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| 1. Record Nr. | UNINA990001334670403321 |
| Autore | Fabrikant, V.I. |
| Titolo | Mixed Boundary value Problems in Potential Theory and their Applications in Engineering / V. I. Fabrikant |
| Pubbl/distr/stampa | Dordrecht (NL) : Kluwer, c1991 |
| ISBN | 0-7923-1157-4 |
| Descrizione fisica | x, 454 p. ; 24 cm |
| Collana | Mathematics and its applications ; 68 |
| Disciplina | 620.00151535 |
| Locazione | MA1 |
| Collocazione | C-55-(68 |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |

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| 2. Record Nr. | UNINA9910800159003321 |
| Titolo | Sensory analysis of foods of animal origin / / edited by Leo M.L. Nollet, Fidel Toldra |
| Pubbl/distr/stampa | Boca Raton : , : CRC Press, , 2011 |
| ISBN | 0-429-10473-1 1-62870-609-0 1-4398-4796-7 |
| Descrizione fisica | 1 online resource (450 p.) |
| Altri autori (Persone) | NolletLeo M. L. <1948-> ToldraFidel |
| Disciplina | 664.9072 |
| Soggetti | Meat - Sensory evaluation Dairy products - Sensory evaluation |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | A CRC title. |
| Nota di bibliografia | Includes bibliographical references. |
| Nota di contenuto | pt. 1. Meat -- pt. 2. Processed meats and poultry -- pt. 3. Fish and seafood products -- pt. 4. Milk and dairy foods. |
| Sommario/riassunto | When it comes to food selection, consumers are very reliant on their senses. No matter the date on a carton of milk or the seal on the package of meat, how that milk smells and the color of that meat are just as critical as any official factors. And when it comes to meal time, all the senses must conspire to agree that taste, smell, color, and texture are appealing.Fidel Toldra was named 2010 American Meat Science Association Distinguished Research Award recipient Compiled by two of the most esteemed researchers in the food science industry, Leo M.L. Nollet and Fidel Toldra, Sensory Analysis o |