

1. Record Nr.	UNISA996391359403316
Autore	Sherry Richard <ca. 1506-ca. 1555.>
Titolo	A treatise of the figures of grammer and rhetorike [[electronic resource]] : profitable for al that be studious of eloquence, and in especiall for suche as in grammer scholes doe reade moste eloquente poetes and oratours: whereunto is ioygned the oration which Cicero made to Cesar, geuing thankes vnto him for pardonyng, and restoring again of that noble ma[n] Marcus Marcellus, sette foorth by Richarde Sherrye Londonar
Pubbl/distr/stampa	Londini, : [Printed by Robert Caly?] in ædibus Ricardi Totteli. Cum priuilegio ad imprimendum solum, [the. iiiii. daye of Maye, the yeare of oure Lorde. MDLV. [1555]]
Descrizione fisica	[4], lxxv, [1] leaves
Altri autori (Persone)	CiceroMarcus Tullius
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Printer's name conjectured by STC; publication date from colophon. "The oration" is a translation of: Cicero, Marcus Tullius. Pro Marcello. Cf. Folger catalogue, which gives signatures: [A] A-I K. Reproduction of the original in the Henry E. Huntington Library and Art Gallery.
Sommario/riassunto	eebo-0113

2. Record Nr.	UNINA9911019599103321
Titolo	Frozen food science and technology / / edited by Judith A. Evans
Pubbl/distr/stampa	Oxford ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	9786612010842 9781282010840 1282010840 9781444302325 1444302329 9781444302332 1444302337
Descrizione fisica	1 online resource (368 p.)
Altri autori (Persone)	EvansJudith A <1962-> (Judith Anne)
Disciplina	664/.02853
Soggetti	Frozen foods
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	Contents; Contributors; Preface; 1 Thermal Properties and Ice Crystal Development in Frozen Foods; 2 Effects of Freezing on Nutritional and Microbiological Properties of Foods; 3 Modelling of Freezing Processes; 4 Specifying and Selecting Refrigeration and Freezer Plant; 5 Emerging and Novel Freezing Processes; 6 Freezing of Meat; 7 Freezing of Fish; 8 Freezing of Fruits and Vegetables; 9 Freezing of Bakery and Dessert Products; 10 Developing Frozen Products for the Market and the Freezing of Ready-Prepared Meals; 11 Frozen Storage; 12 Freeze Drying; 13 Frozen Food Transport 14 Frozen Retail Display 15 Consumer Handling of Frozen Foods; Index
Sommario/riassunto	This book provides a comprehensive source of information on freezing and frozen storage of food. Initial chapters describe the freezing process and provide a fundamental understanding of the thermal and physical processes that occur during freezing. Experts in each stage of the frozen cold chain provide, within dedicated chapters, guidelines and advice on how to freeze food and maintain its quality during storage, transport, retail display and in the home. Individual chapters

deal with specific aspects of freezing relevant to the main food commodities: meat, fish, fruit and vegetables. Legisla