

1. Record Nr.	UNISA996389130103316
Titolo	By the King [[electronic resource]] : Whereas it doth manifestly appeare vnto us, that sithence the publicke declaration of our royal intention and purpose, to summon and hold a Parliament in that our realme of Ireland, certain titularie popish archbischips, bishops, deanes, vicars generall, Jesuits, friers, seminarie priests and other priests ordeined by forraine authoritie, being harboured and reliued by diuers of our subiects there haue employed all their wit and malice, to animate such persons as be seduced by them, to embrace the superstition of the church of Rome, .
Pubbl/distr/stampa	Imprinted at London, : By Robert Barker, printer to the Kings most Excellent Maiestie., anno 1614
Descrizione fisica	1 sheet ([2] p.) : coat of arms
Altri autori (Persone)	James, King of England, <1566-1625.>
Soggetti	Anti-Catholicism - Great Britain Ireland History 1603-1625 Early works to 1800
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from caption and first lines of text. Royal coat of arms at head of title. Dated at end: Giuen at Our Pallace of Westminster the last day of May, in the xij. yeere of Our Raigne of Great Britaine, France and Ireland, and of Scotland the seauen and fortieth. Reproduction of original in: Society of Antiquaries of London. Library.
Sommario/riassunto	For the expulsion of priests and jesuits. eebo-0147

2. Record Nr.	UNINA9910633983703321
Autore	Gomes Ligia Rebelo
Titolo	Demystifying emulsifiers as additives through molecular gastronomy : a contribution to rise consumer sovereignty / / Ligia Rebelo Gomes, Claudia Silva and Catarina D. Simoes
Pubbl/distr/stampa	London : , : IntechOpen, , 2021
ISBN	1-83968-960-9
Descrizione fisica	1 online resource (112 pages)
Disciplina	641.5
Soggetti	Molecular gastronomy
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	1. Introduction -- 2. Interfacial tension and emulsions -- 2.1 The critical micelle concentration -- 3. E473 and E471 classes of additives -- 3.1 Sucrose esters of fatty acids (sucrose esters), E473 -- 3.1.1 Common uses for sucrose esters -- 3.1.1.1 Preparations based in oil/water emulsions -- 3.1.1.2 Preparations based in oil/water emulsions with significant sugar content -- 3.1.1.3 Aerated oil/water emulsions preparations -- 3.1.2 Examples for the use of sucrose esters in molecular gastronomy -- 3.1.2.1 Preparation of a butter cream -- 3.1.2.2 Cream bubbles -- 3.1.3 Safety and maximum daily intake -- 3.2 Mono- and diglycerides of fatty acids (E471) -- 3.2.1 Common uses for mono- and diglycerides of fatty acids -- 3.2.2 Examples for the use of mono- and diglycerides of fatty acids in molecular gastronomy -- 3.2.2.1 Mono- and diglycerides of fatty acids to prepare "olive oil foam" -- 3.2.3 Safety and maximum daily intake -- 4. Conclusions -- References.
Sommario/riassunto	According to the Food and Agriculture Organisation of the United Nations, one third of food produced annually for human consumption results in food losses or wastage, which is environmentally degrading, economically unviable, ethically incorrect, and does not contribute to sustainable development. The use of additives can help prevent the waste of food that is still fit for consumption in a world where about 16% of the world's population goes hungry. Food additives may overcome the problem of limited supply of natural ingredients, increase

the shelf life of foods and simplify the complex cooking procedures. To raise the consumer's knowledge about food additives, this work presents and explain in a simple manner some physical/chemical properties of emulsifiers, namely fatty acids esters and sucrose esters of fatty acids. Moreover, this work reviews and illustrates, recurring to recipes of molecular gastronomy, how these additives are used in food preparation to achieve and maintain certain desirable characteristics, how they contribute to obtain a better result in final preparation, and how they can be used in modern cuisine. Preparations coming from the discipline of molecular gastronomy have been chosen since they are based on laboratory related procedures and only use few ingredients, including an additive.

3. Record Nr.	UNINA9910788960603321
Autore	Koksalan M. Murat
Titolo	Multiple criteria decision making [[electronic resource]] : from early history to the 21st century / / Murat Koksalan, Jyrki Wallenius, & Stanley Zionts
Pubbl/distr/stampa	Hackensack, N.J., : World Scientific, c2011
ISBN	1-283-43361-3 9786613433619 981-4335-59-2
Descrizione fisica	1 online resource (200 p.)
Altri autori (Persone)	WalleniusJyrki ZiontsStanley <1937->
Disciplina	003/.56
Soggetti	Multiple criteria decision making - History Decision making - Mathematical models
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references and indexes.
Nota di contenuto	The early history of MCDM -- MCDM developments in the 1970s -- MCDM developments in the 1980s -- MCDM developments in the 1990s and beyond -- MCDM conferences -- MCDM society traditions -- Awards and presidents -- Biographies of leading MCDM scholars --

Conclusion.

Sommario/riassunto

Multiple Criteria Decision Making (MCDM) is all about making choices in the presence of multiple-conflicting criteria. This book presents an informal, nontechnical history of MCDM, supplemented with many pictures.