

1. Record Nr.	UNINA9910298620303321
Titolo	High Pressure Fluid Technology for Green Food Processing // edited by Tiziana Fornari, Roumiana P. Stateva
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2015
ISBN	3-319-10611-2
Edizione	[1st ed. 2015.]
Descrizione fisica	1 online resource (521 p.)
Collana	Food Engineering Series, , 2628-8095
Disciplina	54 641.3 664
Soggetti	Food science Food Science
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	1. High Pressure Phase Equilibria Measurement for Mixtures Comprising Food Substances -- 2. High Pressure Phase Equilibria Engineering -- 3. Mass Transfer Models for Supercritical Fluid Extraction.- 4. Thermophysical Properties of Pure Substances in the Context of Sustainable High Pressure Food Processes Modelling.- 5. Particle Formation of Food Ingredients by Supercritical Fluid Technology. - 6. Enzymatic Reactions in Supercritical Fluids -- 7. Advances in Analytical and Preparative Supercritical Fluid Chromatography. Food and Nutraceutical Applications -- 8. Direct and Indirect Applications of Sub- and Supercritical Water in Food-Related Analysis -- 9. Supercritical Fluid Processing for the Recovery of Bioactive Compounds from Food Industry By-Products -- 10. Supercritical Fluid Extraction of Compounds from Spices and Herbs.- 11. Supercritical Fluid Extraction of Carotenoids.- 12. Lipid Processing and Lipase Activity under High Pressure Conditions -- 13. Development of Multiple Unit-Fluid Processes and Bio-Refineries Using Critical Fluids -- 14. Prospective and Opportunities of High Pressure Processing in the Food, Nutraceutical and Pharmacy Market.
Sommario/riassunto	The aim of this book is to present the fundamentals of high pressure technologies from the perspective of mass transfer phenomena and

thermodynamic considerations. Novel food applications are exposed and their relation to chemical analysis, extraction, reaction and particle formation processes are outlined. The chapters are written by a diverse group of scientists with expertise in chemistry, food processes, analytical chemistry, chemical engineering, chemical engineering thermodynamics and biotechnology. The mission of green food engineering is to promote innovative technologies that reduce or eliminate the use or generation of hazardous materials (solvents, reagents) in the design and operation of food related processes, with the view to improve food safety and quality. Several efficient, environmentally friendly and benign technologies based on the use of high pressure and green solvents have demonstrated to be sustainable alternatives to traditional processes in the food industry. Although hundreds of new ideas are being published in the open literature, reliable engineering tools to simulate and design those processes are still under development. High Pressure Fluid Technology for Green Food Processing presents in-depth analyses and outlines the ways towards their maturity. Tiziana Fornari, Research Institute of Food Science (CIAL) Universidad Autonoma de Madrid, Madrid, Spain Roumiana P. Stateva, Institute of Chemical Engineering, Bulgarian Academy of Sciences, Sofia, Bulgaria .

2. Record Nr.	UNINA99111148460803321
Autore	Frege Gottlob
Titolo	The Basic Laws of Arithmetic // Gottlob Frege; Montgomery Furth
Pubbl/distr/stampa	Berkeley, CA : , : University of California Press, , [2020] ©1964
ISBN	9780520312364 0520312368
Edizione	[Reprint 2020]
Descrizione fisica	1 online resource (324 p.)
Collana	California Library Reprint Series
Disciplina	511.3
Soggetti	NON-CLASSIFIABLE
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	The Basic Laws of Arithmetic -- Frontmatter -- EDITOR'S INTRODUCTION -- CONTENTS -- Introduction -- § 0. Our task. Demands on the conduct of proof. Dedekind's system. Schroder's class -- Exposition of the Begriffsschrift -- 1. Primitive Signs -- i. Introduction: Function, Concept, Relation -- §1. The function is unsaturated -- §2. Truth-values. Denotation and sense. Thought. Object -- §3. Course-of-values of a function. Concept. Extension of a concept -- §4. Functions of two arguments -- ii. Signs for Functions -- §5. Judgment and thought. Judgment-stroke and horizontal -- §6. Negation-stroke. Amalgamation of horizontals -- §7. The identity-sign -- §8. Generality. Gothic letters. Their scope. Amalgamation of horizontals -- §9. Notation for the course-of-values. Small Greek vowels. Their scope -- §10. The course-of-values of a function more exactly specified -- §11. Substitute for the definite article: the function -- §12. Condition-stroke. And. Neither-nor. Or. Subcomponents. Main component -- iii. Inferences and Consequences -- §14. First method of inference -- 15. Second method of inference. Contraposition -- §16. Third method of inference -- §17. Roman letters. Transition from Roman to Gothic letters -- §18. Laws in symbols of Begriffsschrift (I. IV. VI.) -- iv. Extension of the Notation for Generality -- §19. Generality with respect to functions. Function-letters. Object-letters -- §20. Laws in symbols of Begriffsschrift (IIa. III. V.) -- §21. Functions

and concepts of first and second level -- §22. Examples of second-level functions. Unequal-leveled functions and relations -- §23. Types of arguments and argument-places. Second-level functions of arguments of type 2 and type 3 -- §24. General explanation of the use of function-letters -- §25. Generality with respect to second-level functions. Basic Law lib -- 2. Definitions -- i. General Remarks -- §26. Classification of signs. Names. Marks. Proposition of Begriffsschrift. Transition-sign -- §27. The double-stroke of definition -- §28. Correct formation of names -- §29. When does a name denote something? -- §30. Two ways to form a name -- §31. Our simple names denote something -- §32. Every proposition of Begriffsschrift expresses a thought -- §33. Principles of definition -- ii. Particular Definitions -- §34. Definition of the function - -- §35. Representation of second-level functions by first-level 54 functions -- §36. The double course-of-values. The extension of a relation -- §37. Definition of the function 1 -- §38. Definition of the function) -- §39. Definition of the function -- §40. Definition of the function -- §41. Definition of -- §42. Definition of 1. Concept of Number -- §43. Definition of f -- §44. Some propositions of Begriffsschrift as examples -- §45. Definition of the function - £ Following and preceding in a series -- §46. Definition of the function u -- 3. Derived Laws -- §47. Summary of the Basic Laws -- §48. Summary of the Rules -- §49. Derivation of some propositions from (I) -- §50. Derivation of the main principles of the function = -- §51. Derivation of some propositions from (IV) -- §52. Derivation of some propositions from (V) and (VI) -- APPENDIX I -- APPENDIX II

Sommario/riassunto

This title is part of UC Press's Voices Revived program, which commemorates University of California Press's mission to seek out and cultivate the brightest minds and give them voice, reach, and impact. Drawing on a backlist dating to 1893, Voices Revived makes high-quality, peer-reviewed scholarship accessible once again using print-on-demand technology. This title was originally published in 1964.
