1. Record Nr. UNIORUON00302387

Titolo	Alice Walker / edited and with an introduction by Harold Bloom
Pubbl/distr/stampa	New York, : Chelsea House, 2007
ISBN	07-910961-4-9
Edizione	[Updated edition]
Descrizione fisica	vii, 223 p. ; 24 cm
Disciplina	812.52
Soggetti	WALKER ALICE
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910974883203321

Autore	Stear C. A
Titolo	Handbook of Breadmaking Technology / / by C. A. Stear
Pubbl/distr/stampa	New York, NY : , : Springer US : , : Imprint : Springer, , 1990
ISBN	1-4615-2375-3
Edizione	[1st ed. 1990.]
Descrizione fisica	1 online resource (XII, 848 p. 13 illus.)
Disciplina	664/.7523
Soggetti	Food science Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1. Fundamental Dynamics of the Mixing Process, and Their Implications for Dough Rheological Behaviour, Process Control and Optimization -- 1.1 Theoretical Model to Explain the Doughmaking Process -- 1.2 Application of Fundamental Dough-Mixing Parameters -- 1.3 Fundamental Considerations Concerning Dough Rheological Elements

and Dynamic Mixing Parameters -- 1.4 Water-Binding Capacity of Dough Components and Dough Consistency Control -- 1.5 Effects of Dough Additives -- 1.6 Chemical bonding during doughmaking -- 1.7 Typical Formulation and Process Schedules (including Case Studies) for Wheat and Rye Breads employed in Western and Eastern Europe and North America -- 1.8 Measurement and Control Techniques for Raw Materials and Process Variables -- 1.9 Weigher-Mixer Functions and Diverse Types of Mixers and Mixing-Regimes -- 2. Fermentation of Wheat- and Rye-Flour Doughs -- 2.1 Introduction -- 2.2 Industrial Propagation and Production of Yeast for the Baking Industry -- 2.3 Chemical Changes in Yeasted Doughs during Fermentation -- 2.4 Wheat- and Rye-Sours and Sour-Dough Processing -- 2.5 Formulation and Processing Techniques for Specialty-Breads -- 3. The Baking Process -- 3.1 Aims and Requirements of the Baking Process -- 3.2 Elements of the Baking Process and their Control -- 3.3 Energy Sources, Types of Oven and Oven Design -- 3.4 Control Technology and Energy Recovery -- 3.5 Bread Cooling and Setting -- 3.6 Dough and Bread Preservation -- 3.7 A Preview of the 1990s and Changes in Product Demand and Supply -- 4. Notes And References -- 4.1 Notes and References for Part 1 -- 4.2 Notes and References for Part 2 -- 4.3 Notes and References for Part 3.

Sommario/riassunto

The author's aim in writing this book is to integrate currently available knowledge concerning the basic scientific and technological aspects of breadmaking processes with the diverse breadmaking methods used to manufacture bread in Europe and on the North American continent today. To date, the main technological advances have been in process mechanization, starting with oven development, then dough-processing or make-up equipment, followed by continuous and batch mixing techniques from the 1950s to the present time. On the engineering side, universal emphasis is now being placed on the application of high technology, in the form of microprocessors, computer-controlled equipment and robotization, the long-term objective being computer integrated manufacture (CIM) with full automation within the large chain bakery groups in the capitalist countries and the state-run collectives of Eastern Europe. The application of these key technologies with biotechnology, as yet only applied to a limited degree in food manufacture, coupled with advances in biochemical and rheological understanding of dough as a biomass for breadmaking, should provide us with more expertise and ability to control the processes with greater efficiency. The application of fermentable substrates and industrial enzymes under strict kinetic control should contribute to improving the flavour characteristics of bread. Current trends towards improving the nutritional contribution of bread to the daily diet are improving the competitive edge of bread as a basic food in the market-place.

3. Record Nr. UNINA9910857796303321

Autore	Filipe Joaquim
Titolo	Robotics, Computer Vision and Intelligent Systems : 4th International Conference, ROBOVIS 2024, Rome, Italy, February 25–27, 2024, Proceedings / / edited by Joaquim Filipe, Juha Röning
Pubbl/distr/stampa	Cham : , : Springer Nature Switzerland : , : Imprint : Springer, , 2024
ISBN	9783031590573 3031590570
Edizione	[1st ed. 2024.]
Descrizione fisica	1 online resource (490 pages)
Collana	Communications in Computer and Information Science, , 1865-0937 ; ; 2077
Altri autori (Persone)	RoningJuha
Disciplina	004.6
Soggetti	Computer networks Artificial intelligence Image processing - Digital techniques Computer vision Social sciences - Data processing Application software Computer Communication Networks Artificial Intelligence Computer Imaging, Vision, Pattern Recognition and Graphics Computer Application in Social and Behavioral Sciences Computer and Information Systems Applications
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Compute Optimal Waiting Times for Collaborative Route Planning -- Robot Vision and Deep Learning for Automated Planogram Compliance in Retail -- Park Marking Detection and Tracking Based on a Vehicle On Board System of Fisheye Cameras -- Analysis of Age Invariant Face Recognition Efficiency Using Face Feature Vectors -- Uncertainty Driven Active Learning for Image Segmentation in Underwater Inspection -- Enhancing Connected Cooperative ADAS Deep Learning Perception in an Embedded System Utilizing Fisheye Cameras -- Weapon Detection Using PTZ Cameras -- Improving Semantic Mapping with Prior Object

Dimensions Extracted from 3D Models -- Offline Deep Model Predictive Control MPC for Visual Navigation -- BiGSiD Bionic Grasping with Edge AI Slip Detection -- GAT POSE Graph Autoencoder Transformer Fusion for Future Pose Prediction -- Corr Wire Detection and Depth Estimation for Autonomous Drones -- A Quality Based Criteria for Efficient View Selection -- Multi UAV Weed Spraying.-Human Comfort Factors in People Navigation Literature Review Taxonomy and Framework -- Region Prediction for Efficient Robot Localization on Large Maps -- Utilizing Dataset Affinity Prediction in Object Detection to Assess Training Data -- Optimizing Mobile Robot Navigation Through Neuro Symbolic Fusion of Deep Deterministic Policy Gradient DDPG and Fuzzy Logic -- DAFDeTr Deformable Attention Fusion Based 3D Detection Transformer -- MDC Net Multimodal Detection And Captioning Network For Steel Surface Defects -- Operational Modeling of Temporal Intervals for Intelligent Systems -- A Meta MDP Approach for Information Gathering Heterogeneous Multi Agent Systems -- Interacting with a Visuotactile Countertop -- A Color Event Based Camera Emulator for Robot Vision -- Fast Point Cloud to Mesh Reconstruction for Deformable Object Tracking -- Estimation of Optimal Gripper Configuration Through an Embedded Array of Proximity Sensors -- The Twinning Technique of the SyncLMKD Method -- Intuitive Multi Modal Human Robot Interaction via Posture and Voice -- Virtual Model of a Robotic Arm Digital Twin with MuJoCo.

Sommario/riassunto

This volume constitutes the proceedings of the 4th International Conference on Robotics, Computer Vision and Intelligent Systems, ROBOVIS 2024, which was held in Rome, Italy, during February 25-27, 2024. The 8 full papers and 21 short papers are presented in this book were carefully reviewed and selected from 33 submissions. They focus on topics on research and development in robotics, computer vision, and intelligent systems. .