1. Record Nr. UNISA996390237603316

Titolo	As not unknowne. This petition or prophecie on record, presented to His Majestie in the yeare 1633 [[electronic resource]] : Alongtime though hath waited, yet be it knowne was accomplished, then this present year: 1644. When He on a Friday morning was killed or suffered..
Pubbl/distr/stampa	[London, : s.n., 1645]
Descrizione fisica	1 sheet ([1] p.)
Altri autori (Persone)	Eleanor, Lady, <d. 1652.>
Soggetti	Great Britain History Civil War, 1642-1649 Early works to 1800
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from opening lines of text. Imprint from Wing. Includes: To the Kings most excellent majestie. The humble petition of the Lady Eleanor. 1633. Annotation on Thomason copy: "March 21st: 1644". Reproduction of the original in the British Library.
Sommario/riassunto	eebo-0018

2. Record Nr. UNINA9911019797703321

Titolo	Chemistry and technology of flavors and fragrances / / edited by David J. Rowe
Pubbl/distr/stampa	Oxford, : Blackwell, 2005
ISBN	9786610212996 9781280212994 1280212993 9781444305517 1444305514 9781405148078 1405148071
Descrizione fisica	1 online resource (352 p.)
Altri autori (Persone)	RoweDavid J <1958-> (David John)
Disciplina	664.5
Soggetti	Flavor - Analysis Odors
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	Half title; Title; Contents; Contributors; Preface; 1 Introduction, David J. Rowe; 1.1 History: in the beginning; 1.2 The classical world; 1.3 The mediaeval world; 1.4 From the Renaissance to the Enlightment; 1.5 The industrial age; 1.6 The post-war world; 1.6.1 Technical factors; 1.6.2 Social factors; 1.7 The future; 1.8 The structure of the flavour and fragrance industry; 1.9 A note on regulations; 1.10 A note on quality; References; 2 Identification of Aroma Chemicals, Neil C. Da Costa and Sanja Eri; 2.1 Introduction; 2.2 Isolation of aroma chemicals; 2.2.1 Solvent extraction 2.2.2 Steam distillation methods2.2.3 Headspace techniques; 2.2.4 Direct thermal desorption (DTD); 2.2.5 Sorptive techniques; 2.3 Gas chromatography-olfactometry; 2.4 Techniques for identification of aroma compounds; 2.5 A case study: Generessence®; 2.5.1 Sample preparation; 2.5.2 Valencia orange; 2.5.3 Roast chicken; 2.5.4 Narcissus; 2.5.5 Post-analysis work; References; 3 Flavor Generation in Food, Liam O'Hare and John Grigor; 3.1 Introduction; 3.2 Taste and

aroma; 3.3 Cooked meat; 3.3.1 Flavour precursors; 3.3.2 Influence of method of cooking; 3.4 Cheese
3.4.1 Lactose and citrate fermentation3.4.2 Protein degradation; 3.4.3 Lipid degradation; Acknowledgements; References; 4 Aroma Chemicals I: C, H, O Compounds, David J. Rowe; 4.1 Introduction; 4.2 Alcohols; 4.2.1 Saturated alkyl alcohols; 4.2.2 Unsaturated alkyl alcohols; 4.2.3 Complex fragrance alcohols; 4.2.4 Aromatic and aralkyl alcohols; 4.2.5 Phenolics; 4.3 Acids; 4.3.1 Saturated aliphatic acids; 4.3.2 Unsaturated acids; 4.3.3 Aromatic acids; 4.4 Esters; 4.4.1 Saturated esters; 4.4.2 Unsaturated esters; 4.4.3 Aromatic esters; 4.4.4 Lactones - gamma and delta; 4.4.5 Synthesis of esters
4.5 Aldehydes4.5.1 Aliphatic aldehydes; 4.5.2 Unsaturated aldehydes; 4.5.3 Acetals; 4.5.4 Aromatics; 4.5.5 Nitriles; 4.6 Ketones; 4.6.1 Carotenoids, ionones, irones, damascones and related compounds; 4.7 Hydrocarbons; Acknowledgements; References; 5 Aroma Chemicals II: Heterocycles, Michael Zviely; 5.1 Introduction; 5.2 Introduction to heterocyclic compounds; 5.2.1 Terminology of heterocycles; 5.2.2 Non-aromatic heterocyclic compounds; 5.3 Oxygen-containing heterocyclic aroma chemicals; 5.4 Heterocyclic compounds containing nitrogen and/or sulfur; References
6 Aroma Chemicals III: Sulfur Compounds, Simon B. Jameson6.1 Thiols and thioesters; 6.2 Acyclic sulfides and polysulfides; 6.3 Saturated heterocyclic sulfur compounds; 6.4 Quality and stability; Acknowledgements; References; Bibliography; Websites; 7 Aroma Chemicals IV: Musks, Philip Kraft; 7.1 Introduction; 7.2 Natural musks; 7.3 Nitro musks; 7.4 PCM - Polycyclic aromatic musks; 7.5 Evolution of the industrial synthesis of macrocycles; 7.6 Modern macrocyclic musks; 7.7 New musk structures; Acknowledgements; References; 8 Aroma Chemicals V: Natural Aroma Chemials, John Margetts
8.1 Introduction

Sommario/riassunto

Modern flavours and fragrances are complex formulated products, containing blends of aroma compounds with auxiliary materials, enabling desirable flavours or fragrances to be added to a huge range of products. From the identification and synthesis of materials such as cinnamaldehyde and vanillin in the 19th Century to the current application of advanced analytical techniques for identification of trace aroma compounds present in natural materials, the flavour and fragrance industry has developed as a key part of the worldwide specialty chemicals industry. With contributions mainl

3.

Record Nr.	UNINA9911049187003321
Autore	da Silva Hugo Plácido
Titolo	Open Source Biomedical Engineering : Bridging the Gap Between Sensing, Processing, and Visualization
Pubbl/distr/stampa	Cham : , : Springer, , 2025 ©2026
ISBN	3-032-03655-0
Edizione	[1st ed.]
Descrizione fisica	1 online resource (316 pages)
Collana	Engineering Series
Altri autori (Persone)	BotaPatrícia Justo Cacais do CarmoAna Sofia
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	This book provides a practical end-to-end approach to open source technology in biomedical engineering, covering topics that range from hardware and software design to data acquisition, processing tools, and cloud-based storage.