

1. Record Nr.	UNINA9910974032603321
Autore	Townsend Robert
Titolo	Barriers to Household Risk Management : : Evidence from India // Robert Townsend, Shawn Cole, Jeremy Tobacman, Xavier Gine, James Vickery, Petia Topalova
Pubbl/distr/stampa	Washington, D.C. : , : International Monetary Fund, , 2012
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Edizione	[1st ed.]
Descrizione fisica	1 online resource (44 p.)
Collana	IMF Working Papers IMF working paper ; ; WP/12/195
Altri autori (Persone)	ColeShawn GineXavier TobacmanJeremy TopalovaPetia VickeryJames
Disciplina	332.1;332.152
Soggetti	Financial risk - India Risk management - India Actuarial Studies Asset and liability management Consumption Corporate Finance and Governance Economic Development: Financial Markets Economics Education Education: General Field Experiments Finance Finance: General Financial Institutions and Services: General Financial institutions Financial Instruments Industries: Financial Services Institutional Investors Insurance & actuarial studies Insurance Companies Insurance companies

Insurance
Investment Decisions
Liquidity
Macroeconomics
Macroeconomics: Consumption
National accounts
Non-bank Financial Institutions
Pension Funds
Personal Finance
Portfolio Choice
Saving and Capital Investment
Saving
Wealth
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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.
Nota di contenuto	Cover; Abstract; Contents; I. Introduction; II. Insurance Contract Design and Summary Statistics; A. Product Description; B. Summary Statistics; III. Experimental Design; IV. Experimental Results; A. Andhra Pradesh; B. Gujarat: Video Experiments; C. Gujarat: Flyer Experiments; V. Discussion of Experimental Results; A. Price Relative to Actuarial Value; B. Trust; C. Liquidity Constraints; D. Financial Literacy and Education; E. Framing, Saliency and Other Behavioral Factors; VI. Non-Experimental Evidence; A. Correlates of Insurance Purchase; B. Self-Reported Explanations for Non-Purchase VII. Improving Household Risk Management: Tentative Lessons and Conclusions References; VIII. Appendix
Sommario/riassunto	Why do many households remain exposed to large exogenous sources of non-systematic income risk? We use a series of randomized field experiments in rural India to test the importance of price and non-price factors in the adoption of an innovative rainfall insurance product. Demand is significantly price sensitive, but widespread take-up would not be achieved even if the product offered a payout ratio comparable to U.S. insurance contracts. We present evidence suggesting that lack of trust, liquidity constraints and limited saliency are significant non-price frictions that constrain demand. We suggest contract design improvements to mitigate these frictions.

2. Record Nr.	UNINA9911019496203321
Titolo	Biotechnology in animal feeds and animal feeding // edited by R. John Wallace and Andrew Chesson
Pubbl/distr/stampa	Weinheim ; ; New York, : VCH, c1995
ISBN	9786611758639 9781281758637 1281758639 9783527615353 3527615350 9783527615346 3527615342
Descrizione fisica	1 online resource (370 p.)
Altri autori (Persone)	WallaceR. John ChessonA
Disciplina	636.0855 664.66
Soggetti	Biotechnology Animal nutrition
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	Biotechnology in Animal Feeds and Animal Feeding; Preface; List of contributors; Contents; 1 Biotechnology in animal feeds and animal feeding: an overview; 2 Legislation and the legislative environment; 3 Silage additives; 4 Biological upgrading of feed and feed components; 5 Transgenic plants with improved protein quality; 6 Industrial amino acids in nonruminant animal nutrition; 7 Protected proteins and amino acids for ruminants; 8 Antibacterials in poultry and pig nutrition; 9 Ionophores and antibiotics in ruminants; 10 Microbial probiotics for pigs and poultry 11 Oligosaccharide feed additives 12 Microbial feed additives for pre-ruminants; 13 Microbial feed additives for ruminants; 14 Transgenic plants with improved energy characteristics; 15 Dietary enzymes for increasing energy availability; 16 Biotechnology in the treatment of animal manure; 17 Feed additives and other interventions for

decreasing methane emissions; Index

Sommario/riassunto

With the dramatically rising sophistication of biological methods and products and the increasing use of recombinant DNA technology, now is an apt time to review the status of biotechnology in animal feeding. This book gives succinct yet comprehensive coverage of products of biotechnology and allied sciences used in animal feed and feeding industries. Particular emphasis is placed on:- Conservation and upgrading of feeds and feed components- Increasing the protein value of feeds- Antimicrobials- Microbial feed additives- Increasing the energy value of feeds.

3. Record Nr.

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Autore

Sichetti Munekata Paulo Eduardo

Titolo

Improving the Sensory, Nutritional and Physicochemical Quality of Fresh Meat

Pubbl/distr/stampa

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Descrizione fisica

1 online resource (112 p.)

Soggetti

Biology, life sciences
Research and information: general

Lingua di pubblicazione

Inglese

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Monografia

Sommario/riassunto

The e-book and Special Issue "Improving the Sensory, Nutritional and Physicochemical Quality of Fresh Meat" is composed of six original papers about recent advances in the area of Meat Science about the effect of production system in lamb meat quality, the effect of animal feed supplements in cattle meat, treatment of cattle carcasses to improve tenderness, and the characterization of volatile compounds associated with sensory attributes. Moreover, studies regarding the developments in the processing of meat are also included in this

publication.
