1. Record Nr. UNINA9910794235603321

Autore	Ito John Paul
Titolo	Focal impulse theory : musical expression, meter, and the body / / John Paul Ito
Pubbl/distr/stampa	Bloomington, Indiana : , : Indiana University Press, , [2020] ©2020
ISBN	0-253-04995-4 0-253-04994-6
Edizione	[1st ed.]
Descrizione fisica	1 online resource (xx, 376 pages) : illustrations
Collana	Musical Meaning and Interpretation
Disciplina	781.222
Soggetti	Musical meter and rhythm Music - Interpretation (Phrasing, dynamics, etc.) Music - Performance - Physiological aspects
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Index. Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	9. Anticipations and Secondary Focal Impulses -- 10. Inflecting Focal Impulses Downward and Upward -- 11. More Advanced Uses of Inflected Impulse Cycles -- 12. Performing Metrical Dissonance -- Part 4. Connecting Focal Impulse Theory -- 13. Connections with Psychology -- 14. Connections with Other Music Scholarship -- Part 5. Applying Focal Impulse Theory -- 15. Metrical Dissonance in Brahms -- 16. The First Movements of the Brahms Sonatas op. 120 -- Conclusions: Placing Focal Impulse Theory in Larger Contexts -- Glossary: Focal Impulse Symbols and Their Definitions -- References -- Discography Cover -- Title Page -- Copyright -- Contents -- Accessing Audiovisual Materials -- Preface -- Copyright Acknowledgments -- Part 1. Introduction -- 1. Introducing the Focal Impulse and Its Theory -- 2. Foundations in Music Theory and Cognitive Science -- Part 2. Basic Focal Impulse Theory -- 3. The Basic Concept of the Focal Impulse -- 4. Focal Impulses and Meter: The Simplest Cases -- 5. The Sound of Focal Impulses -- 6. More on Focal Impulses and Meter -- 7. Focal Impulses and Characters of Syncopation -- Part 3. Expanding Focal

	Impulse Theory -- 8. Special Cases of Focal Impulse Placement
Sommario/riassunto	As Focal Impulse Theory deftly illustrates, bodily movements carry musical meaning and, in a very real sense, are meaning.

2.

Record Nr.	UNINA9910831054703321
Autore	Stadler Richard H
Titolo	Process-induced food toxicants [[electronic resource]] : occurrence, formation, mitigation, and health risks / / Richard H. Stadler, David R. Lineback
Pubbl/distr/stampa	Hoboken, N.J., : Wiley, c2009
ISBN	1-282-00891-9 9786612008917 1-61344-866-X 0-470-43010-9 0-470-43009-5
Descrizione fisica	1 online resource (744 p.)
Altri autori (Persone)	LinebackDavid R
Disciplina	615.9/54 615.954 664.02
Soggetti	Food preservatives Food - Toxicology Processed foods
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	PROCESS-INDUCED FOOD TOXICANTS; CONTENTS; PREFACE; CONTRIBUTORS; PART I SPECIFIC TOXICANTS RELATED TO PROCESSING TECHNOLOGY; 1 Introduction to Food Process Toxicants; 2 Thermal Treatment; 2.1 Acrylamide; 2.2 Acrolein; 2.3 Heterocyclic Aromatic Amines; 2.4 Hazards of Dietary Furan; 2.5 Hydroxymethylfurfural (HMF) and Related Compounds; 2.6 Chloropropanols and Chloroesters; 2.7 Maillard Reaction of Proteins and Advanced Glycation End Products (AGEs) in Food; 2.8 Polyaromatic Hydrocarbons; 3 Fermentation; 3.1

Ethyl Carbamate (Urethane); 3.2 Biogenic Amines; 4 Preservation 4.1 N-Nitrosamines, Including N-Nitrosoaminoacids and Potential Further Nonvolatiles4.2 Food Irradiation; 4.3 Benzene; 5 High-Pressure Processing; 6 Alkali and/or Acid Treatment; 6.1 Dietary Significance of Processing-Induced Lysinoalanine in Food; 6.2 Dietary Significance of Processing-Induced D-Amino Acids; 6.3 Chloropropanols; PART II GENERAL CONSIDERATIONS; 7 Application of the HACCP Approach for the Management of Processing Contaminants; 8 Emerging Food Technologies; 9 Food Processing and Nutritional Aspects; 10 Risk Communication; 11 Risk/Risk and Risk/Benefit Considerations; INDEX

Sommario/riassunto

Process-Induced Food Toxicants combines the analytical, health, and risk management issues relating to all of the currently known processing-induced toxins that may be present in common foods. It considers the different processing methods used in the manufacture of foods, including thermal treatment, drying, fermentation, preservation, fat processing, and high hydrostatic pressure processing, and the potential contaminants for each method. The book discusses the analysis, formation, mitigation, health risks, and risk management of each hazardous compound. Also discussed are new technologies an