

1. Record Nr.	UNINA9910957318403321
Titolo	How people learn : brain, mind, experience, and school // John D. Bransford ... [et al.], editors ; Committee on Developments in the Science of Learning and Committee on Learning Research and Educational Practice, Commission on Behavioral and Social Sciences and Education, National Research Council
Pubbl/distr/stampa	Washington, D.C., : National Academy Press, c2000
ISBN	9786612083839 9780309131971 0309131979 9781282083837 128208383X 9780309501453 0309501458 9780585321073 0585321078
Edizione	[Expanded ed.]
Descrizione fisica	1 online resource (384 p.)
Altri autori (Persone)	BransfordJohn
Disciplina	370.15/23
Soggetti	Learning, Psychology of Learning - Social 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. 285-348) and index.
Nota di contenuto	Learning : from speculation to science -- How experts differ from novices -- Learning and transfer -- How children learn -- Mind and brain -- The design of learning environments -- Effective teaching : examples in history, mathematics, and science -- Teaching learning -- Technology to support learning -- Conclusions -- Next Steps for Research.

2. Record Nr.	UNINA9911006604403321
Titolo	Milk proteins : from expression to food / / edited by Abby Thompson, Mike Boland and Harjinder Singh
Pubbl/distr/stampa	Amsterdam ; ; Boston, : Academic Press/Elsevier, c2009
ISBN	9786612292897 9781282292895 1282292897 9780080920689 0080920683
Descrizione fisica	1 online resource (561 p.)
Collana	Food science and technology international series
Altri autori (Persone)	BolandMike SinghHarjinder ThompsonAbby
Disciplina	637.1 637.1015726
Soggetti	Dairy processing Milk proteins
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; Milk proteins: from expression to food; Copyright page; Contents; Contributors; Preface; Chapter 1 Milk: an overview; Abstract; Introduction; Evolution of mammals and lactation; Utilization of milk; Composition of milk; Milk constituents; Conclusions; References; Chapter 2 The comparative genomics of tammar wallaby and Cape fur seal lactation models to examine function of milk proteins; Abstract; Introduction; The tammar wallaby (<i>Macropus eugenii</i>); The Cape fur seal (<i>Arctocephalus pusillus pusillus</i>); Conclusions; References; Chapter 3 Significance, origin and function of bovine milk proteins: the biological implications of manipulation or modificationAbstract; Introduction; Milk genomics: a contemporary approach to milk composition; Advances in bovine genome science; Comparative milk genomics; Origins of milk proteins; Constraints and opportunities for evolution or manipulation of bovine milk proteins; Conclusions; References; Chapter 4 Post-translational modifications of caseins;

Abstract; Introduction; Bovine casein; Sources and functional significance of κ -casein heterogeneity; Conclusions; References

Chapter 5 Casein micelle structure and stability Abstract; Introduction; Casein primary structure and interactions; Casein micelle properties; Models of casein micelle structure; Conclusions; References; Chapter 6 Structure and stability of whey proteins; Abstract; Introduction; Bovine α -lactoglobulin; α -Lactalbumin; Serum albumin; Immunoglobulins; Lactoferrin; Conclusions; Acknowledgments; References; Chapter 7 High-pressure-induced interactions involving whey proteins; Abstract; Introduction; Characterization of heat- and pressure-induced changes to proteins

Effects of high pressure on milk proteins Denaturation and aggregation of pure whey proteins in model systems; Commercial whey protein solutions; Pressure-induced gelation of whey proteins; HPP-induced changes in milk; Conclusions; Acknowledgments; References; Chapter 8 The whey proteins in milk: thermal denaturation, physical interactions and effects on the functional properties of milk; Abstract; Introduction; The casein micelle; The heat treatment of milk; Relationships between denaturation/interactions of the whey proteins in heated milk and the functional properties of milk products

Conclusions References; Chapter 9 Effects of drying on milk proteins; Abstract; Introduction; World dairy powder situation; Properties of spray-dried milk products; Principles of spray drying; Drying of proteins; Rehydration of protein powders; Conclusions; References; Chapter 10 Changes in milk proteins during storage of dry powders; Abstract; Introduction; The formation of Maillard and pre-Maillard compounds; Formation of isopeptide bonds; Amino acids other than lysine; Implications for nutritional value of milk proteins; Product-specific storage trials; Conclusions; References

Chapter 11 Interactions and functionality of milk proteins in food emulsions

Sommario/riassunto

In recent years, there has been a great deal of progress in the understanding and management of milk proteins across the production chain. This book takes a uniquely comprehensive look at those developments and presents them in a one-source overview. By providing a brief overview of each topic area, and then describing the most important recent advances therein, the "field-to-table" approach of this book provides specialists with new and directly relevant information in their own areas, along with information from complementary research fields, allowing them to contextualize their w
