

1. Record Nr.	UNISA996389942003316
Autore	Woodall John <1556?-1643.>
Titolo	The cure of the plague by an antidote called aurum vitæ [[electronic resource]] : Being well approved to be an easie safe, and perfect cure thereof; as also of contagious agues, or fevers beginning either hot or cold. The description, order, and use whereof, together with the said antidote, are to be sold at the shop of Nicholas Bourne, stationer, at the South Entrance of the Royal Exchange. Invented and produced by John Woodall, master in surgery. Published by authority
Pubbl/distr/stampa	London, : Printed by E. P[urslowe] for Nicholas Bourne, 1640
Descrizione fisica	[16] p
Soggetti	Plague Medicine
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Printer's name from STC. B4v line 1 begins: "Yet considering"--STC. Signatures: A(-A1) B. Reproduction of the original in the British Library.
Sommario/riassunto	eebo-0018

2. Record Nr.	UNINA9910438134603321
Autore	Watson Ronald R (Ronald Ross)
Titolo	Chocolate in health and nutrition / / Ronald Ross Watson, Victor R. Preedy, Sherma Zibadi, editors
Pubbl/distr/stampa	New York, : Springer, 2012, c2013
ISBN	1-61779-803-7
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (541 p.)
Collana	Nutrition and health
Altri autori (Persone)	PreedyVictor R ZibadiSherma
Disciplina	612.3
Soggetti	Chocolate - Health aspects Cocoa
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	Chocolate in Health and Nutrition; Series Editor Page; Preface; Acknowledgments; Contents; Contributors; Part I: Historical Perspectives and Production; Chapter 1: Pre-hispanic Use of Cocoa; References; Chapter 2: History of the Medical Use of Chocolate; The Metaphor; Food or Medicament; De Usu Et Abusu; Florence: The Medical Debate; Fin De Siecle; References; Chapter 3: Cocoa and Its By-Products: Identification and Utilization; Introduction; By-Products from Cocoa Pulp Juice (Sweatings); Description; Collection; Physicochemical Analyses of Fresh Cocoa Pulp Juice; Usage By-Products from Cocoa Pod HuskDescription; Preparation and Storage of CPH for Animal Feed; Nutrient Analysis and Antinutritional Factors; Use of CPH as an Animal Feed Ingredient; Improving the Feeding Value of CPH; Wet Feeding of CPH; CPH as a Source of Alkali for Soap Making; CPH as a Potash Fertilizer; By-Products from Discarded Cocoa Beans; By-Products from Cocoa Bean Shell; Other By-Products of Cocoa; By-Products as a Way of Increasing Farmer Income and Alleviating Farmer Poverty; Problems with Utilization of Cocoa By-Products; References Chapter 4: The Microbiology of Cocoa FermentationPrimary Processing of Cocoa; Fermentation; Drying; Further Handling; The Microbiology of Cocoa Fermentation; Origin of Inocula; Overall Microbial Development During Fermentation; Yeast Involved in Fermentation; Lactic Acid Bacteria Involved in Fermentation; Acetic Acid Bacteria Involved in

Fermentation; *Bacillus* spp. Involved in Fermentation; Other Bacteria Involved in Fermentation; Molds Involved in Fermentation; Microbial Growth During Drying; Use of Starter Cultures for Fermentation of Cocoa; References

Chapter 5: Fungi and Mycotoxin Occurrence in Cocoa  
Introduction; Fungi in Cocoa and Cocoa Products; Mycotoxins in Cocoa and Cocoa Products; Ochratoxin A; Ochratoxin A in Cocoa and Chocolate; Aflatoxins B<sub>1</sub>, B<sub>2</sub>, G<sub>1</sub>, and G<sub>2</sub>; Aflatoxins in Cocoa and Chocolate; Mycotoxin Regulation in Cocoa and Cocoa By-products; Summary; References; Chapter 6: Nonnutritive Constituents in Chocolate and Cocoa; Introduction; Contaminants, Toxic Effects, and Regulatory Values; Metals; Lead; Cadmium; Nickel; Pesticides; Mycotoxins; Aflatoxins; Ochratoxin A; Agricultural Practices and Cocoa Bean Processing

Growing and Harvesting  
Distribution; Fertilizing; Diseases; Harvesting; Processing; Contamination Pathways; Metals; Physiological Uptake; Airborne Fallout; Ion Adsorption; Contamination by Soil; Shell Fragments; Contamination by Grinding Equipment; Contamination During Chocolate Manufacture; Pesticides; Mycotoxins; Current Status of Contaminants; Metals; Lead; Cadmium; Nickel; Pesticides; Ochratoxin A; Strategies to Reduce Contaminants; References; Chapter 7: Chocolate and Cocoa Aroma; Introduction; Cocoa-Specific Aroma Components of Dark Chocolates and Cocoa Powder

Fermentation of Cocoa Beans Is Required for the Formation of Cocoa-Specific Aroma Precursors

#### Sommario/riassunto

Chocolate in Health and Nutrition represents the first comprehensive compilation of the newest data on the actions of the flavonoids and microorganisms associated with the beneficial effects of chocolate. This unique text provides practical, data-driven resources based upon the totality of the evidence to help the reader understand the basics, treatments and preventive strategies that are involved in the understanding of the role chocolate may play in healthy individuals as well as those with cardiovascular disease, diabetes or neurocognitive declines. Of equal importance, critical issues that involve patient concerns, such as dental caries and food preferences in children, potential effects on weight gain, addiction and withdrawal are included in well-referenced, informative chapters. The latest research on the role of chocolate in normal health areas including mood, pain and weight management, cardiovascular disease and related conditions are presented. Chocolate in Health and Nutrition provides health professionals in many areas of research and practice with the most up-to-date, well referenced and comprehensive volume on the current state of the science and medical uses of chocolate. .