1. Record Nr. UNISA996392971503316

Autore	Seller John <fl. 1658-1698.>
Titolo	A catalogue of mathematical books, maritime charts, draughts, prints and pictures, / / made and sold by John Seller [[electronic resource]]
Pubbl/distr/stampa	[London, : J. Seller, ca. 1700]
Descrizione fisica	1 sheet ([2 p.)
Soggetti	Publishers and publishing - England - London Mathematical instruments Advertising fliers17th-18th century.EnglandLondon
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Verso of sheet contains "A catalogue of mathematical instruments, as globes, optique-glasses, &c. ..." Not found in Wing. Imperfect: stained. Reel position E4:2[76b] filmed twice, to adjust exposure. Reproduction of original in: British Library.
Sommario/riassunto	eebo-0018

2. Record Nr. UNINA9910557422203321

Autore	Bigiani Albertino
Titolo	Salt Taste, Nutrition, and Health
Pubbl/distr/stampa	Basel, Switzerland, : MDPI - Multidisciplinary Digital Publishing Institute, 2020
Descrizione fisica	1 online resource (152 p.)
Soggetti	Biology, life sciences Food & society Research & information: general
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	Salt (NaCl) is a key component of the human diet because it provides the sodium ion (Na+), an essential mineral for our body. Na+ regulates extracellular fluid volume and plays a key role in many physiological processes, such as the generation of nerve impulses. Na+ is lost continuously through the kidneys, intestine, and sweating. Thus, to maintain proper bodily balance, losses have to be balanced with foods containing this cation. The need for salt explains our ability to detect Na+ in foodstuffs: Na+ elicits a specific taste sensation called "salty", and gustatory sensitivity to this cation is crucial for regulating its intake. Indeed, the widespread use of salt in food products for flavoring and to improve their palatability exploits our sense of taste for Na+. When consumed in excess, however, salt might be detrimental to health because it may determine an increase in blood pressure-a major risk factor for many cardiovascular diseases. Understanding how salt taste works and how it affects food preference and consumption is therefore of paramount importance for improving human nutrition. This book comprises cutting-edge research dealing with salt taste mechanisms relevant for nutrition and health.