

1. Record Nr.	UNISA996415648703316
Autore	BROME, Richard
Titolo	The queenes exchange a comedy acted with generall applause at the Black-friers by His Majesties servants : written by Richard Brome
Pubbl/distr/stampa	England, : Printed by Henry Brome, 1657
Descrizione fisica	Testo elettronico (PDF) (47 p.) Testo elettronico (PDF) (EPUB) (p.)
Disciplina	822.3
Soggetti	Commedie inglesi null
Lingua di pubblicazione	Inglese
Formato	Risorsa elettronica
Livello bibliografico	Monografia
Note generali	Riproduzione dell'originale nella University of Illinois (Urbana-Champaign Campus)Library

2. Record Nr.	UNINA9910800044303321
Titolo	Advances in fresh-cut fruits and vegetables processing // edited by Olga Martin-Belloso, Robert Soliva-Fortuny
Pubbl/distr/stampa	Boca Raton : , : CRC Press, , 2011
ISBN	0-429-15000-8 1-4200-7123-8
Descrizione fisica	1 online resource (402 p.)
Collana	Food preservation technology series
Altri autori (Persone)	Martin-BellosoOlga Soliva FortunyRobert
Disciplina	664/.8
Soggetti	Food contamination - Prevention Fruit - Preservation Fruit - Processing Vegetables - Preservation Vegetables - Processing
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	Front cover; Contents; Preface; The Editors; Contributors; Chapter 1: The Fresh-Cut Fruit and Vegetables Industry; Chapter 2: Regulatory Issues Concerning the Production of Fresh-Cut Fruits and Vegetables; Chapter 3: Microbiological and Safety Aspects of Fresh-Cut Fruits and Vegetables; Chapter 4: Physiology of Fresh-Cut Fruits and Vegetables; Chapter 5: Factors Affecting Sensory Quality of Fresh-Cut Produce; Chapter 6: Nutritional and Health Aspects of Fresh-Cut Vegetables; Chapter 7: Fruits and Vegetables for the Fresh-Cut Processing Industry Chapter 8: Treatments to Ensure Safety of Fresh-Cut Fruits and VegetablesChapter 9: Use of Additives to Preserve the Quality of Fresh-Cut Fruits and Vegetables; Chapter 10: Modified Atmosphere Packaging of Fruits and Vegetables; Chapter 11: Use of Edible Coatings for Fresh-Cut Fruitsand Vegetables; Chapter 12: Hazard Analysis and Critical Control Point andHygiene Considerations for the Fresh-CutProduce Industry; Chapter 13: Process Design ,Facility, and Equipment Requirements; Chapter 14: Quality Assurance of Fresh-Cut Commodities

Sommario/riassunto

Taking a multidisciplinary approach, this work explores the basics and the more recent innovations in fresh-cut fruit and vegetable processing. It addresses scientific progress in the fresh-cut area and discusses the industry and the market for these commodities. In addition, the book covers the regulations that affect the quality of the final products and their processing as well as consumers attitude and sensory perceptions. The design of plants and equipment is also presented, taking into account engineering aspects, safety, and HACCP guidelines. Finally, innovations with regard to healthy and attractive products are examined--