

1.	Record Nr.	UNICAMPANIASUN0090058
	Autore	Cicero, Marcus Tullius
	Titolo	Cato maior de senectute / Cicero ; edited with introduction and commentary by J. G. F. Powell
	Pubbl/distr/stampa	Cambridge [etc.] : Cambridge University, 1988
	ISBN	05-213-3501-9
	Descrizione fisica	IX, 298 p. ; 23 cm.
	Lingua di pubblicazione	Inglese Latino
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
2.	Record Nr.	UNINA9910999793803321
	Autore	Goff H. Douglas
	Titolo	Ice Cream / / by H. Douglas Goff, Richard W. Hartel, Scott A. Rankin
	Pubbl/distr/stampa	Cham : , : Springer Nature Switzerland : , : Imprint : Springer, , 2025
	ISBN	3-031-77872-3
	Edizione	[8th ed. 2025.]
	Descrizione fisica	1 online resource (XIV, 560 p. 139 illus., 88 illus. in color.)
	Collana	Biomedical and Life Sciences Series
	Disciplina	641.3 664
	Soggetti	Food science Chemistry, Organic Food Science Organic Chemistry
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Nota di contenuto	The Ice Cream Industry -- Composition and Formulations -- Mix Ingredients -- Flavoring and Coloring Materials -- Calculation of Ice Cream Mixes -- Mix Processing and Properties -- Freezing and

Refrigeration -- Packaging, Hardening and Shipping -- Ice Cream Structure -- Shelf Life -- Soft-Frozen Dairy Desserts -- Novelty Products and Ice Cream Cakes -- Formulations for Specialty Products -- Non-Dairy Frozen Desserts -- Hygienic Considerations for Equipment and Facilities -- Microbiological Quality and Safety; Cleaning and Sanitizing Practices -- Analyzing Frozen Desserts -- Entrepreneurship, Retailing, Store Operations.

Sommario/riassunto

It is more than 10 years since the 7th Edition published in 2013, and plenty has changed in the field of ice cream and frozen desserts. The phenomenal growth of “better for you” and “non-dairy” frozen dessert categories, and the much greater attention to microbiological quality, are just some examples. In this revision, we updated all content to present the latest in ingredients, formulations, processing equipment and food safety, as well as add several new chapters to provide a more complete coverage of the wider aspects of frozen dessert formulation and production.
