

1. Record Nr.	UNISALENT0991001274529707536
Autore	Guido, Maria Grazia
Titolo	Processi di analisi e traduzione del discorso scientifico-settoriale inglese : un modello psicopedagogico / Maria Grazia Guido
Pubbl/distr/stampa	Roma : Armando, c1999
ISBN	888358001X
Descrizione fisica	309 p. ; 24 cm
Collana	Linguistica e psicolinguistica
Disciplina	418.02
Soggetti	Lingua inglese - Lessico scientifico e tecnico - Traduzioni Traduzione - Tecnica Linguistica applicata
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Contiene riferimenti bibliografici

2. Record Nr.	UNINA9910139020903321
Titolo	The science of meat quality [[electronic resource] /] / edited by Chris R. Kerth
Pubbl/distr/stampa	Ames, Iowa, : Wiley-Blackwell, 2013
ISBN	1-118-53072-1 1-118-53073-X 1-299-46454-8 1-118-53069-1
Descrizione fisica	1 online resource (315 p.)
Classificazione	SCI070000
Altri autori (Persone)	KerthChris R
Disciplina	641.3/6
Soggetti	Meat - Quality Meat industry and trade - Quality control
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	The Science of Meat Quality; Contents; Contributors; Chapter 1 Growth of Muscle from the Myoblast to Whole Muscle; Introduction; Overview of Skeletal Muscle Development; Types of Muscle; Structure of Muscle; Organization of Whole Muscle; Fiber-Type Development; Hyperplasia (Prenatal Muscle Development); Overview; Embryogenesis of Muscle; Myogenesis; Biphasic Fiber Formation; Hypertrophy (Postnatal Muscle Development); Satellite Cells; Protein Turnover; Protein Synthesis; Protein Degradation; Muscle Cell Culture; Basic Concepts of Cell Culture Culture of Established Muscle Cell Lines-Murine C2C12 MyoblastsPropagation; Subculturing; Cell Quantification; Induction of Differentiation and Fusion; Cryopreservation; Thawing Cryopreserved Stocks; References; Chapter 2 Animal Growth and Empty Body Composition; Composition of the Empty Body from Birth to Harvest; Chemical Composition; Physical Separation; Magnetic Resonance Imaging; X-Ray Computed Tomography Scanning; Near-Infrared Reflectance; Total Body Electromagnetic Conductivity (TOBEC); Dual-Energy X-Ray Absorptiometry; Video Image Analysis; 40K Liquid Scintillation Counter Dilution TechniquesUltrasound Technology; Specific Gravity; Carcass

Yields of Closely Trimmed Retail Product or Fat-Free Lean; Summary; References; Chapter 3 Muscle Structure and Cytoskeletal Proteins; Introduction; Connective Tissue; Organizational Structure of Muscle; Muscle Cell Structure; Proteins of the Muscle; Contractile Proteins; Z-disk Protein; Gap Filaments; Intermediate Filaments; Costameric Proteins; Isolating Myofibrillar Proteins; Purifying Myofibrils; Procedure; Result; References; Chapter 4 Muscle Metabolism and Contraction; Introduction; Metabolism; Glycolysis  
Oxidative Phosphorylation; Muscle Contraction; Nerve Impulse; Relaxation; Muscle Fiber Types; Fiber Typing Procedure-Combined Stain for Identifying Muscle Fiber Types; Principle; Solutions; Staining Sequence for Bovine; Staining Sequence for Ovine; Staining Sequence for Porcine; Chemicals Needed for Staining Procedures; References; Chapter 5 Converting Muscle to Meat: The Physiology of Rigor; Introduction; Muscle Metabolism upon Exsanguination; Development of Meat Quality; Water-Holding Capacity; Meat Color; Aging and Tenderness; Antemortem Factors; Genetics; Stress and Diet; Postmortem Factors  
Protein Proteolysis; Calpains; Cathepsins; Muscle Ultrastructure; Temperature and Chilling; Electrical Stimulation; Analysis of Muscle pH; Taking the Measurement; Analysis of Sarcomere Length; Solutions; 0.1 M NaHPO<sub>4</sub> Buffer at pH 7.2; 0.2 M Sucrose in 0.1 M NaHPO<sub>4</sub> Buffer at pH 7.2; Preparation of Muscle for Laser Diffraction; Sarcomere Length Determination; References; Chapter 6 Meat Tenderness; Introduction; What is Tenderness?; Factors that Affect Tenderness; Sarcomere Contractile State; Myofibrillar Protein Degradation; Connective Tissue; Background Effect; Measuring Tenderness; Shear Force  
Sarcomere Length

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#### Sommario/riassunto

Meat has been a long sought after source of nutrients in human diets. Its nutrient-dense composition of protein, fats, vitamins and minerals makes it an integral part to healthy and balanced diets. As demand for meat continues to increase globally, a better understanding of efficiently producing quality meat products is becoming increasingly important. The Science of Meat Quality provides comprehensive coverage of meat quality from the biological basis of muscle development

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3. Record Nr.	UNINA9910779827403321
Autore	Keller Frances Richardson <1917->
Titolo	Fictions of U.S. history [[electronic resource]] : a theory and four illustrations / / Frances Richardson Keller
Pubbl/distr/stampa	Bloomington, : Indiana University Press, c2002
ISBN	1-282-06274-3 9780253108861 9786612062742 0-253-10886-1
Descrizione fisica	1 online resource (198 p.)
Disciplina	973/01
Soggetti	Fictions, Theory of Ideology - Social aspects - United States Patriarchy United States Historiography United States History Philosophy
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	Fictions and the missions of history: our fictions, our missions, our selves -- The grandest fiction -- The scramble after the Civil War -- From Mormon polygamy to American monogamy: shifting fictions in the life of a society -- Eleanor Roosevelt: changing fictions in the life of an individual.
Sommario/riassunto	Fictions of History offers a new definition of the term ""fictions." A fiction is not merely the imaginative literature we treasure in works of novelists, dramatists, and poets. It is a powerful, driving idea that enters the life of an individual, the course a whole society travels, and the stories historians tell about the human past. In many dimensions, fictions affect every person on planet Earth. We all live lives based on fictions. Frances Richardson Keller chooses fascinating examples