

1. Record Nr.	UNISALENT0991002273219707536
Autore	Alighieri, Dante
Titolo	Il Convivio / Dante Alighieri ; ridotto a miglior lezione e commentato da G. Busnelli e G. Vandelli ; con introduzione di Michele Barbi
Pubbl/distr/stampa	Firenze : le Monnier, 1934-1937
Descrizione fisica	2 v.
Collana	Opere di Dante ; 5-6
Altri autori (Persone)	Busnelli, Giovanni Vandelli, G. Barbi, Michele
Disciplina	858.108
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr.	UNINA9910830900903321
<b>Titolo</b>	Food and beverage packaging technology [[electronic resource] /] / edited by Richard Coles, Mark Kirwan
<b>Pubbl/distr/stampa</b>	Chichester, West Sussex ; ; Ames, Iowa, : Wiley-Blackwell, 2011
<b>ISBN</b>	1-283-40790-6 9786613407900 1-4443-9216-6 1-4443-9218-2
<b>Edizione</b>	[2nd ed.]
<b>Descrizione fisica</b>	1 online resource (350 p.)
<b>Altri autori (Persone)</b>	KirwanMark J
<b>Disciplina</b>	664.09 664/.09
<b>Soggetti</b>	Food - Packaging Beverages - Packaging Food - Preservation
<b>Lingua di pubblicazione</b>	Inglese
<b>Formato</b>	Materiale a stampa
<b>Livello bibliografico</b>	Monografia
<b>Note generali</b>	Description based upon print version of record.
<b>Nota di bibliografia</b>	Includes bibliographical references and index.
<b>Nota di contenuto</b>	Food and Beverage Packaging Technology; Contents; Preface; Contributors; 1 Introduction; 1.1 Introduction; 1.2 Packaging developments - an historical and future perspective; 1.3 Role of packaging for enhanced sustainability of food supply; 1.4 Definitions and functions of packaging; 1.5 Packaging strategy; 1.6 Packaging design and development; 1.6.1 The packaging design and development framework; 1.6.2 Packaging specifications and standards; 1.7 Conclusion; References; Websites; 2 Food Biodeterioration and Methods of Preservation; 2.1 Introduction; 2.2 Agents of food biodeterioration 2.2.1 Enzymes2.2.2 Microorganisms; 2.2.3 Non-enzymic biodeterioration; 2.3 Food preservation methods; 2.3.1 High temperatures; 2.3.2 Low temperatures; 2.3.3 Drying and water activity control; 2.3.4 Chemical preservation; 2.3.5 Fermentation; 2.3.6 Modifying the atmosphere; 2.3.7 Other techniques and developments; References; 3 Packaged Product Quality and Shelf Life; 3.1 Introduction; 3.2 Factors affecting product quality and shelf life; 3.3 Chemical/biochemical processes; 3.3.1 Oxidation; 3.3.2 Enzyme

activity; 3.4 Microbiological processes

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4.5.2 Shrink bundles4.5.3 Reusable totes; 4.5.4 Unitisation; 4.6 Conclusion; References; Further reading; 5 Metal Packaging; 5.1 Overview of market for metal cans; 5.2 Container performance requirements; 5.3 Container designs; 5.4 Raw materials for can-making; 5.4.1 Steel; 5.4.2 Aluminium; 5.4.3 How steel and aluminium are used in metal packaging; 5.4.4 Sustainability - the infinite recycling loop of metal for packaging; 5.5 Can-making processes; 5.5.1 Three-piece welded cans; 5.5.2 Two-piece single drawn and multiple drawn (DRD) cans; 5.5.3 Two-piece drawn and wall ironed (DWI) cans  
5.5.4 Two-piece impact extruded cans

#### Sommario/riassunto

Now in a fully revised and updated second edition, this volume provides a contemporary overview of food processing/packaging technologies. It acquaints the reader with food preservation processes, shelf life and logistical considerations, as well as packaging materials, machines and processes necessary for a wide range of packaging presentations. The new edition addresses environmental and sustainability concerns, and also examines applications of emerging technologies such as RFID and nanotechnology. It is directed at packaging technologists, those involved in the design and development of