

1. Record Nr.	UNISA996385833103316
Autore	Edwards Thomas <1599-1647.>
Titolo	The casting down of the last and strongest hold of Satan. Or, A treatise against toleration and pretended liberty of conscience [[electronic resource] ] : wherein by Scripture, sound reason, fathers, schoolmen, casuists, Protestant divines of all nations, confessions of faith of the Reformed Churches, ecclesiastical histories, and constant practice of the most pious and wisest emperours, princes, states, the best writers of politicks, the experience of all ages; yea, by divers principles, testimonies and proceedings of sectaries themselves, as Donatists, Anabaptists, Brownists, Independents, the unlawfulness and mischeif [sic] in Christian commonwealths and kingdoms both of a vniversal toleration of all religions and consciences, and of a limited and bounded of some sects only, are clearly proved and demonstrated, with all the materiall grounds and reasons brought for such tolerations fully answered. // By Thomas Edvwards, Minister of the Gospel. The first part
Pubbl/distr/stampa	London, : Printed by T.R. and E.M. for George Calvert, and are to be sold at the golden Fleece in the Old-Change., 1647
Descrizione fisica	[8], 218 p
Soggetti	Religious tolerance - England
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Running title reads: A treatise against toleration. and pretended liberty of conscience. Annotation on Thomason copy: "June 28th". Reproduction of the original in the British Library.
Sommario/riassunto	eebo-0018

2. Record Nr.	UNINA9910786725903321
Autore	Chen Xiao Dong
Titolo	Modelling drying processes : a reaction engineering approach // Xiao Dong Chen, Monash University, Australia, Aditya Putranto, Monash University, Australia [[electronic resource]]
Pubbl/distr/stampa	Cambridge : , : Cambridge University Press, , 2013
ISBN	1-107-35736-5 1-107-23478-6 1-107-34399-2 1-107-34885-4 1-107-34774-2 0-511-99784-1 1-107-34524-3 1-107-34149-3
Descrizione fisica	1 online resource (xxxvii, 214 pages) : digital, PDF file(s)
Disciplina	664/.0284
Soggetti	Drying Food - Drying Porous materials - Drying Polymers - Curing Lumber - Drying
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from publisher's bibliographic system (viewed on 05 Oct 2015).
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Contents; Figures; Tables; Preface; Historical background; 1 Introduction; 1.1 Practical background; 1.2 A 'microstructural' discussion of the phenomena of drying moist, porous materials; 1.3 The REA to modelling drying; 1.3.1 The relevant classical knowledge of physical chemistry; 1.3.2 General modelling approaches; 1.3.3 Outline of REA; 1.4 Summary; References; 2 Reaction engineering approach I; 2.1 The REA formulation; 2.2 Determination of REA model parameters; 2.3 Coupling the momentum, heat and mass balances; 2.4 Mass or heat transfer limiting; 2.4.1 Biot number analysis 2.4.2 Lewis number analysis 2.4.3 Combination of Biot and Lewis

numbers; 2.5 Convective drying of particulates or thin layer products modelled using the L-REA; 2.5.1 Mathematical modelling of convective drying of droplets of whey protein concentrate (WPC) using the L-REA; 2.5.2 Mathematical modelling of convective drying of a mixture of polymer solutions using the L-REA; 2.5.3 Results of modelling convective drying of droplets of WPC using the L-REA; 2.5.4 Results of modelling convective drying of a thin layer of a mixture of polymer solutions using the L-REA  
2.6 Convective drying of thick samples modelled using the L-REA  
2.6.1 Formulation of the L-REA for convective drying of thick samples; 2.6.2 Prediction of surface sample temperature; 2.6.3 Modelling convective drying thick samples of mango tissues using the L-REA; 2.6.4 Results of convective drying thick samples of mango tissues using the L-REA;  
2.7 The intermittent drying of food materials modelled using the L-REA; 2.7.1 Mathematical modelling of intermittent drying of food materials using the L-REA; 2.7.2 The results of modelling of intermittent drying of food materials using the L-REA  
2.7.3 Analysis of surface temperature, surface relative humidity, saturated and surface vapour concentration during intermittent drying  
2.8 The intermittent drying of non-food materials under time-varying temperature and humidity modelled using the L-REA; 2.8.1 Mathematical modelling using the L-REA; 2.8.2 Results of intermittent drying under time-varying temperature and humidity modelled using the L-REA; 2.9 The heating of wood under linearly increased gas temperature modelled using the L-REA; 2.9.1 Mathematical modelling using the L-REA  
2.9.2 Results of modelling wood heating under linearly increased gas temperatures using the L-REA  
2.10 The baking of cake modelled using the L-REA; 2.10.1 Mathematical modelling of the baking of cake using the L-REA; 2.10.2 Results of modelling of the baking of cake using the L-REA; 2.11 The infrared-heat drying of a mixture of polymer solutions modelled using the L-REA; 2.11.1 Mathematical modelling of the infrared-heat drying of a mixture of polymer solutions using the L-REA  
2.11.2 The results of mathematical modelling of infrared-heat drying of a mixture of polymer solutions using the L-REA

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## Sommario/riassunto

This comprehensive summary of the state of the art and the ideas behind the reaction engineering approach (REA) to drying processes is an ideal resource for researchers, academics and industry practitioners. Starting with the formulation, modelling and applications of the lumped-REA, it goes on to detail the use of the REA to describe local evaporation and condensation, and its coupling with equations of conservation of heat and mass transfer, called the spatial-REA, to model non-equilibrium multiphase drying. Finally, it summarises other established drying models, discussing their features, limitations and comparisons with the REA. Application examples featured throughout help fine-tune the models and implement them for process design and the evaluation of existing drying processes and product quality during drying. Further uses of the principles of REA are demonstrated, including computational fluid dynamics-based modelling, and further expanded to model other simultaneous heat and mass transfer processes.

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