1. Record Nr. UNINA9910817189203321

Autore	Mouritsen Ole G.
Titolo	Mouthfeel : how texture makes taste / / Ole G. Mouritsen and Klavs Styrbæk ; translated and adapted by Mariela Johansen
Pubbl/distr/stampa	New York : , : Columbia University Press, , 2017 ©2017
ISBN	0-231-54324-7
Descrizione fisica	1 online resource (372 pages) : color illustrations, photographs
Collana	Arts and Traditions of the Table: Perspectives on Culinary History
Disciplina	664/.072
Soggetti	Food texture Taste Food - Sensory evaluation Food preferences Cooking
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Frontmatter -- Contents -- Preface -- Acknowledgments -- 1. The Complex Universe of Taste and Flavor -- 2. What Makes Up Our Food? -- 3. The Physical Properties of Food: Form, Structure, and Texture -- 4. Texture and Mouthfeel -- 5. Playing Around with Mouthfeel -- 6. Making Further Inroads into the Universe of Texture -- 7. Why Do We Like the Food That We Do? -- Epilogue: Mouthfeel and a Taste for Life -- Glossary -- Bibliography -- Illustration Credits -- Index
Sommario/riassunto	Why is chocolate melting on the tongue such a decadent sensation? Why do we love crunching on bacon? Why is fizz-less soda such a disappointment to drink, and why is flat beer so unappealing to the palate? Our sense of taste produces physical and emotional reactions that cannot be explained by chemical components alone. Eating triggers our imagination, draws on our powers of recall, and activates our critical judgment, creating a unique impression in our mouths and our minds. How exactly does this alchemy work, and what are the larger cultural and environmental implications?Collaborating in the laboratory and the kitchen, Ole G. Mouritsen and Klavs StyrbÃ¦k investigate the multiple ways in which food texture influences taste.

Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation, they write a one-of-a-kind book for food lovers and food science scholars. By mapping the mechanics of mouthfeel, Mouritsen and StyrbÃ¦k advance a greater awareness of its link to our culinary preferences. Gaining insight into the textural properties of raw vegetables, puffed rice, bouillon, or ice cream can help us make healthier and more sustainable food choices. Through mouthfeel, we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options. Mastering texture also leads to more adventurous gastronomic experiments in the kitchen, allowing us to reach even greater heights of taste sensation.

2. Record Nr. UNICAMPANIAVAN0010113

Titolo	La revisione del Concordato nelle discussioni parlamentari: parte 1.: Senato, sedute del 25 gennaio 1984 (9. legislatura) parte 2.: Camera dei Deputati, sedute del 26-27 gennaio 1984 (9. legislatura) : in appendice documentazione e testi paralleli delle bozze di revisione oggetto del dibattito / a cura di Anna Talamanca
Pubbl/distr/stampa	Napoli, : Edizioni scientifiche italiane, 1993
ISBN	88-7104-382-0
Descrizione fisica	406 p. ; 24 cm.
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

3.	Record Nr.	UNINA9911022456603321
	Autore	Rout Ajaya Kumar
	Titolo	Advances in Omics Technologies : Exploring Genomics, Proteomics, and Metabolomics / / edited by Ajaya Kumar Rout, Ram Kewal Singh, Arvind Kumar Shukla, Bijay Kumar Behera
	Pubbl/distr/stampa	Singapore : , : Springer Nature Singapore : , : Imprint : Springer, , 2025
	ISBN	981-9502-85-3
	Edizione	[1st ed. 2025.]
	Descrizione fisica	1 online resource (499 pages)
	Collana	Biomedical and Life Sciences Series
	Altri autori (Persone)	SinghRam Kewal ShuklaArvind Kumar BeheraBijay Kumar
	Disciplina	572.86
	Soggetti	Genomics Molecular biology Bioremediation Agricultural biotechnology Nanotechnology Bioinformatics Molecular Biology Environmental Biotechnology Agricultural Biotechnology
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Nota di contenuto	Chapter 1. Metagenomics and Its application in environmental monitoring -- Chapter 2. Identification of beneficial microbes from metagenomic sequencing -- Chapter 3. Bioremediation techniques: principles, advantages, limitations and prospects -- Chapter 4. Bacteriophages: Biocontrol Tools in the Era of Antimicrobial Resistance -- Chapter 5. Next-Generation Sequencing: Application and data analysis -- Chapter 6. Genome editing technologies using CRISPR-Cas9 -- Chapter 7. Application of nanotechnology in the agriculture and allied sector -- Chapter 8. Recent Developments in Biosensor Technology with Prospective Applications -- Chapter 9. Bioinformatics tools: Insights from structural approaches -- Chapter 10. Microarrays

technology: Overview and current Status -- Chapter 11. An overview of quantitative proteomic approaches -- Chapter 12. Mass spectrometry-based approaches in metabolomics -- Chapter 13. A comparative overview of epigenomics -- Chapter 14. Nutrigenomics and its applications -- Chapter 15. Gene cloning and expression analysis -- Chapter 16. Tools for transcriptomics data analysis.

Sommario/riassunto

This comprehensive volume offers an in-depth exploration of the latest advancements in omics technologies and their practical applications across environmental science, agriculture, healthcare, and biotechnology. Covering key topics such as metagenomics for identifying beneficial microbes, bioremediation for environmental cleanup, bacteriophages, proteomics, epigenomics, and CRISPR-Cas9 genome editing, the book provides valuable insights into cutting-edge tools and methodologies. It also delves into next-generation sequencing, biosensor technology, bioinformatics tools, mass spectrometry-based metabolomics, as well as emerging fields like nutrigenomics and microarrays technology. With clear explanations and practical perspectives, this authoritative resource is ideal for students, researchers, and professionals striving to stay abreast of innovations in life sciences and contribute to the rapidly evolving landscape of omics sciences.