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| 1. Record Nr. | UNINA9910785465703321 |
| Autore | Schweid Richard <1946-> |
| Titolo | Eel [[electronic resource] /] / Richard Schweid |
| Pubbl/distr/stampa | London, : Reaktion, c2009 |
| ISBN | 1-282-79612-7 9786612796128 1-86189-747-2 |
| Descrizione fisica | 1 online resource (186 p.) |
| Collana | Animal |
| Disciplina | 597.43 597.432 597/.432 |
| Soggetti | Eels Osteichthyes |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | Description based upon print version of record. |
| Nota di bibliografia | Includes bibliographical references and index. |
| Nota di contenuto | Eel Cover; Imprint page; Contents; Introduction; 1 The Eel Question; 2 Endangered Eel; 3 Classical Eel; 4 Puritans and Victorians; 5 Sniggling; 6 Cultured Eel, Cultural Eel; Timeline of the Eel; References; Select Bibliography; Associations and Websites; Acknowledgements; Photo Acknowledgements; Index |
| Sommario/riassunto | When pulled from the mud of creeks, ponds, rivers, or the sea, the eel, with its slick, snake-like body, emerges as an extremely mundane and even unappealing fish. But don't let the appearance fool you-the eel has been one of the world's favorite foods si |

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| 2. Record Nr. | UNINA9910777025703321 |
| Autore | Fruton Joseph |
| Titolo | Fermentation: Vital or Chemical Process? // Joseph Fruton |
| Pubbl/distr/stampa | Leiden; ; Boston : , : BRILL, , 2006 |
| ISBN | 1-281-39991-4 9786611399917 90-474-1041-6 |
| Descrizione fisica | 1 online resource (159 p.) |
| Collana | History of Science and Medicine Library ; ; 1 |
| Disciplina | 572/.49 |
| Soggetti | Biochemistry - history Biochemistry Fermentation - History |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | Bibliographic Level Mode of Issuance: Monograph |
| Nota di bibliografia | Includes bibliographical references and index. |
| Nota di contenuto | Acknowledgements -- Introduction -- 1. Aristotle to Paracelsus -- 2. Van Helmont to Black -- 3. Lavoisier to Fischer -- 4. The Buchners to the Warburg Group -- Conclusion -- Bibliography -- Index. |
| Sommario/riassunto | Human knowledge of the conversion of grape must into wine and of cereal dough into bread is as old as agriculture. This book is a study of the ways this phenomenon (fermentation) has been considered since Aristotle to be analogous to natural processes such as human digestion. During 1200-1600 A.D., alchemists wrote "ferments" or "elixirs" that could turn lead into gold. A century later, in Newton's time, many physicians and natural philosophers considered fermentation to be an important natural process. The 18th century was marked by Lavoisier's celebrated experiment on alcoholic fermentation. The 19th-century debate about the nature of this process was concluded by Buchner's preparation of an active cell-free yeast extract. From 1910-1940 many researchers participated in the identification of the chemical intermediates and catalysts in the multi-enzyme pathway of alcoholic fermentation. |