1. Record Nr. UNINA9910830645803321

Titolo	Autonomous airborne wireless networks / / editors, Muhammad Ali Imran, Oluwakayode Onireti, Shuja Ansari
Pubbl/distr/stampa	Hoboken, NJ : , : John Wiley & Sons, Inc., , [2021] 2021
ISBN	1-119-75170-5 1-119-75171-3 1-119-75169-1
Descrizione fisica	1 online resource (323 pages)
Collana	Wiley - IEEE Press.
Disciplina	621.384
Soggetti	Drone aircraft Wireless communication systems - Technological innovations
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Sommario/riassunto	"Airborne networks have led to the development of a range of applications including surveillance and monitoring, military and rescue operations. Whilst the conventional focus on airborne networks revolves around control, trajectory optimization and navigation, its application for providing communications has recently emerged and is developing at a very fast pace. With contributions from international experts, this book explores recent advances in the theory and practice of airborne wireless networks for the next generation of wireless networks to support various applications including emergency communications, coverage and capacity expansion, Internet of Things, information dissemination, future healthcare, pop-up networks, etc."--Provided by publisher

2. Record Nr. UNINA9911019963703321

Titolo	Dairy microbiology handbook / / edited by Richard K. Robinson
Pubbl/distr/stampa	New York, : Wiley Interscience, c2002
ISBN	9786610252732 9781280252730 1280252731 9780470355886 0470355883 9780471227564 0471227560 9780471723950 0471723959
Edizione	[3rd ed.]
Descrizione fisica	1 online resource (781 p.)
Altri autori (Persone)	RobinsonR. K (Richard Kenneth)
Disciplina	637/.01/579
Soggetti	Dairy microbiology Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"The microbiology of milk and milk products." Rev ed. of: Dairy microbiology. 1990.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	DAIRY MICROBIOLOGY HANDBOOK THIRD EDITION; CONTENTS; PREFACE; CONTRIBUTORS; 1 MILK AND MILK PROCESSING; 1.1 Milk Composition; 1.2 Milk Components; 1.3 Milk Processing; 1.4 Utilization of Processes to Manufacture Products from Milk; 1.5 Changes to Milk Components During Processing; 1.6 Conclusions; References; 2 THE MICROBIOLOGY OF RAW MILK; 2.1 Introduction; 2.2 The Initial Microflora of Raw Milk; 2.3 Biosecurity, Udder Disease, and Bacterial Content of Raw Milk; 2.4 Environmental Sources; 2.5 The Microflora of Milking Equipment and Its Effects on Raw Milk 2.6 The Influence of Storage and Transport on the Microflora of Raw MilkReferences; 3 MICROBIOLOGY OF MARKET MILKS; 3.1 Introduction; 3.2 Current Heat Treatments for Market Milks; 3.3 The Microflora and Enzymatic Activity of Heat-Treated Market Milks-Influence on Quality

and Shelf Life; 3.4 Pathogenic Microorganisms Associated with Heat-Treated Market Milks; 3.5 Influence of Added Ingredients; 3.6 Potential Applications of Alternatives to Heat for Market Milks; 3.7 Summary; References; 4 MICROBIOLOGY OF CREAM AND BUTTER; 4.1 Cream; 4.2 Butter; References
5 THE MICROBIOLOGY OF CONCENTRATED AND DRIED MILKS5.1 Condensed and Evaporated Milks; 5.2 Sweetened Condensed Milks; 5.3 Retentates; 5.4 Production of Dried Milk Powders; 5.5 Manufacturing Processes; 5.6 Microbiological Aspects of Processing; 5.7 Microflora of Dried Milks; 5.8 Product Specifications and Standard Methods; References; 6 MICROBIOLOGY OF ICE CREAM AND RELATED PRODUCTS; 6.1 Introduction; 6.2 Classification of Frozen Desserts; 6.3 Ice Cream and Frozen Dessert Sales; 6.4 Legislation; 6.5 Ingredients; 6.6 Other Types of Ice Cream; 6.7 Manufacture of Ice Cream
6.8 Effect of Freezing on Bacteria6.9 Ice Cream As a Cause of Food-Borne Diseases; 6.10 Occurrence of Pathogens in Ice Cream; 6.11 Microbiological Standards; 6.12 Microbiological Quality of Frozen Dairy Products; 6.13 Factors That Affect the Microbiological Quality of Ice Cream; 6.14 Bacteriological Control; 6.15 HACCP System in the Manufacture of Ice Cream; 6.16 Hygiene at the Final Selling Point; 6.17 Conclusion; References; 7 MICROBIOLOGY OF STARTER CULTURES; 7.1 Introduction; 7.2 Annual Utilization of Starter Cultures; 7.3 Classification of Starter Organisms
7.4 Terminology of Starter Cultures7.5 Starter Culture Technology; 7.6 Factors Causing Inhibition of Starter Cultures; 7.7 Production Systems for Bulk Starter Cultures; 7.8 Quality Control; References; 8 MICROBIOLOGY OF FERMENTED MILKS; 8.1 Introduction; 8.2 Lactic Fermentations; 8.3 Yeast-Lactic Fermentations; 8.4 Mold-Lactic Fermentations; References; 9 MICROBIOLOGY OF THERAPEUTIC MILKS; 9.1 Introduction; 9.2 Probiotic Microorganisms Associated with Therapeutic Properties; 9.3 Criteria Associated with Probiotic Microorganisms
9.4 Safety Issues Associated with Use of Probiotic Cultures for Humans

Sommario/riassunto

Throughout the world, milk and milk products are indispensable components of the food chain. Not only do individual consumers use liquid milk for beverages and cooking, but food manufacturers use vast quantities of milk powder, concentrated milks, butter, and cream as raw materials for further processing. Effective quality assurance in the dairy industry is needed now more than ever. This completely revised and expanded Third Edition of Dairy Microbiology Handbook, comprising both Volume I: Microbiology of Milk and Volume II: Microbiology of Milk Products, updates the discipline's authoritativ