

1. Record Nr.	UNISA996389750103316
Autore	Basilius Valentinus
Titolo	Basilius Valentinus friar of the Order of St. Benedict his last will and testament [[electronic resource]] : Which he himself, being alone, hid under a table of marble behinde the high-altar of the cathedral church, in the imperial city of Erford: leaving it there to be found of him, whom Gods providence should make worthy of it. Wherein he sufficiently declareth the wayes he wrought to obtain the philosophers stone, and taught them also to his fellow collegians, all of them attained also to the having of the philosophers stone: whereby not onely the leproous bodies of the impure, and inferior metals are reduced unto the pure and perfect body of gold and silver, but also all manner of diseases whatsoever are cured in the bodies of unhealthful men, and kept thereby in perfect health unto the prolonging of their lives
Pubbl/distr/stampa	London, : [s.n.], printed anno Domini, MDCLVII. [1657]
Descrizione fisica	[24], 175, [9+], 39, [3], 25, [3], 21, [3], 9, [3], 23, [1] p
Soggetti	Alchemy
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	The last will is in five parts and there are other parts. Each part of the will, and two of the other parts, has separate dated title pages (dated MDCLVI. [1656]). Register is continuous. Imperfect as filmed; recto of leaf B and verso of leaf B2, and pages immediately following page 175 not filmed. Reproduction of the original in the King's College Library, Cambridge University.
Sommario/riassunto	eebo-0074

2. Record Nr.	UNINA9910139899303321
Autore	Mallikarjunan P. Kumar <1964, >
Titolo	Breaded fried foods / / P. Kumar Mallikarjunan, Michael O. Ngadi, Manjeet S. Chinnan
Pubbl/distr/stampa	Boca Raton [Fla.] : , : CRC Press, , 2010
ISBN	0-429-09551-1 1-138-11788-9 0-203-49229-3
Edizione	[1st ed.]
Descrizione fisica	1 online resource (196 p.)
Altri autori (Persone)	NgadiMichael O ChinnanManjeet S
Disciplina	664.6
Soggetti	Oils and fats, Edible Deep frying Batters (Food) Breeding
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	Preface -- The authors -- ch. 1. Introduction -- ch. 2. Principles of deep-fat frying -- ch. 3. Fryer technology -- ch. 4. Frying oil -- ch. 5. Batter and breading : classification and processing systems -- ch. 6. Properties of batters and breadings -- ch. 7. Batter and breading ingredients selection -- ch. 8. Measuring the quality of breaded fried foods -- ch. 9. Recent technologies to enhance the quality of fried foods -- Abbreviations -- Index.
Sommario/riassunto	Despite the hype about healthy, low-carb/low-fat diets, the production of deep-fat fried foods continues to be a major processing operation around the world, generating billions of dollars each year. Due to their uniquely crispy exterior and juicy interior, breaded fried foods, in particular, are popular among consumers. Unlike many books that have focused solely on the process of deep-fat frying and fried foods in general, Breaded Fried Foods is one of the first references to provide a coherent and concise overview of issues that are specific to breaded, or battered, fried

