1. Record Nr. UNINA9910893177703321

Titolo	Giornale di techniche nefrologiche & dialitiche
Pubbl/distr/stampa	Milano, : Wichtig editore Thousand Oaks, CA : , : SAGE Publishing
ISSN	1724-5974
Descrizione fisica	1 online resource
Soggetti	Nephrology Kidneys - Diseases Kidneys - Diseases - Treatment Dialysis Kidney Diseases - therapy Peritoneal Dialysis - methods Renal Dialysis - methods Periodical Periodicals.
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Periodico
Note generali	Refereed/Peer-reviewed

2. Record Nr. UNINA9911006783003321

Titolo	Food colloids, biopolymers and materials / / edited by Eric Dickinson, Ton van Vliet
Pubbl/distr/stampa	Cambridge, U.K., : Royal Society of Chemistry, c2003
ISBN	9781621987024 1621987027 9781847550835 1847550835
Edizione	[1st ed.]
Descrizione fisica	1 online resource (428 p.)
Collana	Special publication ; ; no. 284
Altri autori (Persone)	DickinsonEric VlietTon van
Disciplina	664/.001/541345
Soggetti	Colloids Food - Composition Biopolymers
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"The proceedings of the conference Food Colloids, Biopolymers and Materials, held at the Wageningen Centre for Food Sciences, Wageningen, The Netherlands, on 14-17 April, 2002"--T.p. verso.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	""CONTENTS""; ""Introductory Lecture""; ""a€?Food Goes Nanoa€?a€? New Horizons for Food Structure Research""; ""Aggregation and Gelation ""; ""Diffusing Wave Spectroscopy Studies of Gel Formation""; ""Microstructural Evolution of Mixed Gels and their Rheological Behaviour ""; ""The Formation and Properties of Biopolymer Gels""; ""Physical and Chemical Interactions in pH-Induced Aggregation and Gelation of Whey Proteins ""; ""Fibril-Based Mesostructures and their Rheological Response""; ""Colloidal Aggregation: Mechanisms and Implications"" ""Protease-Induced Nano-Tubular Gels from I±-Lactalbumin"""""" Macrostructure and Viscosity of Aggregating Colloidal Casein Micelles under Strong Shearing Forces ""; ""Effect of Surfactants on Rheological Properties of Acid-Induced Sodium Caseinate Emulsion Gels ""; ""Role of Calcium Phosphate in the High-Pressure-Induced Gelation of Milk ""; ""Influence of Pulsed Electric Field Processing on the Structure and

Gelation of Egg White ""; ""Comparing Nucleation and Crystallization Behaviour in Bulk and Emulsified Fat Systems ""; ""Emulsions, Foams and Interfaces ""
""Impact of Fine Particles and their Wettability on Coalescence and Phase Inversion in Sunflower Oil + Water Systems """"Effects of Stress Relaxation in Soy Glycinin Films on Bubble Dissolution and Foam Stability ""; ""Measurement of Bubble Instability under Conditions of Rapid Pressure Change ""; ""Failure: Behaviour of Adsorbed Protein Layers: Consequences for Emulsion and Foam Stability ""; ""Entering and Spreading of Protein-Stabilized Emulsion Droplets at the Expanding Air-Water Interface ""; ""Interfacial Mechanisms Underlying Lipid Damage of Beer Foam""
""Dynamics of Protein Adsorption Layers at Liquid Interfaces """"Static and Dynamic Properties of Proteins Adsorbed at Three Different Liquid Interfaces""; ""Adsorption Properties and Conformational Aspects of Proteins at the Air-Water Interface Measured by Infra-Red Reflection Absorption Spectrometry ""; ""Effect of Ionic Calcium on the Flocculation and Gelation of Sodium Caseinate Oil-in-Water Emulsions "";
""Biopolymer Interactions ""; ""In situ Deformation of Hydrated Food Samples""
""Coil-Helix Transition of l-Carrageenan as a Function of Chain Regularity: The Effect of Counterion Valency """"Stability of Spray-Dried Protein-Stabilized Emulsions-Effects of Different Carbohydrate Additives ""; ""Glutenin Macropolymer is a Gel Formed by Particles: Average Particle Size Determines the Gel Rigidity ""; ""Phase Separation in Mixed Biopolymer Systems""; ""Structure Evolution during Phase Separation and Gelation of Biopolymer Mixtures ""; ""Effect of Temperature and Hydrodynamic Conditions on Structure and Drop Size in a Phase-Separated Gelatin + Dextran System ""
""Spatial Distribution of Mixed Whey Proteins at the Air-Water Interface ""

Sommario/riassunto

Food scientists aim to control the taste and texture of existing food products and to formulate new structures of high quality using novel combinations of ingredients and processing methods.Food Colloids, Biopolymers and Materials describes the physical chemistry and material science underlying the formulation and behaviour of multi-phase food systems and includes:·descriptions of new experimental techniques·recent food colloids research findings·authoritative overviews of conceptual issuesEssential new findings are presented and emphasis is placed on the interfacial and gelation properties of