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Autore	Schanz, Martin
Titolo	Die römische Literatur in der Zeit der Monarchie bis auf Hadrian / von Martin Schanz
Pubbl/distr/stampa	München : Beck, c1959
Edizione	[4., neubearbeitete Auflage /]
Descrizione fisica	xvii, 886 p. ; 25 cm
Collana	Geschichte der römischen Literatur ; 2
Altri autori (Persone)	Hosius, Carl
Disciplina	870
Soggetti	Letteratura latina - Storia
Lingua di pubblicazione	Tedesco
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Vol. 2. di: Geschichte der römischen Literatur

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Titolo	Handbook of fruits and fruit processing [[electronic resource] /] / editor, Y.H. Hui ; associate editors, Jozsef Barta ... [et al.]
Pubbl/distr/stampa	Ames, Iowa, : Blackwell Pub., 2006
ISBN	1-282-36546-0 9786612365461 1-61344-820-1 0-470-27773-4 0-470-27648-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (711 p.)
Altri autori (Persone)	HuiY. H (Yiu H.) BartaJozsef
Disciplina	664.8 664/.8
Soggetti	Food industry and trade Fruit processing plants
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	Handbook of Fruits and Fruit Processing; Contents; Contributors; Preface; Part I Processing Technology; 1. Fruit Microbiology; 2. Nutritional Values of Fruits; 3. Fruit Processing: Principles of Heat Treatment; 4. Fruit Freezing Principles; 5. Fruit Drying Principles; 6. Non-Thermal Pasteurization of Fruit Juice Using High Voltage Pulsed Electric Fields; 7. Minimally Processed Fruits and Fruit Products and Their Microbiological Safety; 8. Fresh-Cut Fruits; 9. Food Additives in Fruit Processing; 10. Fruit Processing Waste Management; Part II Products Manufacturing 11. Manufacturing Jams and Jellies 12. Manufacturing Fruit Beverages; 13. Fruit as an Ingredient in a Fruit Product; 14. Fruit Processing Plant; 15. Fruits: Sanitation and Safety; Part III Commodity Processing; 16. Apples; 17. Apricots; 18. Horticultural and Quality Aspects of Citrus Fruits; 19. Oranges and Citrus Juices; 20. Sweet Cherries; 21. Cranberry, Blueberry, Currant, and Gooseberry; 22. Date Fruits Production and Processing; 23. Grape Juice; 24. Grapes and Raisins

25. Grape and Wine Biotechnology: Setting New Goals for the Design of Improved Grapevines, Wine Yeast, and Malolactic Bacteria 26. Olive Processing; 27. Peach and Nectarine; 28. Pear Drying; 29. Plums and Prunes; 30. Processing of Red Pepper Fruits (*Capsicum annuum* L.) for Production of Paprika and Paprika Oleoresin; 31. Strawberries and Raspberries; 32. Tropical Fruits: Guava, Lychee, and Papaya; 33. Banana, Mango, and Passion Fruit; 34. Nutritional and Medicinal Uses of Prickly Pear Cladodes and Fruits: Processing Technology Experiences and Constraints  
35. Speciality Fruits Unique to HungaryIndex

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Sommario/riassunto

The processing of fruits continues to undergo rapid change. In the Handbook of Fruits and Fruit Processing, Dr. Y.H. Hui and his editorial team have assembled over forty respected academicians and industry professionals to create an indispensable resource on the scientific principles and technological methods for processing fruits of all types. The book describes the processing of fruits from four perspectives: a scientific basis, manufacturing and engineering principles, production techniques, and processing of individual fruits. A scientific knowledge of the horticulture

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