

1. Record Nr.	UNINA9910452629203321
Autore	Evelyn John <1620-1706.>
Titolo	The diary of John Evelyn [[electronic resource]] . Volume 4 Kalendarium, 1673-1689 : now first printed in full from the manuscripts belonging to John Evelyn and edited by E. S. de Beer
Pubbl/distr/stampa	Oxford ; ; New York, : Clarendon Press, 2003, c2000
ISBN	0-19-173322-9
Descrizione fisica	1 online resource
Altri autori (Persone)	De BeerEsmond Samuel <1895-1990.>
Disciplina	942.06092
Soggetti	History - Great Britain Electronic books. Great Britain Court and courtiers Diaries Great Britain History Stuarts, 1603-1714 Great Britain Social life and customs 17th century
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references.
Sommario/riassunto	A scholarly edition of volume 4 of the diary of John Evelyn. The edition presents an authoritative text, together with an introduction, commentary notes, and scholarly apparatus.

2. Record Nr.	UNINA9910814427903321
Titolo	Advances in biotechnology . Volume IV Current developments in yeast research : proceedings of the Fifth International Yeast Symposium held in London, Canada, July 20-25, 1980 / / edited by Graham G. Stewart and Ingre Russell ; general editor, Muray Moo-Young
Pubbl/distr/stampa	Ontario, Canada : , : Pergamon Press, , 1981 ©1981
ISBN	1-4831-4687-1
Descrizione fisica	1 online resource (699 p.)
Collana	Advances in Biotechnology ; ; Volume IV
Disciplina	589.23
Soggetti	Yeast Yeast fungi
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 indexes.
Nota di contenuto	Front Cover; Advances in Biotechnology; Copyright Page; Editorial Board; Table of Contents; Preface; Section I:Industrial and Agricultural Uses; CHAPTER 1. YEAST - ALCOHOL PRODUCTION AND BREAD MAKING; ABSTRACT; KEYWORDS; FUEL ALCOHOL; BEVERAGES; BAKING; REFERENCES; CHAPTER 2. REGULATORY FACTORS IN ALCOHOL FERMENTATIONS; ABSTRACT; KEYWORDS; INTRODUCTION; MATERIALS AND METHODS; RESULTS AND DISCUSSION; REFERENCES; CHAPTER 3. THE GENETIC MANIPULATION OF INDUSTRIAL YEAST STRAINS; ABSTRACT; KEYWORDS; INTRODUCTION; HYBRIDIZATION; FUSION; TRANSFORMATION; ACKNOWLEDGEMENT; REFERENCES CHAPTER 4. OPTIMIZATION OF YEAST PRODUCTION FROM EFFLUENTS USING FLOCCULENT STRAINSABSTRACT; KEYWORDS; MATHEMATICS; BIOLOGICAL PRE-REQUISITES FOR LONG TERM OPERATION; CONDITIONS FOR PRACTICAL OPERATION IN EFFLUENT TREATMENT; LOAD OPTIMIZATION; REFERENCES; ABBREVIATIONS AND SYMBOLS; CHAPTER 5. FLOCCULATION AND STARCH UTILIZATION IN SOME ANTIBIOTIC-RESISTANT MITOCHONDRIAL MUTANTS OF SACCHAROMYCES DIASTATICUS; ABSTRACT; KEYWORDS; INTRODUCTION; METHODS; RESULTS; DISCUSSION; LITERATURE CITED;

CHAPTER 6. DEVELOPMENT OF A SEQUENCING BATCH YEAST REACTOR SYSTEM FOR ASSIMILATION OF LOW pH WASTES
 ABSTRACT; KEYWORDS; INTRODUCTION; EXPERIMENTAL; RESULTS AND DISCUSSION; REFERENCES; CHAPTER 7. CELLULAR MATERIAL AND WATER POOLS IN BAKER'S YEAST DURING STORAGE; ABSTRACT; KEYWORDS; INTRODUCTION; MATERIALS AND METHODS; RESULTS; REFERENCES; CHAPTER 8. THE INFLUENCE OF TEMPERATURE AND AVAILABILITY OF OXYGEN ON THE CARBOHYDRATES OF STORED BAKER'S YEAST; ABSTRACT; KEYWORDS; INTRODUCTION; MATERIALS AND METHODS; RESULTS; DISCUSSION; REFERENCES; CHAPTER 9. THE DEVELOPMENT OF SPECIALISED YEAST STRAINS FOR USE IN SCOTCH MALT WHISKY FERMENTATIONS; ABSTRACT; KEYWORDS; INTRODUCTION
 DESIRABLE YEAST STRAIN PROPERTIES; FERMENTATION PHYSIOLOGY; YEAST STRAIN DEVELOPMENT; ACKNOWLEDGEMENT; REFERENCES; CHAPTER 10. PHYSIOLOGICAL CONTROL OF HIGHER ALCOHOL FORMATION IN THE SCOTCH WHISKY FERMENTATION; ABSTRACT; KEYWORDS; INTRODUCTION; MATERIALS AND METHODS; RESULTS AND DISCUSSION; FINAL DISCUSSION AND CONCLUSIONS; REFERENCES; CHAPTER 11. STRUCTURE OF THE MICROBODY CRYSTALLOID IN METHANOL GROWN YEASTS AS A COMPOSITE CRYSTAL OF CATALASE AND ALCOHOL OXIDASE; ABSTRACT; KEYWORDS; INTRODUCTION; CUBIC LATTICE STRUCTURE; COMPOSITE CRYSTAL OF TWO ENZYMES; ENZYME ACTIVITIES; DISCUSSION; REFERENCES; CHAPTER 12. DEVELOPMENT OF NEW TECHNIQUES FOR THE GENETIC MANIPULATION OF BREWING YEASTS; ABSTRACT; KEYWORDS; REFERENCES; CHAPTER 13. PENTOSE FERMENTATION BY YEASTS; ABSTRACT; KEYWORDS; INTRODUCTION; RESULTS; DISCUSSION; REFERENCES; CHAPTER 14. APPLICATIONS DE L'ELECTROPHORESE DES FRACTIONS EXOCELLULAIRES DE LEVURES AU CONTROLE DE L'EFFICACITE D'UN LEVURAGE EN VINIFICATION; RESUME; MOTS CLES; INTRODUCTION; TECHNIQUE; APPLICATION AU CONTROLE DE L'EFFICACITE D'UN LEVURAGE EN VINIFICATION; REFERENCES; CHAPTER 15 . CANDIDA CURVATA : UNE LEVURE INTERESSANTE POUR LA PRODUCTION DE PROTEINES A PARTIR DE LACTOSERUM

Sommario/riassunto

Advances in Biotechnology, Volume IV: Current Developments in Yeast Research covers the proceedings of the Fifth International Yeast Symposium. The book presents several papers that discuss several aspects of yeast. Comprised of 95 chapters and organized into eight sections, the book first discusses the industrial and agricultural uses of yeast, and then covers genetics. The third section reviews sporulation and conjugation. Section IV tackles biochemistry, while Section V and Section VI talk about taxonomy, ecology, and cell cycle. The seventh section covers the Phaff symposium and the last s