

1. Record Nr.	UNISA996464541803316
Autore	Sperlea Theodor
Titolo	Multiple Sequenzalignments : which program fits my data? // Theodor Sperlea
Pubbl/distr/stampa	Berlin, Germany ; ; New York, New York : , : Springer-Verlag, , [2022] ©2022
ISBN	9783662644737 9783662644720
Descrizione fisica	1 online resource (106 pages)
Disciplina	572.8
Soggetti	Biology - Data processing Sequence alignment (Bioinformatics)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr.	UNINA9910866576203321
Autore	Nehra Manju
Titolo	Fruit Fortification of Craft Beer // by Manju Nehra, Nishant Grover, K.S. Sandhu, Rahul Thory
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2024
ISBN	9783031601750 9783031601743
Edizione	[1st ed. 2024.]
Descrizione fisica	1 online resource (176 pages)
Disciplina	663.3
Soggetti	Food science Food - Analysis Chemistry Food Science Food Chemistry Food Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Introduction to craft beer brewing and malting -- Historical fruit fortification in brewing -- Types of fruit-fortified beers -- Raw materials for beer manufacturing -- Role of temperature and additives in the brewing process -- Selective improvisation of beers with fruits -- Comparative quality analysis of different craft beers -- Antioxidants and polyphenolic characteristics of beers -- Craft beer consumption -- Market share of craft beers -- Craft Beer.
Sommario/riassunto	Beer has been one of the staples in alcohol consumption since the earliest civilizations. In the present day, beer is more popular than ever and shows no signs of decreasing in production volume and revenue generation. Some of the most popular craft beer types utilize fruit raw materials in their production, including wheat beers, porters, high gravity beers, stouts and Lambics. There have been multiple sources published over the decades focusing on beer brewing and brewing science, many of which do cover fruit fortifications and craft beer production. Due to the increasing popularity of fruit-fortified craft

beers, an updated singular source is needed focusing on the use of fruit raw materials in the brewing process for various types of craft beer. Fruit Fortification of Craft Beer extensively outlines the use of fruits in the brewing and malting processes for all types of popular craft beers, outlining the latest technological and processing advances. Various fruit material additives are covered as are their specific uses in the brewing process, their characteristics and processing methods. The main types of craft beers which utilize fruit additives are covered including their chemical profiles and nutritional aspects. A major aspect of this book is the linking of the past and the future, examining how fruit has been used in beer fortification since ancient times and how the technologies and processing methods have advanced with the increasing popularity of locally-brewed craft beers. In focusing on these advances, this work brings fruit fortification in craft beers up to the present, providing an in-depth source for researchers and brewers.
