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| 1. Record Nr. | UNISOBE600200034180 |
| Autore | Mayo, Elton |
| Titolo | I problemi umani e socio-politici della civiltà industriale / Elton Mayo ; pref. Sabino Samuele Acquaviva |
| Pubbl/distr/stampa | Torino, : UTET, 1969 |
| Descrizione fisica | XXIII, 320 p. ; 25 cm |
| Collana | Biblioteca moderna di sociologia ; 2 |
| Lingua di pubblicazione | Italiano |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| 2. Record Nr. | UNINA9911018891703321 |
| Autore | Hull Peter <1934-> |
| Titolo | Glucose syrups : technology and applications // Peter Hull |
| Pubbl/distr/stampa | Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2010 |
| ISBN | 9781283869089
128386908X
9781444314748
1444314742
9781444314755
1444314750 |
| Descrizione fisica | 1 online resource (390 p.) |
| Disciplina | 664/.133 |
| Soggetti | Corn syrup
Glucose |
| 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 | Glucose Syrups : Technology and Applications; Contents; Preface; A |

note on nomenclature; Acknowledgements; Chapter 1 History of glucose syrups; 1.1 Historical developments; 1.2 Analytical developments; 1.3 Process developments; Chapter 2 Fructose containing syrups; 2.1 Introduction; 2.2 Commercial development; 2.3 Europe and the HFGS (isoglucose) production quota; 2.4 Inulin; 2.5 Conclusion; Chapter 3 Glucose syrup manufacture; 3.1 Introduction; 3.2 Reducing sugars; 3.3 Starch; 3.4 Enzymes; 3.4.1 α -amylase; 3.4.2 β -amylase; 3.4.3 Glucoamylase; 3.4.4 Pullulanase; 3.4.5 Isomerase 3.4.6 Lesser enzymes 3.5 The process; 3.6 Acid hydrolysis; 3.7 Acid enzyme hydrolysis; 3.8 Paste Enzyme Enzyme hydrolysis (PEE); 3.9 Crystalline dextrose production; 3.10 Total sugar production; 3.11 Enzyme enzyme hydrolysis (E/E); 3.12 Isomerisation; 3.13 Syrups for particular applications; 3.14 Summary of typical sugar spectra produced by different processes; Chapter 4 Explanation of glucose syrup specifications; 4.1 Introduction; 4.2 What specification details mean; 4.3 Dry products; 4.4 Syrup problems and their possible causes; 4.5 Bulk tank installation; 4.6 Bulk tank design Chapter 5 Application properties of glucose syrups 5.1 Introduction; 5.2 Summary of properties; 5.3 Bodying agent; 5.4 Browning reaction; 5.5 Cohesiveness; 5.6 Fermentability; 5.7 Flavour enhancement; 5.8 Flavour transfer medium; 5.9 Foam stabilisers; 5.10 Freezing point depression; 5.11 Humectancy; 5.12 Hygroscopicity; 5.13 Nutritive solids; 5.14 Osmotic pressure; 5.15 Prevention of sucrose crystallisation; 5.16 Prevention of coarse ice crystal formation; 5.17 Sheen producer; 5.18 Sweetness; 5.19 Viscosity; 5.20 Summary of properties; 5.21 Differences between glucose syrups and sucrose Chapter 6 Syrup applications: an overview 6.1 Introduction; 6.2 42 DE Glucose Syrup; 6.3 28 and 35 DE Glucose Syrup; 6.4 Glucose syrup solids; 6.5 Maltose and high maltose syrups; 6.6 63 DE Glucose Syrup; 6.7 95 DE Glucose Syrup; 6.8 Dextrose monohydrate; 6.9 HFGS and fructose syrups; 6.10 Maltodextrins; Chapter 7 Trehalose; 7.1 Introduction; 7.2 Production; 7.3 Properties; 7.4 Applications; 7.4.1 Confectionery; 7.4.2 Dairy; 7.4.3 Jams and fruit fillings; 7.4.4 Cosmetic and personal hygiene products; 7.4.5 Pharmaceuticals; 7.4.6 Medical applications; Chapter 8 Sugar alcohols: an overview 8.1 Introduction 8.2 Production; 8.3 Overview of polyol properties; 8.4 Applications overview; 8.4.1 Sorbitol; 8.4.2 Maltitol; 8.4.3 Mannitol; 8.4.4 Erythritol; Chapter 9 Glucose syrups in baking and biscuit products; 9.1 Introduction; 9.2 Fermented goods; 9.3 Non-fermented goods; 9.4 Biscuits; 9.5 Biscuit fillings; 9.6 Wafer fillings; 9.7 Bakery sundries; 9.7.1 Fondant; 9.7.2 Hundred and thousands; 9.7.3 Icings; 9.7.4 Marshmallows; 9.7.5 Marzipan; 9.7.6 Fruit flavoured pieces; 9.7.7 Piping jelly; 9.7.8 Bakery glaze; 9.8 Reduced calorie products; 9.9 Breakfast cereals Chapter 10 Glucose syrups in brewing

Sommario/riassunto

Glucose syrups (commonly known as corn syrups in North America) are derived from starch sources such as maize, wheat and potatoes. Offering alternative functional properties to sugar as well as economic benefits, glucose syrups are extremely versatile sweeteners, and are widely used in food manufacturing and other industries. They are a key ingredient in confectionery products, beer, soft drinks, sports drinks, jams, sauces and ice creams, as well as in pharmaceuticals and industrial fermentations. This book brings together all the relevant information on the manufacture and use of glucose s
