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Autore	Pani, Mario
Titolo	Epigrafia e territorio, politica e società : temi di antichità romane
Pubbl/distr/stampa	Bari : Adriatica, 1983-
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Collana	Documenti e studi. Collana del Dipartimento di Scienze dell'antichità dell'Università di Bari. Sezione storica ; 1,5,17,19,24,30,37,42
Altri autori (Persone)	Chelotti, Marcella Pani, Mario Morizio, Vincenza
Soggetti	Civiltà latine Epigrafia romana - Saggi Epigrafia Roma antica - Vita sociale
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2. Record Nr.	UNINA9910797032103321
Autore	Serna Saldivar Sergio R. Othon
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ISBN	0-429-09773-5 1-4398-5566-8 1-4665-5563-7
Descrizione fisica	1 online resource (388 p.)
Collana	Food Preservation Technology Series
Disciplina	664.7078
Soggetti	Grain Cereal products
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Formato	Materiale a stampa
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Note generali	" ... a practical laboratory manual complementing the author's text, Cereal grains : properties, processing and nutritional attributes."
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Front Cover; Contents; Preface; Acknowledgments; Author; List of Equivalences; Chapter 1: Physical and Morphological Properties of Cereal Grains; Chapter 2: Determination of Chemical and Nutritional Properties of Cereal Grains and Their Products; Chapter 3: Determination of Color, Texture, and Sensory Properties of Cereal Grain Products; Chapter 4: Storage of Cereal Grains and Detrimental Effects of Pests; Chapter 5: Dry-Milling Processes and Quality of Dry-Milled Products; Chapter 6: Wet-Milling Processes and Starch Properties and Characteristics Chapter 7: Production of Maize Tortillas and Quality of Lime-Cooked Products Chapter 8: Functionality Tests for Yeast and Chemical Leavening Agents; Chapter 9: Production of Yeast-Leavened Bakery Products; Chapter 10: Production of Chemical-Leavened Products: Crackers, Cookies, Cakes and Related Products, Donuts, and Wheat Flour Tortillas; Chapter 11: Production of Pasta Products and Oriental Noodles; Chapter 12: Production of Breakfast Cereals and Snack Foods; Chapter 13: Production of Modified Starches, Syrups, and Sweeteners Chapter 14: Production of Malt, Beer, Distilled Spirits, and Fuel Ethanol
Sommario/riassunto	Emphasizing the essential principles underlying the preparation of

cereal-based products and demonstrating the roles of ingredients, Cereal Grains: Laboratory Reference and Procedures Manual is a practical laboratory manual complementing the author's text, Cereal Grains: Properties, Processing, and Nutritional Attributes. Organized so that readers
