

1. Record Nr.	UNINA9910146881003321
Autore	McMeekin Andrew
Titolo	Innovation by demand : an interdisciplinary approach to the study of demand and its role in innovation // edited by Andrew McMeekin ... [et al.]
Pubbl/distr/stampa	Manchester ; ; New York, : Manchester University Press, : Distributed exclusively in the USA by Palgrave, 2002 Manchester : , : Manchester University Press, , [2018] ©2002
ISBN	9781847795526 1847795528 9781526137449 1526137445 9781781700273 1781700273 9781847790521 1847790526 9781417590537 141759053X
Edizione	[1st ed.]
Descrizione fisica	1 online resource (214 pages) : charts, tables; digital file(s)
Collana	New dynamics of innovation and competition
Altri autori (Persone)	McMeekinAndrew
Disciplina	338.064
Soggetti	Consumption (Economics) Consumption (Economics) - Sociological aspects Demand (Economic theory) Diffusion of innovations Supply and demand
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record. First published: 2002.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1. Innovation by demand? An introduction / Andrew McMeekin, Ken Green, Mark Tomlinson and Vivien Walsh -- 2. Social mechanisms generating demand: a review and manifesto / Alan Warde -- 3. There's

more to the economics of consumption than (almost) unconstrained utility maximisation / G. M. Peter Swann -- 4. Variety, growth and demand / Pier Paolo Saviotti -- 5. Preferences and novelty: a multidisciplinary perspective / Wilhelm Ruprecht -- 6. Social routines and the consumption of food / Mark Tomlinson and Andrew McMeekin -- 7. Social categorisation and group identification: how African Americans shape their collective identity through consumption / Virag Molnar and Michele Lamont -- 8. Hyperembedded demand and uneven innovation: female labour in a male-dominated service industry / Bonnie H. Erickson -- 9. Greening organisations: purchasing, consumption and innovation / Ken Green, Barbara Morton and Steve New -- 10. Information and communication technologies and the role of consumers in innovation / Leslie Haddon -- 11. The incorporation of user needs in telecom product design / Vivien Walsh, Carole Cohen and Albert Richards -- 12. Markets, supermarkets and the macro-social shaping of demand: an instituted economic process approach / Mark Harvey -- Index.

Sommario/riassunto

Sociologists and economists are increasingly interested in understanding the patterns and drivers of technological innovation. This book brings together a range of experts to study the role of demand and consumption in the innovative process, including case studies to illustrate the issues raised.

2. Record Nr.	UNINA9911007481503321
Autore	Hackler Marcel
Titolo	The Art and Science of Coffee Fermentation : A Guide to Biotransformation // by Marcel Hackler, Vinzenz Särchen
Pubbl/distr/stampa	Cham : , : Springer Nature Switzerland : , : Imprint : Springer, , 2025
ISBN	3-031-91599-2
Edizione	[1st ed. 2025.]
Descrizione fisica	1 online resource (119 pages)
Collana	Chemistry and Materials Science Series
Altri autori (Persone)	SärchenVinzenz
Disciplina	543 664.07
Soggetti	Food - Analysis Chemistry Biochemical engineering Sustainability Microbiology Agriculture Refuse and refuse disposal Food Chemistry Bioprocess Engineering Waste Management/Waste Technology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Introduction -- Coffee flavor development -- Basics of fermentation -- The main actors -- Coffee processing -- Let's put it all together -- Sustainability & wastewater -- Some last words.
Sommario/riassunto	This book covers the crucial yet often overlooked fermentation process that transforms coffee beans after harvest. During the washing and drying stages, raw coffee beans are exposed to their environment, allowing microorganisms to naturally settle and break down nutrients in the mucilage layer. This intentional microbial digestion is well-known among coffee growers but remains unfamiliar to many coffee consumers. Starting with an overview of the coffee processing chain, the book then explores the critical steps of fermentation. It reveals how secondary metabolites produced by microorganisms play a significant

role in shaping coffee's unique flavors. Each chapter provides detailed insights into various metabolic pathways and the key groups of microorganisms involved, connecting fermentation to every stage of coffee processing. The authors' combined expertise and shared enthusiasm for coffee are reflected throughout this manuscript, offering readers a unique blend of practical and scientific perspectives on coffee fermentation. By the end, readers will understand that coffee, much like sauerkraut, sourdough, and kimchi, is a fermented product. This fermentation process is essential in creating the rich, complex flavours that make our morning cup of coffee so delightful.
