

1. Record Nr.	UNISA996208645803316
Titolo	Milk processing and quality management [[electronic resource] /] / edited by Adnan Tamime
Pubbl/distr/stampa	Chichester, West Sussex ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	1-282-03456-1 9786612034565 1-61583-455-9 1-4443-0164-0 1-4443-0165-9
Descrizione fisica	1 online resource (344 p.)
Collana	Society of Dairy Technology series
Classificazione	LAN 820f WIR 896f
Altri autori (Persone)	TamimeA. Y
Disciplina	637.1 637/.1
Soggetti	Dairy processing - Quality control Dairying
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 and index.
Nota di contenuto	Milk Processing and Quality Management; Contents; Preface to Technical Series; Preface; Contributors; 1 On-Farm Hygienic Milk Production; 1.1 Introduction; 1.2 Sources of microbial contamination of bulk tank milk; 1.2.1 Background; 1.2.2 Mastitis; 1.2.3 Environment; 1.2.4 Milking equipment; 1.2.5 Microbial growth during milk storage; 1.3 Control of microbial contamination of bulk tank milk; 1.3.1 Good farming practice; 1.3.2 Animal health management; 1.3.3 Control of feed; 1.3.4 Facility hygiene; 1.3.5 Milking operations; 1.3.6 Milking machine design and operations 1.3.7 Bulk tank design and operations1.3.8 Identification of effective control measures; 1.4 Future developments in handling of the milk on the farm; 1.4.1 Concentration of milk; 1.4.2 Heat treatment of the milk; 1.4.3 In/online monitoring of bulk tank milk quality; 1.5 Conclusions; References; 2 Properties and Constituents of Cow's Milk; 2.1 Introduction; 2.2 Milk composition; 2.3 Milk constituents; 2.3.1 Lactose; 2.3.2 Milk salts; 2.3.3 Lipids; 2.3.4 Proteins; 2.3.5 Indigenous

milk enzymes; 2.4 Heat-induced changes in physicochemical properties of milk; 2.4.1 pH; 2.4.2 Buffering capacity
 2.4.3 Creaming 2.5 Heat-induced changes in processing characteristics of milk; 2.5.1 Rennet-induced coagulation; 2.5.2 Acid-induced coagulation; 2.5.3 Heat-induced coagulation; 2.6 Relationship between the quality of raw milk and that of products; 2.7 Conclusions; References; 3 Microbiology of Raw and Market Milks; 3.1 Introduction; 3.2 Microflora of raw milk; 3.2.1 Spoilage organisms; 3.2.2 Pathogenic organisms; 3.3 Microflora of pasteurised milk; 3.3.1 Spoilage organisms; 3.3.2 Pathogenic organisms; 3.4 Microflora of UHT milk; 3.4.1 Heat-resistant spore-formers
 3.4.2 Post-sterilisation contaminants 3.5 Microflora of ESL milk; 3.6 Sources of contamination; 3.6.1 Raw milk; 3.6.2 Pasteurised milk; 3.6.3 UHT milk; 3.7 Measures to reduce bacterial contamination of raw and market milks; 3.7.1 Cleaning and sanitation; 3.7.2 Cooling the milk during storage; 3.7.3 Addition of carbon dioxide; 3.7.4 Applications of bio-preservatives; 3.7.5 Thermal treatments; 3.7.6 Non-thermal treatments; 3.7.7 Multitarget attack/integrative approaches; 3.8 Conclusion; References; 4 Quality Control; 4.1 Introduction; 4.2 Quality control of raw milk
 4.3 Quality control of processed milk 4.4 Methods of analysis; 4.4.1 Analysis of abnormal milk; 4.4.2 Microbial analysis; 4.4.3 Mastitic milk - somatic cell count (SCC); 4.4.4 Testing for residues compounds; 4.5 Major components analysis; 4.5.1 Protein composition analysis; 4.5.2 Fat composition analysis; 4.5.3 Analysis of other milk components; 4.5.4 Analysis of degradation products formed during milk storage; 4.5.5 Evaluation of heat load; 4.6 Analysis of fraudulent addition of ingredients and authentication; 4.6.1 Addition of water; 4.6.2 Addition of whey proteins
 4.6.3 Addition of non-dairy proteins

Sommario/riassunto

The Society of Dairy Technology (SDT) has joined with Wiley-Blackwell to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. The fifth volume in the series, Milk Processing and Quality Management, provides timely and comprehensive guidance on the processing of liquid milks by bringing together contributions from leading experts around the globe. This important book covers all major aspects of hygienic milk pr

2. Record Nr.	UNINA9910823196503321
Autore	Miri Seyed Javad
Titolo	Islamism and post-Islamism : reflections upon Allama Jafari's political thought / / Seyed Javad Miri
Pubbl/distr/stampa	Lanham : , : University Press of America, Inc., , [2014] ©2014
ISBN	0-7618-6388-5
Descrizione fisica	1 online resource (109 p.)
Soggetti	Political science - Iran
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.
Nota di contenuto	Contents; Foreword; Preface; 1 Redrawing the Map of Political Thought in an Islamist Era; 2 Governmentality in the Balance of Gnosticism; Introduction; On Management and Leadership; On Leadership and Constructive Gnosis; Fundamental Obligation of Government; Leadership and Society; Governing and Alienation; Management's Fundamental Obligation; The Intelligible Life and Equal Rights; 3 Religion, Politics, and Other Sagas; Introduction; Politics: A Conceptual Makeover; Religion: Emancipative or Oppressive Factor?; Political Gnosticism or Mystical Politics; Power and Its Functions Manifestations of AuthorityReligion and Its Janus-Face; 4 Social Life Redesigning; Introduction; Types of Politics; Political Islam; Eurocentrism and Politics in a Critical Balance; Absence of Politics in the Empire of Islam; Designing of Social Life; Intelligible Freedom; 5 Revisiting the Principle of Divine Authority; Introduction; Politics and the Sunnite Interpretation; Sovereignty in Islam; Revisiting the Principle of Divine Authority; Epilogue; Bibliography
Sommario/riassunto	Islamism and Post-Islamism analyzes political thought in Iran since 1979. Seyed Javad Miri engages with one of the seminal thinkers in contemporary Iranian politics, Allama Jafari, on key relevant concepts.