

1. Record Nr.	UNINA9910375848603321
Titolo	SEM4HPC '17 : proceedings of the 2017 Workshop on Software Engineering Methods for Parallel and High Performance Applications : June 26-30, 2017, Washington, DC, USA // sponsored by ACM SIGARCH and University of Arizona
Pubbl/distr/stampa	New York : , : ACM, , 2017
Descrizione fisica	1 online resource (30 pages)
Disciplina	005.1
Soggetti	Software engineering Parallel programs (Computer programs) High performance computing
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.

2. Record Nr.	UNINA9910706994103321
Titolo	Pending legislation : hearing before the Committee on Energy and Natural Resources, United States Senate, One Hundred Fourteenth Congress, second session, September 22, 2016 : S. 346, S. 3203, S. 437, S. 3204, S. 1416, S. 3254, S. 2056, S. 3273, S. 2380, S. 3312, S. 2681, S. 3315, S. 2991, S. 3316, S. 3049, S. 3317, S. 3102, H.R. 1838, S. 3167, H.R. 2009, S. 3192
Pubbl/distr/stampa	Washington : , : U.S. Government Publishing Office, , 2018
Descrizione fisica	1 online resource (xii, 845 pages) : illustrations
Collana	S. hrg. ; ; 114-509
Soggetti	National parks and reserves - Law and legislation - United States Public lands - United States Indian allotments - Law and legislation - United States Indian veterans - Legal status, laws, etc - United States Water rights - United States National monuments - Law and legislation - United States Legislative hearings.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Paper version available for sale by the Superintendent of Documents, United States Government Publishing Office.
Nota di bibliografia	Includes bibliographical references.

3. Record Nr.	UNINA9910787806803321
Titolo	Advances in fermented foods and beverages : improving quality, technologies and health benefits / / edited by Wilhelm Holzapfel ; contributors, V. Alessandria [and forty-four others]
Pubbl/distr/stampa	Cambridge, England ; ; Waltham, Massachusetts ; ; Kidlington, England : , : Woodhead Publishing, , 2015 ©2015
ISBN	1-78242-024-X
Edizione	[1st edition]
Descrizione fisica	1 online resource (587 p.)
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition ; ; Number 265
Disciplina	664.024
Soggetti	Fermentation Beverages - Microbiology Fermented foods
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 at the end of each chapters and index.
Nota di contenuto	Front Cover; Related titles; Advances in Fermented Foods and Beverages: Improving Quality, Technologies and Health Benefits; Contents; List of contributors; Woodhead Publishing Series in Food Science, Technology and Nutrition; Part One - Fermented foods and health; 1 - Probiotic fermented foods and health promotion; 1.1 Introduction; 1.2 Probiotic fermented foods and health promotion; 1.3 Health benefits deriving from the consumption of probiotics; 1.4 Gastrointestinal health; 1.5 Immune health; 1.6 Metabolic health; 1.7 Summary; 1.8 Future trends 1.9 Sources of further information and adviceReferences; 2 - Exopolysaccharides from fermented dairy products and health promotion; 2.1 Introduction; 2.2 Exopolysaccharides (EPSs) from fermented dairy products; 2.3 Interaction with the human intestinal microbiome; 2.4 Interaction with the immune system; 2.5 Interaction with enteric pathogens and toxins; 2.6 Diverse interactions and potential health benefits; 2.7 Conclusions; References; 3 - Bioactive peptides from fermented foods and health promotion; 3.1 Introduction;

3.2 Release of bioactive peptides during microbial fermentation  
 3.3 Bioactive peptides in fermented dairy and soy products  
 3.4 Bioactive peptides in health promotion; 3.5 Conclusions and future trends; References;  
 4 - Conjugated linoleic acid production in fermented foods;  
 4.1 Introduction; 4.2 Basic knowledge of conjugated linoleic acid (CLA);  
 4.3 CLA content of unprocessed food ingredients; 4.4 Factors influencing the CLA content of raw materials, and the effect of animal diet on CLA content of milk and meat; 4.5 CLA content of fermented food products; 4.6 Health effects of CLA; 4.7 Future trends; References  
 5 - Effect of fermentation on the phytochemical contents and antioxidant properties of plant foods  
 5.1 Introduction; 5.2 Effect of fermentation on phytochemical profiles of plant foods and the bioavailability of nutrients; 5.3 Effect of fermentation on antioxidant properties of plant foods; 5.4 Health-promoting effects of fermented plant foods: a case of phytochemical and antioxidant property changes; 5.5 Conclusions; References;  
 6 - Traditional cereal fermented foods as sources of functional microorganisms; 6.1 Introduction; 6.2 Food fermentation processes  
 6.3 Antimicrobial proteins isolated from boza-related lactic acid bacteria  
 6.4 Fermented cereal-based food from Africa and Latin America; 6.5 Starter cultures and cereal-based fermented food; 6.6 Cereal-based probiotic foods; Acknowledgements; References;  
 Part Two - Fermentation microbiology; 7 - Advanced methods for the identification, enumeration, and characterization of microorganisms in fermented foods; 7.1 The fermented food microbial ecosystem; 7.2 Culture-dependent methods; 7.3 Culture-independent methods: diversity in microbial communities  
 7.4 Culture-independent methods: metabolic activity in microbial communities

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## Sommario/riassunto

Fermentation is used in a wide range of food and beverage applications, and the technology for enhancing this process is continually evolving. This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production. Part one covers the health benefits of fermented foods. Part two includes chapters on fermentation microbiology, while part three looks at ways of controlling and monitoring the quality and safety of fermented foods. Part four covers advances in fermentation technology. Finally, part five covers particular fermented food products.

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