1. Record Nr. UNINA9910702569103321

Autore	Yawney Harry W.
Titolo	Killing cull trees with ammate crystals : a case study / / [Harry W. Yawney]
Pubbl/distr/stampa	Upper Darby, PA : , : Forest Service, U.S. Dept. of Agriculture, Northeastern Forest Experiment Station, , 1961
Descrizione fisica	1 online resource (4 pages)
Collana	Forest research notes / Northeastern Forest Experiment Station ; ; no. 120
Soggetti	Forest thinning
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from title screen (viewed Nov. 26, 2014). Publication pre-dates Federal Depository Library Program (FDLP) item numbers. No FDLP item number has been assigned

2. Record Nr. UNINA9911004729703321

Titolo	Protective cultures, antimicrobial metabolites and bacteriophages for food and beverage biopreservation / / edited by Christophe Lacroix
Pubbl/distr/stampa	Great Abington, Cambridge, : Woodhead Pub., 2011
ISBN	1-61344-369-2 0-85709-052-6
Descrizione fisica	1 online resource (528 p.)
Collana	Woodhead Publishing series in food science, technology and nutrition, , 2042-8049 ; ; no. 201
Altri autori (Persone)	LacroixChristophe
Disciplina	664.028
Soggetti	Anti-infective agents Food - Microbiology Food - Safety measures Food preservatives
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	pt. I. Food biopreservation -- pt. II. Applications of protective cultures, bacteriocins and bacteriophages in food animals and humans -- pt. III. Applications of protective cultures, bacteriocins and bacteriophages in foods and beverages.
Sommario/riassunto	Consumers favour foods with fewer synthetic additives, but products must also be safe to eat and have a sufficiently long shelf-life. Biopreservation, the use of a product's natural microflora and its antibacterial products for protection against pathogens and spoilage, is a method of growing interest for the safe production of high quality minimally-processed foods. This book provides an essential overview of key topics in this area.Initial chapters review central aspects in food biopreservation, including the identification of new protective cultures and antimicrobial culture compone