

1. Record Nr.	UNINA9910797026903321
Titolo	Hair transplantation : the art of follicular unit micrografting and minigrafting // edited by Alfonso Barrera, Carlos Oscar Uebel
Pubbl/distr/stampa	St. Louis, Missouri : , : Quality Medical Publishing, Inc., , 2014 ©2014
ISBN	1-4822-4099-8
Edizione	[Second edition.]
Descrizione fisica	1 online resource (442 p.)
Disciplina	617.47790592
Soggetti	Hair - Transplantation
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.
Nota di contenuto	Front Cover; Contributors; Forewords; Preface; Acknowledgments; Contents; Part I: Fundamentals; Chapter 1: Anatomy and Physiology of Hair; Chapter 2: Patient Evaluation and Selection; Chapter 3: Preoperative Planning and Patient Instructions; Chapter 4: Incorporating Hair Transplantation Into Your Practice; Part II: T echnique; Chapter 5: Intravenous Sedation; Chapter 6: Correction of Male Pattern Baldness; Chapter 7: Correction of Female Pattern Baldness; Chapter 8: Combining Face Lift and Hair Transplantation; Chapter 9: Follicular Unit Extraction Chapter 10: Combining Follicular Unit Extraction and Transplantation: Untouched Strip TechniqueChapter 11: Revision of Unfavorable Results; Chapter 12: Complications; Part III: Special Problems; Chapter 13: Hair Transplantation to Enhance Reconstruction of the Faceand Scalp; Chapter 14: Correction of Scarring Alopecia After Face Lift; Chapter 15: R econstruction of Eyebrows and Eyelashes; Chapter 16: Correction of Hair Loss in the Crown Area; Chapter 17: Transgender Patients: Feminization of the Frontal Hairline; Part IV: New Directions Chapter 18: Benefits of Platelet-Enriched Growth FactorsChapter 19: Benefits of Autologous Cellular Therapy; Chapter 20: Cell-Based Treatments: Tissue Engineering and Cloning
Sommario/riassunto	FundamentalsAnatomy and Physiology of Hair; Francisco Jimenez, Alfonso Barrera, Carlos Oscar UebelPatient Evaluation and Selection; Alfonso Barrera, Carlos Oscar UebelPreoperative Planning and Patient

Instructions; Alfonso Barrera, Carlos Oscar Uebel, Fernando F. BarreraIncorporating Hair Transplantation Into Your Practice; Alfonso BarreraTechniqueIntravenous Sedation; Alfonso Barrera, Carlos Oscar UebelCorrection of Male Pattern Baldness; Alfonso Barrera, Carlos Oscar Uebel, Jorge Augusto Moojen da SilveiraCorrection of Female Pattern Baldness; Carlos Oscar Uebel, Anajara GazzalleCombining Fa

2. Record Nr.	UNINA9910785791203321
Titolo	Dry beans and pulses production, processing, and nutrition [[electronic resource] /] / editors, Muhammad Siddiq, Mark A. Uebersax
Pubbl/distr/stampa	Ames, Iowa, : Wiley-Blackwell, 2012
ISBN	1-118-44828-6 1-118-44829-4 1-283-59221-5 9786613904669 1-118-44787-5
Descrizione fisica	1 online resource (410 p.)
Classificazione	TEC012000
Altri autori (Persone)	SiddiqMuhammad <1957-> UebersaxMark A
Disciplina	664/.0284
Soggetti	Dried beans Dried food industry
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	Title page; Copyright page; Contents; Contributors; Preface; Part I: Overview, Production and Postharvest Technologies; 1: Dry Beans and Pulses Production and Consumption-An Overview; Introduction; History and origin; Production and Trade; Global production and trade; US production and trade; Consumption Trends of Dry Beans; Dry Beans and Pulses As A Diverse Food Resource; Traditional utilization; Value-added processing and products; Nutritional and Health Considerations; Nutritional profile; Health significance; Beans and pulses use in weaning foods

Constraints to beans and pulses utilization  
Beans and Pulses in World Food Security; Summary; References; 2: Dry Bean Breeding and Production Technologies; Introduction; Production Practices and Trends; Production practices; Production trends; Bean Genetics; Bean species; Gene pools; Wild bean germplasm; Breeding Procedures and Practices; Breeding procedures; Breeding methods; Seed multiplication; Backcross breeding method; Single seed descent; Recurrent selection; Breeding for Specific Traits; Breeding for yield; Disease resistance; Breeding for direct harvest systems; Processing quality  
Micronutrient content  
Niche markets-organic beans; Genomic Research; Comparative mapping with soybean; Genetically modified beans; Summary and Future Directions; Acknowledgments; References; 3: Market Classes and Physical and Physiological Characteristics of Dry Beans; Introduction; Commercial Market Classes of Dry Beans; Physiology of Dry Bean Seed; Structural and anatomical features of bean seed; Characteristics of Seed Size and Shape; Seed Coat Pigmentation and Color; USDA Standards for Dry Beans and Selected Pulses; Summary; References  
4: Postharvest Storage Quality, Packaging and Distribution of Dry Beans  
Introduction; Dry Bean Storage and Handling; Conveying and transfers; Receiving, cleaning and separation; Bean storage facilities; Packaging and Market Distribution; Packaging systems for domestic shipments; Domestic rail and truck transit; Packaging for overseas shipments; Postharvest Storage Quality; Moisture content; Storage temperature and time; Postharvest losses; Storage-Induced Defects; Hard shell and hard-to-cook phenomena; Seed discoloration; Mold development; Insect infestation; Bean Handling and Food Safety  
Summary  
References; Part II: Composition, Value-Added Processing and Quality; 5: Composition of Processed Dry Beans and Pulses; Introduction; Processing and the Composition of Dry Beans; Protein; Carbohydrate; Minor constituents; Processing and the Nutritional Quality of Beans; Dehulling; Soaking; Germination; Fermentation; Blanching and cooking; Extrusion cooking; Hard-to-Cook Phenomena and Splitting of Processed Beans; Hard-to-cook (HTC) phenomena; Splitting; Novel Processing Treatments and Impacts on Composition; Conclusion; References  
6: Hydration, Blanching and Thermal Processing of Dry Beans

---

Sommario/riassunto

The common beans and pulses are diverse food resources of high nutritional value (protein, energy, fiber and vitamins and minerals) with broad social acceptance. These legume crops demonstrate global adaptability, genotypic and phenotypic diversity, and multiple means of preparation and dietary use. Beans and pulses are produced in regions as diverse as Latin America, Africa, Asia, and North America, and on a scale similar to some other crops, such as wheat, corn, rice and soybeans. Numerous factors influence utilization, including bean type and cultivar selection, cropping environme

---