

1.	Record Nr.	UNICAMPANIASUN0068681
	Autore	Weber, Max <1864-1920>
	Titolo	1: Protestantesimo e spirito del capitalismo / Max Weber ; a cura di Pietro Rossi
	Pubbl/distr/stampa	XLVII, 331 p. ; 22 cm
	ISBN	88-245-0602-X
	Edizione	[Torino : Edizioni di Comunità]
	Descrizione fisica	Trad. di Enrico Donaggio, Giorgio Giordano, Helga Grunhoff.
	Soggetti	Sociologia
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNINA9910741174103321
	Titolo	The Sensory Evaluation of Dairy Products / / edited by Stephanie Clark, MaryAnne Drake, Kerry Kaylegian
	Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2023
	ISBN	3-031-30019-X
	Edizione	[3rd ed. 2023.]
	Descrizione fisica	1 online resource (390 pages) : illustrations (black and white, and color)
	Altri autori (Persone)	ClarkStephanie <1968-> DrakeMaryAnne KaylegianKerry E
	Disciplina	641.37 637
	Soggetti	Food - Microbiology Food - Sensory evaluation Food science Food Microbiology Sensory Evaluation Food Science
	Lingua di pubblicazione	Inglese

Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	History of Sensory Analysis -- Psychological Considerations in Sensory Analysis -- Physiology of Sensory Perception -- Dairy Products Evaluation Competitions -- Fluid Milk and Cream Products -- Butter -- Creamed Cottage Cheese -- Yogurt -- Cheddar and Cheddar-Type Cheese -- Ice Cream and Related Products -- Concentrated and Dried Milk Products -- Pasteurized Process Cheese -- Sour Cream and Related Products -- Swiss Cheese and Related Products -- Mozzarella -- Latin American Cheeses -- Mold-ripened cheeses -- Goat and Sheep Cheeses -- Modern Sensory Practices.
Sommario/riassunto	The Sensory Evaluation of Dairy Products, Third Edition is for all who seek a book entirely devoted to sensory evaluation of dairy products and modern applications of the science. It is an excellent scientific reference for training in dairy product evaluation and is a practical guide to the preparation of samples for sensory evaluation. The book contains updates of the original text of the well-received first edition, as well as brand new material. This unique book is designed for professionals involved in many aspects of dairy production, including academic teaching and research, processing, quality assurance, product development and marketing. It is an invaluable tool for those who compete in the annual Collegiate Dairy Product Evaluation Contest.