

1. Record Nr.	UNISALENTO991002208319707536
Autore	Vegio, Maffeo
Titolo	Maphaeus Vegius and his thirteenth book of the Aeneid / edited with introduction and commentary by Anna Cox Brinton
Pubbl/distr/stampa	London : Bristol Classical Press, 2002
Descrizione fisica	XI, 183 p. ; 22 cm
Collana	BCP Classic commentaries on Latin and Greek texts
Altri autori (Persone)	Brinton, Anna Cox
Disciplina	873.04
Lingua di pubblicazione	Inglese Molteplice
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Testo latino a fronte

2. Record Nr.	UNINA9910830994203321
Titolo	Cleaning-in place [[electronic resource] ] : dairy, food and beverage operations // edited by Adnan Tamime
Pubbl/distr/stampa	Oxford, UK ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	1-282-70639-X 9786612706394 1-4443-0224-8 1-4443-0225-6
Edizione	[3rd ed.]
Descrizione fisica	1 online resource (279 p.)
Collana	Society of Dairy Technology series
Altri autori (Persone)	TamimeA. Y
Disciplina	637
Soggetti	Dairying - Equipment and supplies - Cleaning Dairy plants - Equipment and supplies - Cleaning
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	Preface to Technical Series; Preface to Third Edition; Preface to Second Edition; Preface to First Edition; Contributors; 1 Principles of Cleaning-in-Place (CIP); 2 Fluid Flow Dynamics; 3 Water Supplies in the Food Industry; 4 Chemistry of Detergents and Disinfectants; 5 Designing for Cleanability; 6 Perspectives in Tank Cleaning: Hygiene Requirements, Device Selection, Risk Evaluation and Management Responsibility; 7 Design and Control of CIP Systems; 8 Assessment of Cleaning Efficiency; 9 Management of CIP Operations; 10 Membrane Filtration; 11 Laboratory Test Methods; Index; Colour plates
Sommario/riassunto	This is the third edition of the Society of Dairy Technology's highly successful volume on Cleaning-in-Place (CIP). Already a well-established practice in dairy technology, CIP has become increasingly relevant in the processed food industry during the last 10-15 years, and the beverage industry has seen increased demands from customers regarding CIP verification and validation to provide improvements in plant hygiene and related efficiency. The book addresses the principles of cleaning operations, water supply issues and the science of detergents and disinfectants. Aspects of equi

