1. Record Nr. UNINA9910151944703321

Autore	Estes James M.
Titolo	To the Christian nobility of the German nation, 1520 / / James M. Estes ; Timothy J. Wengert, editor
Pubbl/distr/stampa	Minneapolis : , : Fortress Press, , [2016] ©2016
ISBN	1-5064-1350-1
Edizione	[The annotated Luther Study edition.]
Descrizione fisica	1 online resource (136 pages) : illustrations
Disciplina	270.6
Soggetti	Christianity and politics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910754088003321

Autore	Poonia Amrita
Titolo	Whey Valorization : Innovations, Technological Advancements and Sustainable Exploitation / / edited by Amrita Poonia, Anka Trajkovska Petkoska
Pubbl/distr/stampa	Singapore : , : Springer Nature Singapore : , : Imprint : Springer, , 2023
ISBN	9789819954599 9819954592
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (377 pages)
Altri autori (Persone)	Trajkovska PetkoskaAnka
Disciplina	637.2
Soggetti	Food science Biotechnology Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Chapter 1. Whey Production Status, Types, Characterization and Functional Properties -- Chapter 2. Whey: Chemistry and its Biotechnological Potential -- Chapter 3. Utilization of Whey: Sustainable Trends and Future Developments -- Chapter 4. Green Technologies for Treatment and Utilization of Whey towards Sustainable Exploitation -- Chapter 5. Whey: A Potential Source of Bacterial Cellulose and Xanthan Gum -- Chapter 6. Bioplastic Production Using Whey (Polyhydroxyalkanoates and Polyhydroxybutyrates) -- Chapter 7. Potential of Whey for Production of Value-Added Products Using Microbial Fermentations -- Chapter 8. Whey: A Potential Substrate for the Production of Natural Pigments -- Chapter 9. Whey: As a Fermentation Substrate for the Production of Exopolysaccharides -- Chapter 10. Whey Protein Based Edible Coatings: Recent Trends -- Chapter 11. Valorisation of Whey for Development of Different Types of Food Products Including Fermented Beverages -- Chapter 12. Whey: Source of Bioactive Peptides, Probiotics, Organic Acids, Aromatic Compounds and Enzymes -- Chapter 13. Bacteriocins Production Using Whey -- Chapter 14. Whey: As A Low -Cost Substrate for the Production of Biosurfactants -- Chapter 15. Utilization of Whey for Production of Bioenergy and Biofuels -- Chapter 16. Recent Trends in

Membrane Processing of Whey.

Sommario/riassunto

This book focuses on the exploitation of whey through the extensive analysis of its molecular composition. Whey can provide various valuable compounds such as lactose, proteins and peptides. The book covers the biotechnological treatments of whey using biochemical and enzymatic treatment and microbial transformation, various high value products such as bioethanol, glycerol, Bioplastics (PLA), bacteriocins, exopolysaccharides, bacterial polysaccharides (PHA, PHB, Xanthan), single cell proteins, probiotics, bioactive peptides, organic acids (lactic, butyric, acetic acid), enzymes and biogas using microbial conversion of whey. The book also covers the use of whey for the preparation of different food products such as whey powder, condensed whey, spreads and various whey-based beverages including fermented beverages. Recent trends, opportunities and challenges in functional carbonated whey-based beverages are also discussed. Unlike the existing literature describing wheyutilization, this book focuses on valorization, technological advancement and sustainable biotransformation of whey. The book also deals with membrane processing, sustainable approaches, biotechnological potential, green technologies and production of bioplastics. In addition, the book provides theoretical and practical information to present the various aspects of valorization of whey as a by-product. This book is a need of the hour for its eco-friendly approach. Whey Valorization: Innovations, Technological Advancements and Sustainable Exploitation will be a great resource for researchers, dairy technologists, food technologists, students and professionals working on sustainable and effective utilization of food as well as dairy wastes and by-products. .

3.

Record Nr.	UNINA9910557226003321
Autore	Yang Dong-Hua
Titolo	Impact of Cancer Plasticity on Drug Resistance and Treatment in Solid Tumors
Pubbl/distr/stampa	Frontiers Media SA, 2020
Descrizione fisica	1 online resource (366 p.)
Soggetti	Medicine and Nursing Oncology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	This eBook is a collection of articles from a Frontiers Research Topic. Frontiers Research Topics are very popular trademarks of the Frontiers Journals Series: they are collections of at least ten articles, all centered on a particular subject. With their unique mix of varied contributions from Original Research to Review Articles, Frontiers Research Topics unify the most influential researchers, the latest key findings and historical advances in a hot research area! Find out more on how to host your own Frontiers Research Topic or contribute to one as an author by contacting the Frontiers Editorial Office: frontiersin.org/about/contact