

1. Record Nr.	UNINA9910480697203321
Titolo	Food Gels [[electronic resource] /] / edited by Peter Harris
Pubbl/distr/stampa	Dordrecht : , : Springer Netherlands, , 1990
ISBN	94-009-0755-9
Descrizione fisica	1 online resource (X, 476 p.)
Collana	Elsevier Applied Food Science Series
Disciplina	500
Soggetti	Science Science, general
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. Agar -- 2. Alginates -- 3. Carrageenans -- 4. Casein -- 5. Egg Protein Gels -- 6. Gellan Gum -- 7. Gelatine -- 8. Mixed Polymer Gels -- 9. Muscle Proteins -- 10. Pectin -- 11. Whey Proteins.
Sommario/riassunto	The food technologist who wishes to produce a gelled product is faced with two basic options for achieving the desired effect; whether to use a protein or a polysaccharide. Although a gel can be formed by either a protein or a polysaccharide, the resultant gels have different characteristics: • Polysaccharide gels are characterised by their fine texture and transparency which is achieved at a low polymer concentration. They can be formed by heating and cooling, pH adjustment or specific ion addition . • Protein gels are characterised by a higher polymer concentration (5-10%) and are formed almost exclusively by heat denaturation. Before reaching a final decision, the technologist must take a number of factors into consideration. The purpose of this book is to help the technologist in his choice by providing fundamental practical information, in one book, on the properties of gels (and factors which influence them) for both types of biopolymer. To help the reader, each chapter is (wherever possible) organised in the same way so that, for example, information on structure will always be available in section 2. The examples in the Applications section of each chapter are not meant to be exhaustive, but to illustrate the various ways in which the particular polymer can be used to form a gelled product.

2. Record Nr.	UNINA9910957098303321
Autore	Dean Joan <1925->
Titolo	Managing the primary school / / Joan Dean
Pubbl/distr/stampa	London ; ; New York, : Routledge, 1995
ISBN	1-134-83016-5 0-7099-4520-5 1-134-83017-3 1-280-32711-1 0-203-29649-4 0-203-13811-2
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (261 p.)
Collana	Educational management series
Disciplina	372.12/00941
Soggetti	School management and organization - England Education, Elementary - England School management and organization - Wales Education, Elementary - Wales
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 (p. [241]-245) and index.
Nota di contenuto	Book Cover; Title; Contents; List of illustrations; Foreword; Leadership and management; The school development plan; The children; The curriculum; Organisation; Managing change; Marketing the school; School administration; Managing children's behaviour and social education; Managing people; Skills with people; Communication; Staff selection and professional development; School and community; Evaluation; Personal organisation; References; Index
Sommario/riassunto	This new edition of Managing the Primary School brings up-to-date the consideration of the tasks and skills of the headteacher which was a feature of the first edition. Like the first edition, this book deals with all aspects of the headteacher's role, including a discussion of the changing relationships with parents and governors, and an examination of the headteacher's involvement with marketing the school and controlling its finances. Each chapter looks at a particular group of skills and tasks which are a part of the management role. Joan Dean

takes into account the implication
