

1. Record Nr.	UNINA9910707490203321
Autore	De Vore Steven Leroy
Titolo	Geophysical evaluation of four areas within the Trade Fair Locality at Pecos National Historical Park, San Miguel County, New Mexico // by Steven L. DeVore
Pubbl/distr/stampa	Lincoln, Nebraska : , : United States Department of the Interior, National Park Service, , 2015
Descrizione fisica	1 online resource (iv, 52 pages) : illustrations (some color), maps (some color)
Collana	Archeological report / National Park Service, Midwest Archeological Center ; ; no. 9
Soggetti	Geophysical surveys - New Mexico - Pecos National Historical Park Archaeological surveying - New Mexico - Pecos National Historical Park Pecos National Historical Park (N.M.) Antiquities
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from title screen (viewed August 10, 2016).
Nota di bibliografia	Includes bibliographical references (pages 19-28).

2. Record Nr.	UNINA9910557204903321
Autore	Clemente Alfonso
Titolo	Legumes as Food Ingredient : Characterization, Processing, and Applications
Pubbl/distr/stampa	Basel, Switzerland, : MDPI - Multidisciplinary Digital Publishing Institute, 2021
Descrizione fisica	1 online resource (190 p.)
Soggetti	Humanities Social interaction
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>Legume crops provide a significant sources of plant-based proteins for humans. Grain legumes present outstanding nutritional and nutraceutical properties as sources of bioactive components with benefits in human health, while they are affordable food that contributes to achieving future food and feed security. Furthermore, they are major ingredients in the Mediterranean diet, playing a vital role in developing countries. Global food security requires a major re-focusing of plant sciences, crop improvement and production agronomy towards grain legumes (pulse crops) over coming decades, with intensive research to identify cultivars with improved grain characteristics, helping to develop novel legume-derived products (foods) adapted to today consumer preference. In this context, studies dealing with legume processing impact such as soaking, boiling, microwave cooking, germination, and fermentation among others, in their nutritional and anti-nutritional (i.e., food allergy) properties are of great interest in these future food developments. This Research Topic aims to bring together a collection of studies for a better understanding of current research in legume seed compounds functional properties to provide an updated and global vision of the importance of legumes in human health.</p>

