Sommario/riassunto	Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover:thermal food preservation techniques (e.g., retorting, UHT and aseptic processing), minimal thermal processing (e.g., sous-vide processing), and non-thermal food preservation techniques (e.g.,

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