

1.	Record Nr.	UNISA990003674480203316
	Autore	TURNATURI, Gabriella
	Titolo	Vergogna : metamorfosi di un'emozione / Gabriella Turnaturi
	Pubbl/distr/stampa	Milano : Feltrinelli, 2012
	ISBN	978-88-07-10484-8
	Descrizione fisica	187 p. ; 22 cm
	Collana	Campi del sapere
	Disciplina	152.44
	Soggetti	Vergogna
	Collocazione	Il.3. 3657
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNISA996421849303316
	Autore	FARQUHAR, George <1677?-1707.>
	Titolo	The constant couple, or, A trip to the Jubilee : a comedy, acted at the Theatre-Royal in Drury-Lane, by His Majesty's servants / by Mr. George Farquhar
	Pubbl/distr/stampa	London, : Printed for Ralph Smith ... and Bennet Banbury ..., 1700
	Descrizione fisica	Testo elettronico (PDF) ([8], 56 p.)
	Disciplina	822.5
	Soggetti	Commedia - Gran Bretagna - Sec. 16.-18
	Lingua di pubblicazione	Inglese
	Formato	Risorsa elettronica
	Livello bibliografico	Monografia
	Note generali	Riproduzione dell'originale nella Library of Congress. Prima ed.: "La seconda edizione con una nuova scena aggiunta alla parte di Wildair" ha la stessa data. Per le variazioni di testo delle due edizioni si veda George Farquhar, a cura di W. Archer, Londra, 1906, p. 1 e 135.

3. Record Nr.	UNINA9910725099203321
Titolo	Basic Protocols in Enology and Winemaking // edited by Maurício Bonatto Machado de Castilhos
Pubbl/distr/stampa	New York, NY : , : Springer US : , : Imprint : Humana, , 2023
ISBN	9781071630884 9781071630877
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (198 pages)
Collana	Methods and Protocols in Food Science , , 2662-9518
Disciplina	641.22
Soggetti	Food science Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Total and volatile acidity: traditional and advanced methods -- Alcohol content: traditional and advanced methods -- Total and reducing sugars: traditional and advanced methods -- Total phenolic content: traditional methods -- Color indexes: Traditional and advanced methods -- Anthocyanin identification and quantitation by High Performance Liquid Chromatography coupled with Mass Spectrometry (HPLC-MSn) -- Flavonol identification and quantitation by High Performance Liquid Chromatography coupled with Mass Spectrometry (HPLC-MSn) -- Flavan-3-ol (flavanol) identification by quantitation by High Performance Liquid Chromatography coupled with Mass Spectrometry (HPLC-MSn) -- Hydroxybenzoic and hydroxycinnamic acid derivatives (HCAD) identification and quantitation by High Performance Liquid Chromatography coupled with Mass Spectrometry (HPLC-MSn) -- Stilbene identification and quantitation by High Performance Liquid Chromatography coupled with Mass Spectrometry (HPLC-MS) -- Analysis of the free and bound fraction of volatile compounds in musts and wines by GC/MS. Results interpretation from the sensory point of view by OAV technique -- Identification of wine compounds by Nuclear Magnetic Resonance -- Ethanol suppression on wine analysis using Nuclear Magnetic Resonance (NMR) -- Methods to determine biogenic amines in wine by RP-HPLC.

This volume details methods using classical apparatus and mechanisms to study enology and winemaking. Chapters guide readers through protocols on titration, distillation, spectrophotometry, advanced methods applying High-Performance Liquid Chromatography with Mass Spectrometry (HPLC-MSn), Gas Chromatography coupled with Mass Spectrometry (GC-MS) and Nuclear Magnetic Resonance (NMR). Authoritative and cutting-edge, Basic Protocols in Enology and Winemaking aims to be a useful and practical guide to new researchers and experts looking to expand their knowledge. .
