1. Record Nr. UNINA9910962701803321

Autore	Elvin Mike
Titolo	Financial risk taking : an introduction to the psychology of trading and behavioural finance / / Mike Elvin
Pubbl/distr/stampa	Chichester, West Sussex ; ; Hoboken, NJ, : John Wiley & Sons, 2004
ISBN	9786610275076 9781280275074 1280275073 9780470020722 0470020725
Edizione	[1st ed.]
Descrizione fisica	1 online resource (295 p.)
Collana	Wiley trading series
Disciplina	332.6/01/9
Soggetti	Stocks - Psychological aspects Speculation - Psychological aspects Investments - Psychological aspects
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. [247]-256) and index.
Nota di contenuto	Between Scylla and Charybdis -- Understanding trading competence -- A comprehensive model of trading competence -- Taming stress to become a better trader -- The psychology of perceptual bias -- Emotions, emotional intelligence, and trading -- Martial arts and Budo Zen : controlling fear and self-sabotage -- Trading standards and criteria : have you passed your MOT?
Sommario/riassunto	In Financial Risk Taking, trader and psychologist Mike Elvin explores the complex relationship between human behaviour patterns and the markets, offering the reader a context in which to assess their own strengths and weaknesses as investors. The book offers an apposite and uncomplicated system of skills development in the form of competences and competencies that can be applied anywhere along the continuum from casual investor to full-time day trader. Elvin presents a Comprehensive Model of Trading Competence (the MOT) as well as the concepts of analysis and refutation, the paramouncy princip

2. Record Nr. UNINA9911004722903321

Titolo	Improving the thermal processing of foods / / edited by Philip Richardson
Pubbl/distr/stampa	Boca Raton, FL, : CRC Press Cambridge, England, : Woodhead Pub., 2004
ISBN	9786610373055 1-280-37305-9 1-85573-907-0 1-61344-406-0
Descrizione fisica	1 online resource (527 p.)
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition
Altri autori (Persone)	RichardsonP
Disciplina	664.028
Soggetti	Food - Preservation Food industry and trade
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	Front Cover; Improving the Thermal Processing of Foods; Copyright Page; Table of Contents; Contributor contact details; Part I: Opimising thermal processes; Chapter 1. Optimising the safety and quality of thermally processed packaged foods; 1.1 Introduction: reconciling safety and quality; 1.2 The kinetics of microbial inactivation during heat treatment; 1.3 Setting the limits for sterilisation and pasteurisation processes; 1.4 Setting thermal process parameters to maximise product quality: C-values; 1.5 Optimising thermal process conditions for product safety and quality; 1.6 Future trends 1.7 Sources of further information and advice1.8 References; Chapter 2. Optimising the efficiency and productivity of thermal processing; 2.1 Introduction: the role of thermal processing in extending shelf-life; 2.2 Setting commercial objectives for thermal processes: process optimisation; 2.3 Assessing the potential of in-container, aseptic and HTST processing; 2.4 Techniques for optimising the efficiency of thermal processes; 2.5 Future trends; 2.6 References; Chapter 3. Optimising the efficiency of batch processing with retort systems in thermal processing

3.1 Introduction: batch processing in food canning plants3.2 Criteria for optimal design and operation of batch processing; 3.3 Optimising energy consumption; 3.4 Optimising retort scheduling; 3.5 Maximising net present value of capital investment for batch processing; 3.6 Simultaneous processing of different product lots in the same retort; 3.7 Conclusion; 3.8 List of symbols; 3.9 References; Chapter 4. Using computational fluid dynamics to optimise thermal processes ; 4.1 Introduction: computational fluid dynamics and the importance of fluid flow in thermal processes
4.2 Measurement and simulation of fluid flow in thermal processes4.3 Using computational fluid dynamics (CFD) to analyse thermal processes; 4.4 Improving thermal food processes by CFD: packaged foods, heat exchangers and ovens; 4.5 Future trends; 4.6 Sources of further information and advice; 4.7 References; Part II: Developments in technologies for sterilisation and pasteurisation ; Chapter 5. Modelling and optimising retort temperature control ; 5.1 Introduction; 5.2 Factors affecting thermal process control; 5.3 Modelling techniques for predicting lethal heat
5.4 On-line process control of retort temperature5.5 Achieving lethality using the pre-heating and cooling phases of the retort cycle; 5.6 Future trends; 5.7 Sources of further information and advice; 5.8 Glossary of terms; 5.9 References; Chapter 6. Improving rotary thermal processing; 6.1 Introduction: the use of rotation for batch thermal processing; 6.2 The effectiveness of rotation in improving heat transfer; 6.3 Optimising mixing during rotation to improve heating rates; 6.4 Testing changes in rotation rate to improve heat transfer; 6.5 Optimising rotation speeds in thermal processing
6.6 Future trends

Sommario/riassunto

The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. It has long been recognised that thermal technologies must ensure the safety of food without compromising food quality. Improving the thermal processing of foods summarises key research both on improving particular thermal processing techniques and measuring their effectiveness.Part one examines how best to optimise thermal processes, with chapters addressing safety and quality, efficiency and productivity and the application of computational fluid dynamics. Part two f