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| 1. Record Nr. | UNINA990000356340403321 |
| Autore | Cooper, Leonard Y. |
| Titolo | Ceiling jet-driven wall flows in compartment fires / by Leonard Y. Cooper ; U.S. Department of Commerce, National Bureau of Standards, National Engineering Laboratory, Center for Fire Research |
| Pubbl/distr/stampa | Gaithersburg : U.S. Department of Commerce, 1987 |
| Descrizione fisica | 27 p. : ill. ; 28 cm |
| Collana | NBSIR ; 87-3535 |
| Disciplina | 662 |
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| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |

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| 2. Record Nr. | UNINA9910830934503321 |
| Titolo | Technology of cheesemaking [[electronic resource] /] / edited by Barry A. Law and A.Y. Tamime |
| Pubbl/distr/stampa | Malden, MA, : Blackwell, 2010 |
| ISBN | 1-283-17802-8 9786613178022 1-4443-2374-1 1-4443-2375-X |
| Edizione | [2nd ed.] |
| Descrizione fisica | 1 online resource (514 p.) |
| Collana | Society of Dairy Technology series |
| Altri autori (Persone) | LawBarry A TamimeA. Y |
| Disciplina | 637.3 637/.3 |
| Soggetti | Cheesemaking Dairy processing |
| 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 | Technology of Cheesemaking; Contents; Preface to the Technical Series; Preface to the Second Edition; Preface to the First Edition; Contributors; 1 The Quality of Milk for Cheese Manufacture; 2 The Origins, Development and Basic Operations of Cheesemaking Technology; 3 The Production, Action and Application of Rennet and Coagulants; 4 The Formation of Cheese Curd; 5 The Production, Application and Action of Lactic Cheese Starter Cultures; 6 Secondary Cheese Starter Cultures; 7 Cheese-Ripening and Cheese Flavour Technology 8 Control and Prediction of Quality Characteristics in the Manufacture and Ripening of Cheese9 Technology, Biochemistry and Functionality of Pasta Filata/Pizza Cheese; 10 Eye Formation and Swiss-Type Cheeses; 11 Microbiological Surveillance and Control in Cheese Manufacture; 12 Packaging Materials and Equipment; 13 The Grading and Sensory Profiling of Cheese; Index |
| Sommario/riassunto | Now in a fully-revised new edition, this book covers the science and technology underlying cheesemaking, as practised today in the |

manufacture of hard, semi-soft and soft cheeses. Emphasis is placed on the technology, and the science and technology are integrated throughout. Authors also cover research developments likely to have a commercial impact on cheesemaking in the foreseeable future within the areas of molecular genetics, advanced sensor / measurement science, chemometrics, enzymology and flavour chemistry. In order to reflect new issues and challenges that have emerged since publicati
