

1.	Record Nr.	UNISALENTO991000127789707536
	Titolo	The Cambridge companion to Foucault / edited by Gary Gutting
	Pubbl/distr/stampa	Cambridge : Cambridge University Press, c1994
	ISBN	0521408873
	Descrizione fisica	xii, 360 p. ; 23 cm
	Altri autori (Persone)	Gutting, Gary
	Disciplina	194
	Soggetti	Foucault, Michel Foucault, Michel
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Nota di bibliografia	Bibliografia (p. 321-352) e indice
2.	Record Nr.	UNINA9910144383003321
	Autore	Toldra Fidel
	Titolo	Dry-cured meat products [[electronic resource]] / by Fidel Toldra
	Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c2002
	ISBN	1-281-45032-4 9786611450328 0-470-38511-1 0-470-38489-1
	Descrizione fisica	1 online resource (260 p.)
	Collana	Publications in food science and nutrition
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	Soggetti	Meat - Preservation Meat
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	Livello bibliografico	Monografia
	Note generali	Description based upon print version of record.
	Nota di bibliografia	Includes bibliographical references and index.

DRY -CURED MEAT PRODUCTS; PREFACE; CONTENTS; 1 .
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