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| 1. Record Nr.           | UNINA9910821397003321  |
| Autore                  | Dubuisson Eva-Marie  |
| Titolo                  | Living language in Kazakhstan : the dialogic emergence of an ancestral worldview / / Eva-Marie Dubuisson   |
| Pubbl/distr/stampa      | Pittsburgh, Pennsylvania : , : University of Pittsburgh Press, , [2017]<br>©2017   |
| ISBN                    | 0-8229-8283-8  |
| Edizione                | [1st ed.]  |
| Descrizione fisica      | 1 online resource (201 pages) : illustrations  |
| Collana                 | Central Eurasia in Context   |
| Disciplina              | 958.45   |
| Soggetti                | Kazakhs - Religion<br>Kazakhs - Kinship<br>Ancestor worship - Kazakhstan<br>Kazakhstan Social life and customs   |
| Lingua di pubblicazione | Inglese  |
| Formato                 | Materiale a stampa   |
| Livello bibliografico   | Monografia   |
| Note generali           | Issued as part of book collections on Project MUSE.  |
| Nota di bibliografia    | Includes bibliographical references (pages [145]-167) and index.   |
| Nota di contenuto       | Introduction. An ancestral worldview -- Bata and blessing -- Guardians of the ancestors -- Ancestry in aitys poetry -- Dialogic authority -- Conclusion. Participatory politics.   |
| Sommario/riassunto      | Eva-Marie Dubuisson provides a fascinating anthropological inquiry into the deeply ingrained presence of ancestors within the cultural, political, and spiritual discourse of Kazakhs. In a climate of authoritarianism and economic uncertainty, many people in this region turn to their forebearers for care, guidance, and advice, invoking them on a daily basis. This "living language" creates a powerful link to the past and a stable foundation for the present. Through Dubuisson's participatory, observational, and lived experience among Kazakhs, we witness firsthand the public performances and private rituals that show how memory and identity are sustained through an oral tradition of invoking ancestors. This ancestral dialogue sustains a unifying worldview by mediating questions of faith and morality, providing role models, and offering a mechanism for socio-political critique, change, and meaning-making. Looking beyond studies of Islam or heritage alone, Dubuisson provides fresh insights into understanding the Kazakh worldview that will serve students, researchers, GMOs, and |

policymakers in the region.

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| 2. Record Nr.           | UNINA9911019653103321  |
| Autore                  | Kumar Santosh  |
| Titolo                  | Agro-Waste Derived Biopolymers and Biocomposites : Innovations and Sustainability in Food Packaging  |
| Pubbl/distr/stampa      | Newark : , : John Wiley & Sons, Incorporated, , 2024<br>©2024  |
| ISBN                    | 9781394175161<br>1394175167<br>9781394175154<br>1394175159   |
| Edizione                | [1st ed.]  |
| Descrizione fisica      | 1 online resource (474 pages)  |
| Altri autori (Persone)  | MukherjeeAvik<br>KatiyarVimal  |
| Disciplina              | 664.09   |
| Soggetti                | Biopolymers<br>Biodegradable plastics  |
| Lingua di pubblicazione | Inglese  |
| Formato                 | Materiale a stampa   |
| Livello bibliografico   | Monografia   |
| Nota di contenuto       | Cover -- Series Page -- Title Page -- Copyright Page -- Contents -- Preface -- Chapter 1 Promising Agro-Wastes for Food Packaging -- 1.1 Introduction -- 1.2 Current Global Status of Agro-Wastes -- 1.3 Types of Agro-Wastes -- 1.3.1 Agro-Industrial Waste -- 1.3.2 Crop Residues -- 1.3.3 Animal Waste -- 1.3.4 Aquatic Waste -- 1.4 Extraction of Biopolymers from Agro-Wastes -- 1.4.1 Chemical Treatment -- 1.4.1.1 Acid Treatment -- 1.4.1.2 Alkali Treatment -- 1.4.1.3 Organic Solvent Treatment -- 1.4.2 Biological Treatment -- 1.4.3 Mechanical Processing -- 1.4.4 Thermochemical Processing -- 1.5 Extraction of Bioactive Compounds from Agro-Wastes -- 1.6 Conclusion and Future Perspectives -- References -- Chapter 2 Natural Fiber-Based Composite for Food Packaging -- 2.1 Introduction -- 2.2 Fiber Types -- 2.2.1 Natural Fibers -- 2.2.1.1 Plant-Based Fibers -- 2.2.1.2 Animal-Based Fibers -- 2.2.2 Man-Made Fibers -- 2.3 Plant Fiber- |

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Sommario/riassunto

This book explores the innovative use of agro-waste derived biopolymers and biocomposites in food packaging. Edited by experts in the field, it presents a comprehensive overview of current research and developments in using agricultural waste materials such as corncobs, coir fibers, sugarcane bagasse, and cereal husks for sustainable packaging solutions. The book discusses various methods of extracting biopolymers and bioactive compounds from these wastes, highlighting chemical, biological, and mechanical processing techniques. It aims to address environmental concerns by promoting biodegradable and eco-friendly packaging alternatives. The intended audience includes researchers, students, and professionals in food engineering, chemical engineering, and environmental science.

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