1. Record Nr. UNINA9910706816703321

Autore	Merriam C. W (Charles Warren), <1905-1974, >
Titolo	The Roberts Mountains Formation : a regional stratigraphic study with emphasis on rugose coral distribution / / by Charles W. Merriam and Edwin H. McKee, with a section on conodonts by John W. Huddle
Pubbl/distr/stampa	Washington : , : United States Department of the Interior, Geological Survey, , 1976
Descrizione fisica	1 online resource (iv, 51 pages, 12 unnumbered pages of plates) : illustrations, maps
Collana	Geological Survey professional paper ; ; 973
Soggetti	Geology - Roberts Mountains Formation (Nev. and Utah) Geology - California - Inyo Mountains Geology, Stratigraphic - Devonian Geology, Stratigraphic - Silurian Rugosa Devonian Geologic Period Geology Geology, Stratigraphic Silurian Geologic Period California Nevada
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from title screen (viewed October 6, 2014). "A study of stratigraphy, facies, and coral distribution in the middle Paleozoic (Silurian and Devonian) limestone belt of the central and southwestern Great Basin."
Nota di bibliografia	Includes bibliographical references (pages 43-45) and index.

2. Record Nr. UNINA9910741183503321

Titolo	Engineering Aspects of Food Quality and Safety / / edited by H. Umesh Hebbar, Richa Sharma, Ram Saran Chaurasiya, Shivendu Ranjan, K.S.M. S. Raghavarao
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2023
ISBN	9783031306839 303130683X
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (x, 445 pages) : illustrations (some color)
Collana	Food Engineering Series, , 2628-8095
Altri autori (Persone)	HebbarUmesh SharmaRicha ChaurasiyaRam Saran RanjanShivendu RaghavaraoK. S. M. S
Disciplina	664
Soggetti	Food science Food - Microbiology Food Engineering Food Microbiology Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Food Quality: Engineering Perspective -- Chemical adulterants in food: Recent challenges -- Microbial adulterants in food: Challenges to Overcome -- Enhancing Nutritional Quality of Crops Through Genetic Engineering -- Mechanization in Pre-Harvest Technology to Improve Quality and Safety -- Non-thermal Processing of Foods: Recent Advances -- Recent Developments in Thermal Processing of Foods -- Advanced Computational Tools for Enhanced Food Quality and Safety -- Recent Trends in Materials and Coatings for Food Packaging and Storage -- A Holistic Approach to Sustainable Food Waste Management and Residue Utilization -- Food safety and quality testing: Recent areas of focus and research perspectives -- Spectroscopy based in-line monitoring and control of food quality and safety -- Recent trends in

nano biosensors for food testing -- Packaging solutions for monitoring food quality and safety.

Sommario/riassunto

Engineering Aspects of Food Quality and Safety aims to fill the knowledge gap in current technological advances and methods for food safety and quality, dedicating entire sections to analytical techniques from quality testing to packaging, post-harvest methods from product utilization to storage to chemical engineering principles and pre-harvest interventions from genetic engineering and mechanization to the links between pre-and-post harvest techniques. Throughout the book, global policy perspectives are taken into account. An introductory section is also included to cover the role of food processing and engineering in food quality and safety improvement. Encompassing all of the major applications and challenges involved in the engineering aspects of food safety and quality in one source, this work is incredibly valuable to a wide range of food engineers, scientists, and industry professionals involved in the engineering, processing and packaging of both novel andtraditional foods. This text provides a detailed overview of the newest methods and advanced technologies used in the improvement of quality and safety in foods. The processes and methods described in this book are applicable to many areas of the food industry including pre-harvest and post-harvest technology, food machinery and product formulation. Featuring contributions from prominent food scientists and engineers across the globe, this work contains detailed coverage of the latest advances in genetic and chemical engineering, mechanization, thermal and non-thermal processing, automation, computational tools, packaging and waste management. The latest analytical techniques are also covered, including chapters dedicated to in-line monitoring, nanosensors, rapid testing kits and E-sensors. Maintaining a high standard of safety for consumers in foods is an interdisciplinary effort involving biologists, chemists, nutritionists, chemical engineers, mechanical engineers and genetic engineers among others. All of these experts will find this book to be a singular source encompassing all of the major current advances in food safety engineering and processing. .