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| 1. Record Nr. | UNINA9910824927303321 |
| Autore | Nussinovitch A. |
| Titolo | Adhesion in foods : fundamental principles and applications // Amos Nussinovitch |
| Pubbl/distr/stampa | Chichester, West Sussex, England : , : Wiley-Blackwell, , 2017 ©2017 |
| ISBN | 1-118-85160-9 1-5231-0979-3 1-118-85157-9 |
| Descrizione fisica | 1 online resource (236 pages) : illustrations (some color) |
| Collana | THEi Wiley ebooks. |
| Disciplina | 664.07 |
| Soggetti | Food - Analysis Adhesion |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di bibliografia | Includes bibliographical references at the end of each chapters and index. |
| Sommario/riassunto | To the layman, adhesion is a simple matter of how well two different materials stick together, and adhesion measurements provide some indication of the force required to separate them. However, a more detailed look at adhesion shows that it is a very important feature of food throughout its manufacturing, packaging and storage. Chapters are fully devoted to the fascinating topic of adhesion in foods. Key features of the book include, but are not limited to: definition and nomenclature of adhesion; adhesion mechanisms and measurements; stickiness in various foods and its relation to technological processes; perception of stickiness; hydrocolloids as adhesive agents for foods; adhesion phenomena in coated, battered, breaded and fried foods; electrostatic adhesion in foods; multilayered adhered food products, and adhesion of substances to packaging and cookware. Adhesion in Foods: Fundamental Principles and Applications is dedicated not only to the academic community but also to the broader population of industrialists and experimentalists who will find it to be not only a source of knowledge, but also a launching pad for novel ideas and |

inventions. In particular, this book is expected to be of interest to personnel involved in food formulation, food scientists, food technologists, industrial chemists and engineers, and those working in product development.

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| 2. Record Nr. | UNINA9910131946403321 |
| Autore | Salvatore Ciriaco |
| Titolo | Eau et Développement Dans L'Europe Moderne |
| Pubbl/distr/stampa | Éditions de la Maison des sciences de l'homme, 2004 [Place of publication not identified], : Editions de la Maison des sciences de l'homme, 2004 |
| ISBN | 2-7351-1576-3 2-8218-1673-1 |
| Descrizione fisica | 1 online resource (248 p.) |
| Soggetti | Biography and non-fiction prose Europe Economic conditions |
| Lingua di pubblicazione | Francese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | Bibliographic Level Mode of Issuance: Monograph |
| Sommario/riassunto | L'eau est devenue en quelques années un objet de recherche de première importance où se croisent une multitude de perspectives : économie et agriculture, sources et modes de production, contrôle social et représentations symboliques, artistiques ou religieuses... Le rôle des institutions et de l'État qui en ont fondé les usages retient aussi l'attention. Nul autre élément, au cours de l'histoire, ne surpasse l'eau en matière de conflits et de médiations sociopolitiques. Du Moyen Âge à la Révolution industrielle, on voit par exemple s'opposer des utilisations strictement agricoles (canaux d'irrigation, travaux de drainage et de « bonification ») à des emplois énergétiques (moulins à blé, à soie, à papier, foulons, vérens et nombre d'autres machines). Les rapports entre ville et campagne se révèlent tout aussi étroits et tendus. Ainsi, les agglomérations urbaines, qui dépassent le seuil du |

million d'habitants au cours du XVIIIe siècle, ne peuvent prendre leur essor que grâce à un système de transport et de distribution d'eau adéquat. Le présent ouvrage considère tous ces thèmes et nous offre une série d'études qui, de l'Espagne à l'Allemagne, de l'Italie à l'Angleterre, en passant par la France et les Pays Bas, nous dévoilent la profondeur historique de l'eau.
