1. Record Nr. UNISALENTO991004187459707536

Autore	Scaparro, Fulvio
Titolo	Prospettive della psicologia / a cura di Peter C. Dodwell
Pubbl/distr/stampa	Torino : Boringhieri, 1976
Descrizione fisica	379 p. ; 19 cm
Collana	Universale scientifica ; 143/144
Altri autori (Persone)	Dodwell, Peter C.
Disciplina	150
Soggetti	Psicologia
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Formato	Materiale a stampa
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Note generali	Trad. F. Scaparro

2. Record Nr. UNISA996210820903316

Autore	Mosler Karl C. <1947->
Titolo	Stochastic orders and decision under risk / / K. Mosler and M. Scarsini, editors [[electronic resource]]
Pubbl/distr/stampa	Hayward, Calif., : Institute of Mathematical Statistics, c1991
Descrizione fisica	1 online resource (xiv, 392 p.)
Collana	Lecture notes-monograph series ; ; v. 19
Altri autori (Persone)	MoslerKarl C. <1947-> ScarsiniM (Marco)
Disciplina	519.2
Soggetti	Stochastic orders Inequalities (Mathematics) Decision making
Lingua di pubblicazione	Inglese
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Note generali	Papers from an international workshop held in Hamburg, Germany, May 16-20, 1989.

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Altri autori (Persone)	Daniel Cozzolino
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spectroscopy in grape and wine science -- 4.1 Chemometrics for utilizing spectrofluorometric data -- 4.2 Fluorescence spectroscopy in analysis of grape and wine composition -- 4.2.1 Detection and prediction -- 4.3 Fluorescence spectroscopy in grape and wine quality control -- 4.3.1 Classification and authentication -- 4.3.2 Monitoring -- 4.3.3 Addition -- 5 Conclusion and future perspectives -- References -- Chapter Three: From farm to fork: Spectroscopy in meat quality and safety assurance -- 1 Introduction.
2 Farm to fork: Key challenges for assessment of quality and safety -- 2.1 On-farm challenges -- 2.2 Post-slaughter challenges -- 2.3 Processing and packaging challenges -- 2.4 Distribution and retail challenges -- 2.5 Consumer-level challenges -- 3 Meat quality -- 4 Meat safety -- 5 Spectroscopy principle -- 5.1 Spectroscopic techniques -- 5.1.1 Point spectroscopy -- 5.1.2 Imaging-based spectroscopy -- 6 Challenges of applying spectroscopy on meat -- 7 Meat Vis-NIR spectra -- 8 Applications -- 8.1 Post-slaughter (pre-rigor) -- 8.2 Post-slaughter (post-rigor) -- 8.3 Packaging and storage -- 9 Challenges, limitations and future -- 10 Conclusion -- References -- Chapter Four: Vibrational spectroscopy (Raman and infrared) and machine learning tools in food safety and composition -- 1 Vibrational spectroscopy -- 1.1 Raman spectroscopy -- 1.2 Fourier transform -- 1.3 Handheld and portable instrumentation -- 1.4 Machine learning -- 1.4.1 Supervised machine learning algorithms -- 1.4.2 Bayesian networks -- 1.4.3 Soft independent modelling of class analogy -- 1.4.4 Support vector machines -- 1.4.5 Decision tree -- 1.4.6 Random forest -- 1.4.7 Gradient boosted trees -- 1.4.8 Levenberg-marquardt -- 1.4.9 Linear discriminant analysis -- 1.4.10 Partial least squares regression -- 1.4.11 Partial least squares discriminant analysis -- 1.4.12 Logistic regression -- 1.4.13 Artificial neural network -- 1.4.14 K-nearest neighbor -- 1.5 Deep learning algorithms -- 1.5.1 Convolutional neural networks -- 1.5.2 Recurrent neural networks -- 1.5.3 Restricted boltzmann machines -- 1.5.4 Autoencoders -- 1.5.5 Transfer learning -- 1.5.6 U-Net -- 1.5.7 Generative adversarial networks -- 1.5.8 Fully convolution neural networks -- 2 Spectroscopy, machine learning, and food applications -- 2.1 AI algorithms used for food applications.
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Sommario/riassunto

Spectroscopy and Machine Learning Tools for Food Quality and Safety, Volume 115 in the Advances in Food and Nutrition Research series, highlights new advances in the field, with this new volume presenting interesting chapters related to Spectroscopy and Machine Learning Tools.