Pembuatan Pati Pisang Dan Analisis Kandungan Glukosa

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Buku Ajar Patologi Robbins - E-Book Vinay Kumar 2019-08-20 Bagian dari kelompok Robbins dan Cotran yang terpercaya, Buku Ajar Patologi Robbins menyajikan secara ringkas prinsip-prinsip patologi manusia yang mudah dibaca, dengan ilustrasi yang baik sehingga ideal bagi mahasiswa masa kini yang sibuk. Edisi yang sepenuhnya direvisi ini tetap menunjukkan penekanan-penekanan tentang patogenesis dan gambaran klinis penyakit, disertai karya seni baru dan diagram-diagram yang lebih rinci. - Mencakup berbagai topik-topik klinis tambahan dan mutakhir - Karya seni baru dan diagram yang lebih rinci meringkas proses-proses patologis yang utama - Program seni yang luar biasa menghasilkan fotomikrograf, foto makroskopik dan citra radiologis dengan kualitas yang tinggi untuk melengkapi ilustrasi tingkat dunia. - Kotak berisi poin-poin ringkasan menyajikan akses cepat terhadap informasi utama dan cara pengkajian yang mudah terhadap konsep-konsep inti. - Menekankan isi patogenesis, morfologi, dan patofisiologi di seluruh buku. - Lengkap dengan akses ke eBook dan sumber elektronik asli dalam bahasa Inggris di studentconsult.inkling.com
Analisis Kelayakan Usaha Jenang Salak pada UD. Halwa Indoraya di Desa Kedungrejo Kecamatan Megaluh Kebupaten Jombang Ahmad Syaifudin 2021-01-25 Buku ini menjelaskan tentang cara menganalisis kelayakan usaha jenang salak pada UD. Halwa Indoraya di Desa Kedungrejo Kecamatan Megaluh Kebupaten Jombang.
Panduan Menulis Tugas Akhir Kedokteran & Kesehatan Dr. Tantur Syahdrajat Buku ini merupakan buku panduan praktis dalam menulis tugas akhir kedokteran dan kesehatan. Hal-hal utama yang disajikan dalam buku ini yaitu sistematika penulisan, substansi penulisan, tata cara penulisan, serta contoh yang relevan. Tugas akhir sebagai bentuk karya ilmiah hasil penelitian perlu disusun dengan sebaik-baiknya, mengingat fungsinya sebagai sumber informasi dan sumber pembelajaran berharga di perguruan tinggi. Panduan dalam buku ini akan membantu mahasiswa kedokteran dan kesehatan dalam menyusun dan menulis tugas akhir. Buku ini menyajikan kiat penulisan dari mencari kepustakaan hingga menulis tugas akhir serta mengulas bagian per bagian dari tugas akhir. Juga menyajikan perujukan sistem Vancouver dan sistem APA, dan menyertakan indeks tugas akhir.Ê *** Persembahan penerbit Kencana (PrenadaMedia)
Cooking with Kids Muyassaroh dan Devi Indriasari 2021-12-13 Buku □□□□□□□ □□□□ □□□□: □□□□□□□ □□□□ □□□□□□□ □□ □□□□□ ini berisi tentang 25 resep makanan yang sangat praktis untuk dimasak, oleh anak-anak sekalipun. Selain berisi resep praktis nan lezat, buku ini juga berisi informasi bermanfaat terkait proses memasak bersama anak-anak. Misalnya tips-tips mengaduk adonan agar hasil cake tidak bantat, mengajari anak perbedaan cara menakar bahan-bahan. Antara bahan kering seperti tepung, gula, dan sebagainya tentu berbeda teknik menakarnya jika dibanding bahan cair seperti susu, santan, air, dan lain-lain. Selain itu, anak-anak juga diperkenalkan dengan beberapa manfaat bahan makanan bagi kesehatan. Tentunya manfaat kesehatan secara ilmiah yang sudah terbukti dengan adanya publikasi jurnal ilmiah penelitiannya. Bukan yang berdasarkan mitos belaka. Selain itu, anak diajarkan cara bijaksana dalam memilih bahan makanan, melalui pengamatan pada analisa kandungan gizi dari masing-masing resep yang tersaji. Hal ini secara tidak langsung membentuk pola pikir anak agar senantiasa mengonsumsi makanan sehat hingga dewasa. Lebih hebatnya lagi, buku ini ditulis oleh orang-orang yang ahli di bidangnya. Penulis pertama yaitu Muyassaroh, merupakan seorang yang memiliki passion dalam bidang memasak, menulis, dan food photography. Penulis kedua yaitu Devi Indriasari, merupakan seorang ahli gizi yang berpengalaman dalam bidang Food Safety Supervisor khusus makanan anak-anak. Hal ini dapat dilihat dari referensi yang digunakan kebanyakan berasal dari jurnal ilmiah yang tidak diragukan lagi validitasnya. Dan juga penulisan resep berdasarkan uji coba langsung di dapur yang sebenarnya dan menggunakan foto hasil karya penulis sendiri.
Bongkar Rahasia Bisnis Bonggol Pisang Siti Nur Aidah dan Tim Penerbit KBM Indonesia 2021-02-04 Seiring dengan perkembangan pengetahuan dan teknologi serta kreatifitas masyarakat, limbah tanaman pisang (bonggol pisang) yang biasanya dibiarkan membusuk begitu saja karena tidak memiliki nilai jual kini mampu diolah menjadi produk makanan bernilai ekonomi. Pengolahan bonggol pisang menjadi berbagai macam produk yang bisa mendatangkan uang masih terasa asing oleh sebagian masyarakat desa. Padahal pohon pisang sendiri paling banyak kita dapati di daerah pedesaan atau kampung. Peluang pasarnya pun terbuka lebar karena produk ini masih jarang dipasaran, apalagi bahan baku berupa bonggol pisang tersedia dalam jumlah banyak mengingat populasi tanaman pisang yang cukup berlimpah dan selama ini tidak dimanfaatkan. Berbagai Macam ide bisnis kreatif tersebut termuat di dalam buku ini. Produk-produk tersebut tidak kalah menarik dari produk lainnya. Pengolahannya cukup sederhana serta manfaat dari kandungan bonggol pisang sendiri begitu besar bagi kesehatan.
Ozone in Food Processing Colm O'Donnell 2012-04-23 This book is the first to bring together essential information on the application of ozone in food processing, providing an insight into the current state-of-the-art and reviewing established and emerging applications in food processing, preservation and waste management. The chemical and physical properties of ozone are described, along with its microbial inactivation mechanisms. The various methods of ozone production are compared, including their economic and technical aspects. Several chapters are dedicated to the major food processing applications: fruit and vegetables, grains, meat, seafood and food hydrocolloids, and the effects on nutritional and quality parameters will be reviewed throughout. Further chapters examine the role of ozone in water treatment, in food waste treatment and in deactivating pesticide residues. The international regulatory and legislative picture is addressed, as are the health and safety implications of ozone processing and possible future trends.
Handbook of Indigenous Fermented Foods, Revised and Expanded Keith Steinkraus 2018-05-04 This work offers comprehensive, authoritative coverage of current information on indigenous fermented foods of the world, classifying fermentation according to type. This edition provides both new and expanded data on the antiquity and role of fermented foods in human life, fermentations involving an alkaline reaction, tempe and meat substitutes, amazake and kombucha, and more.;College or university bookstores may order five or more copies at a special student price which is available on request from Marcel Dekker, Inc.
Enzymes and Food Processing G. G. Birch 2012-12-06 R. S. SHALLENBERGER Cornell University, New York State Agricultural Research Station, New York, USA Among the material to be discussed in this first section of the 'Enzymes and Food Processing Symposium' is subject matter that can be viewed as a marriage between enzyme technology and sugar stereochemistry. In order to bring the significance of the material to be presented into proper perspective, I would like you to pretend, for a moment, that you are a researcher making a proposal on this subject to a Research Granting Agency in order to obtain financial support for your ideas. However, the year is 1880. Under the 'objectives' section of your proposal, you state that you intend to attach the intangible vital force or spirit-that is, the catalyst unique to the chemistry of living organisms-to an inert substrate such as sand. Thereafter you will pass a solution of right handed glucose (also known as starch sugar) past the 'vital force' and in the process convert it to left-handed glucose (also known as fruit sugar). The peer review committee would probably reject the proposal as sheer nonsense because the statements made were not only contrary to their experience, but also contrary to what they had been taught. Perhaps a few select people would have some feeling for what you were talking about, but commiseration would be the only form of support that they could offer.
Buletin Poltanesa Vol. 23 No. 1 Juni 2022 Politeknik Pertanian Negeri Samarinda 2022-06-20 Buletin Poltanesa is a collection of research articles, scientific works, and dedication from all academic community in order to integrate information. Buletin Poltanesa provides open publication services for all members of the public, both in all tertiary educational and teacher environments and other research institutions, with the freedom to exchange information that is dedicated to facilitating collaboration between researchers, writers and readers through information exchange. Buletin Poltanesa was introduced and developed in Research Department of Politeknik Pertanian Negeri Samarinda Buletin Poltanesa is published periodically twice a year, in June and December, this bulletin contains the results of research activities, discoveries and ideas in the field all multidisciplinary sciences. Hopefully with the articles in cultivation researchers can share knowledge in order to advance Indonesia, especially East and North Borneo.
The Simple Art of Perfect Baking Flo Braker 2003 The award-winning author of Sweet Miniatures offers an organized, methodical approach to baking that features some two hundred tested dessert recipes--for cakes, tortes, tarts, pies, pastries, and more, along with step-by-step instructions for a variety of useful cooking and decorating techniques. 12,500 first printing.
Manuals of Food Quality Control P. G. Martin 1979
The Miracle of Fruits Dr. Bahram Tadayyon MNS, MD, Ph.D. 2012-12-08 His most recent book, " The Miracle of Fruits", is intended to enlighten the readers of all ages the benefits of including several servings of fruits in their daily diets. Furthermore, it explains the use of fruits as natural means to prevent and cure chronic diseases, such as Alzheimer's disease, anemia, arthritis, asthma, bowel movement, cancers, depression, diabetes, erectile dysfunction, heart diseases, indigestion, osteoporosis, premenstrual and postmenopausal symptoms, stroke, ulcer, vision disorders and weight control and how to boost immunity and derive quick source of energy.
Handbook of Hydrocolloids Glyn O. Phillips 2009-05-28 Hydrocolloids are among the most widely used ingredients in the food industry. They function as thickening and gelling agents, texturizers, stabilisers and emulsifiers and in addition have application in areas such as edible coatings and flavour release. Products reformulated for fat reduction are particularly dependent on hydrocolloids for satisfactory sensory quality. They now also find increasing applications in the health area as dietary fibre of low calorific value. The first edition of Handbook of Hydrocolloids provided professionals in the food industry with relevant practical information about the range of hydrocolloid ingredients readily and at the same time authoritatively. It was exceptionally well received and has subsequently been used as the substantive reference on these food ingredients. Extensively revised and expanded and containing eight new chapters, this major new edition strengthens that reputation. Edited by two leading international authorities in the field, the second edition reviews over twenty-five hydrocolloids, covering structure and properties, processing, functionality, applications and regulatory status. Since there is now greater emphasis on the protein hydrocolloids, new chapters on vegetable proteins and egg protein have been added. Coverage of microbial polysaccharides has also been increased and the developing role of the exudate gums recognised, with a new chapter on Gum Ghatti. Protein-polysaccharide complexes are finding increased application in food products and a new chapter on this topic as been added. Two additional chapters reviewing the role of hydrocolloids in emulsification and their role as dietary fibre and subsequent health benefits are also included. The second edition of Handbook of hydrocolloids is an essential reference for post-graduate students, research scientists and food manufacturers. Extensively revised and expanded second edition edited by two leading international authorities Provides an introduction to food hydrocolloids considering regulatory aspects and thickening characteristics Comprehensively examines the manufacture, structure, function and applications of over twenty five hydrocolloids
Pangan Olahan Etnis Dayak Kutai Barat Bernatal Saragih, dkk 2018-01-17 Buku ini berjudul “Pangan Olahan Etnis Dayak Di Kutai Barat”, yang menyajikan berbagai pangan olahan yang umumnya dikonsumsi oleh masyarakat Dayak Kutai Barat yang ditulis Penulis dari berbagai informasi atau narasumber yang diperoleh selama penelitian berlangsung. Beberapa produk dibuat ulang atas bantuan ibu Nani Lewidina Purba untuk memperoleh foto produk.
The Microbial World Roger Y. Stanier 1976 The beginnings of microbiology. The methods of microbiology. The nature of the microbial world. The protists. The procaryotes: an introductory survey. Microbial metabolism: the generation of ATP. Microbial metabolism: biosynthesis. Regulation. Microbial growth. The effect of environment on microbial growth. The relations between structure and function in procaryotic cells. The viruses. Mutation and gene-function at the molecular level. The expression of mutation in viruses, cells, and cell populations. Genetic recombination. The classification of bacteria. The photosynthetic procaryotes. Gram-negative bacteria: the chemoautotrophs and methylotrophs. Gram-negative bacteria: aerobic chemoheterotrophs. The enteric group and related organism. Gram-negative bacteria: myxobacteria and other gliding organisms. Gram-positive bacteria: unicellular endosporeformers. Gram-positive bacteria: the actinomycente line. Nonspore-forming strict anaerobes. Microorganisms as geochemical agents. Symbiosis. Symbiotic associations between photosynthetic and nonphotosynthetic partners. Symbiotic associations between two nonphotosynthetic partners. Microbial pathogenicity. Microbial diseases of man. The exploitation of microorganisms by man.
Encyclopedia of Chemical Processing Sunggyu Lee 2006 Supplying nearly 350 expertly-written articles on technologies that can maximize and enhance the research and production phases of current and emerging chemical manufacturing practices and techniques, this second edition provides gold standard articles on the methods, practices, products, and standards recently influencing the chemical industries. New material includes: design of key unit operations involved with chemical processes; design, unit operation, and integration of reactors and separation systems; process system peripherals such as pumps, valves, and controllers; analytical techniques and equipment; current industry practices; and pilot plant design and scale-up criteria.
Starch: Chemistry and Technology Roy L. Whistler 2012-12-02 Starch: Chemistry and Technology, Second Edition focuses on the chemistry, processes, methodologies, applications, and technologies involved in the processing of starch. The selection first elaborates on the history and future expectation of starch use, economics and future of the starch industry, and the genetics and physiology of starch development. Discussions focus on polysaccharide biosynthesis, nonmutant starch granule polysaccharide composition, cellular developmental gradients, projected future volumes of corn likely to be used by the wet-milling industry, and organization of the corn wet-milling industry. The manuscript also tackles enzymes in the hydrolysis and synthesis of starch, starch oligosaccharides, and molecular structure of starch. The publication examines the organization of starch granules, fractionation of starch, and gelatinization of starch and mechanical properties of starch pastes. Topics include methods for determining starch gelatinization, solution properties of amylopectin, conformation of amylose in dilute solution, and biological and biochemical facets of starch granule structure. The text also takes a look at photomicrographs of starches, industrial microscopy of starches, and starch and dextrins in prepared adhesives. The selection is a vital reference for researchers interested in the processing of starch.
Musa Spp Marlene Diekmann 1996 The guidelines are divided into two parts. The first part makes general recommendations on how best to move Musa germplasm. The second part covers the important pests and diseases of quarantine concern. The information given on a particular pest or disease is not exhaustive but concentrates on those aspects that are most relevant to quarantine.
Prosiding Seminar Nasional Makanan Tradisional, Malang, 26 Pebruari 2000 2000 Publicity of traditional food, food habit, etc. in Indonesia; proceedings of seminar.
Distillation Design Henry Z. Kister 1992-02-22 Providing coverage of design principles for distillation processes, this text contains a presentation of process and equipment design procedures. It also highlights limitations of some design methods, and offers guidance on how to overcome them.
Global Report on Diabetes World Health Organization 2016-05-31 "Diabetes is a serious, chronic disease that occurs either when the pancreas does not produce enough insulin (a hormone that regulates blood sugar, or glucose), or when the body cannot effectively use the insulin it produces. Diabetes is an important public health problem, one of four priority noncommunicable diseases (NCDs) targeted for action by world leaders. Both the number of cases and the prevalence of diabetes have been steadily increasing over the past few decades. Globally, an estimated 422 million adults were living with diabetes in 2014, compared to 108 million in 1980. The global prevalence (age-standardized) of diabetes has nearly doubled since 1980, rising from 4.7% to 8.5% in the adult population. This reflects an increase in associated risk factors such as being overweight or obese. Over the past decade, diabetes prevalence has risen faster in low- and middle-income countries than in high-income countries. Diabetes caused 1.5 million deaths in 2012. Higher-than-optimal blood glucose caused an additional 2.2 million deaths, by increasing the risks of cardiovascular and other diseases. Forty-three percent of these 3.7 million deaths occur before the age of 70 years. The percentage of deaths attributable to high blood glucose or diabetes that occurs prior to age 70 is higher in low- and middle-income countries than in high-income countries. Because sophisticated laboratory tests are usually required to distinguish between type 1 diabetes (which requires insulin injections for survival) and type 2 diabetes (where the body cannot properly use the insulin it produces), separate global estimates of diabetes prevalence for type 1 and type 2 do not exist. The majority of people with diabetes are affected by type 2 diabetes. This used to occur nearly entirely among adults, but now occurs in children too."--Page 6.
Food Packaging and Shelf Life Gordon L. Robertson 2009-12-21 The importance of food packaging hardly needs emphasizing since only a handful of foods are sold in an unpackaged state. With an increasing focus on sustainability and cost-effectiveness, responsible companies no longer want to over-package their food products, yet many remain unsure just where reductions can effectively be made. Food Packaging and
Extrusion Cooking R Guy 2001-07-09 The first part of this book introduces extrusion technology. Chapters examine extruders and their use in thermal transitions of raw materials into functional forms for the manufacture of particular foods. They also offer valuable guidance on the range of extruders and how to select the correct one, as well as the basic requirements in a typical extrusion process. The second part looks at the application of extrusion in specific product groups. Each chapter examines the range of extruded products within the product group, the specific production issues to the products, and future trends.
Shelf-life Dating of Foods Theodore Peter Labuza 1982-01-01
Krause's Food & the Nutrition Care Process L. Kathleen Mahan 2012 The most respected nutrition text for more than 50 years, Krause's Food & the Nutrition Care Process delivers comprehensive and up-to-date information from respected educators and practitioners in the field. The latest recommendations of the Dietary Guidelines for Americans 2010, new and expanded chapters, and a large variety of tables, boxes, and pathophysiology algorithms provide need-to-know information with ease, making this text perfect for use in class or everyday practice. Clear, logical organization details each step of complete nutritional care from assessment to therapy. UNIQUE! Pathophysiology algorithms clarify the illness process and to ensure more effective care. New Directions boxes reflect the latest research in emerging areas in nutrition therapy. Focus On boxes provide additional detail on key chapter concepts. Clinical Insight boxes and Clinical Scenarios with detailed Sample Nutrition Diagnosis statements help ensure the most accurate and effective interventions in practice. Key terms listed at the beginning of each chapter and bolded within the text provide quick access to important nutrition terminology. More than 1,000 self-assessment questions on a companion Evolve website reinforce key textbook content. Reorganized table of contents reinforces the Nutrition Care Process structure endorsed by the American Dietetic Association (ADA). New recommendations reflect a comprehensive approach to diet and nutrition that incorporates the Dietary Guidelines for Americans 2010, the MyPyramid food guide, and the Eating Well with Canada's Food Guide recommendations. MNT for Thyroid Disorders chapter details important nutrition considerations for managing thyroid disorders. New calcium and vitamin D Dietary Recommended Intakes (DRIs) improve monitoring of nutrient intake. Expanded Nutrition in Aging chapter includes assessment and nutritional care guidelines for the growing elderly patient population. Growth grids for children detail proper patient nutrition during infancy and early childhood. Extensively revised MNT for Food Allergies chapter highlights the importance of food allergy management in clinical nutrition therapy. Updated appendices enhance assessment accuracy with the latest laboratory findings and normal values.
Milk and Dairy Product Technology Edgar Spreer 2017-10-19 Addressing both theoretical and practical issues in dairy technology, this work offers coverage of the basic knowledge and scientific advances in the production of milk and milk-based products. It examines energy supply and electricity refrigeration, water and waste-water treatment, cleaning and disinfection, hygiene, and occupational safety in dairies.
Jadi Jutawan Dengan Berbisnis Buah Pisang Siti Nur Aidah dan Tim Penerbit KBM Indonesia 2021-01-29 Pisang merupakan buah yang sudah tidak asing lagi didengar. Buah pisang belakangan ini sudah menjadi buah favorit bagi masyarakat. Selain karena harganya yang cukup terjangkau, tanaman pisang juga banyak dijumpai di mana saja. Selain itu, tanaman pisang juga bisa diolah menjadi aneka makanan yang memiliki nilai ekonomi tinggi, seperti kue pudding, es pisang ijo, hingga pisang goreng. Salah satu peluang usaha pertanian yang sangat menjanjikan yaitu dengan budidaya pisang. Semua bagian yang dimiliki buah pisang ini dapat dimanfaatkan, seperti pohonnya yang bisa disulap menjadi anyaman dan masih banyak lagi. Selain itu, pisang bisa terus tumbuh tanpa mengenal musim. Untuk mengawali bisnis dari budidaya pisang ini tidaklah sulit. Bisnis ini termasuk bisnis pertanian modal kecil. Kita semua bisa memulai bisnis budidaya pisang ini di lahan kecil atau di sekitar pekarangan rumah. Untuk menambah wawasan tentang bagaimana cara sukses berbisnis pisang yang meraup keuntungan bagai jutawan, buku ini menyajikan dengan lengkap tentang tanaman pisang yang dapat digunakan sebagai panduan budidaya pisang.
How Baking Works Paula I. Figoni 2010-11-09 An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.
Professional Baking Wayne Gisslen 2004-04-06 One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Corden Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.
Food Chemistry Professor Dr.-Ing. H.-D. Belitz 2013-04-17 This advanced textbook for teaching and continuing studies provides an in-depth coverage of modern food chemistry. Food constituents, their chemical structures, functional properties and their interactions are given broad coverage as they form the basis for understanding food production, processing, storage, handling, analysis, and the underlying chemical and physical processes. Special emphasis is also giben to food additives, food contaminants and tho understanding the important processing parameters in food production. Logically organized (according to food constituents and commodities) and extensively illustrated with more than 450 tables and 340 figures this completely revised and updated edition provides students and researchers in food science or agricultural chemistry with an outstanding textbook. In addition it will serve as reference text for advanced students in food technology and a valuable on-the-job reference for chemists, engineers, biochemists, nutritionists, and analytical chemists in food industry and in research as well as in food control and other service labs.
Biorefineries Ayhan Demirbas 2009-09-29 Industrial biorefineries have been identified as the most promising routes to the creation of a bio-based economy. Partial biorefineries already exist in some energy crop, forest-based, and lignocellulosic product facilities. Biorefineries: For Biomass Upgrading Facilities examines the variety of different technologies which integrated bio-based industries use to produce chemicals; biofuels; food and feed ingredients; biomaterials; and power from biomass raw materials. Conversion technologies are also covered, since biomass can be converted into useful biofuels and biochemicals via biomass upgrading and biorefinery technologies. Biorefineries: For Biomass Upgrading Facilities will prove a practical resource for chemical engineers, and fuel and environmental engineers. It will also be invaluable in academic fields, providing useful information for both researchers and students.
Finance and Development, December 2013 International Monetary Fund. External Relations Dept. 2013-11-25 For the latest thinking about the international financial system, monetary policy, economic development, poverty reduction, and other critical issues, subscribe to Finance & Development (F&D). This lively quarterly magazine brings you in-depth analyses of these and other subjects by the IMF’s own staff as well as by prominent international experts. Articles are written for lay readers who want to enrich their understanding of the workings of the global economy and the policies and activities of the IMF.
Hydrocolloid Applications Nussinovitch 2012-12-06 This book offers a comprehensive introduction to the technological applications of these fascinating materials. It introduces sources, structures, properties, and food uses, and describes gums in non-food areas, their applications and their multi-disciplinary contribution to these fields, as well as examples of their uses.
Baked Products Stanley P. Cauvain 2008-04-15 Taking a fresh approach to information on baked products, this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food industry. First establishing an understanding of the key characteristics which unite existing baked product groups, the authors move on to discuss product development and optimisation, providing the reader with coverage of: Key functional roles of the main bakery ingredients Ingredients and their influences Heat transfer and product interactions Opportunities for future product development Baked Products is a valuable practical resource for all food scientists and food technologists within bakery companies, ingredient suppliers and general food companies. Libraries in universities and research establishments where food science and technology is studied and taught will find the book an important addition to their shelves.
Aesthetic Intelligence Pauline Brown 2019-11-26 Longtime leader in the luxury goods sector and former Chairman of LVMH Moët Hennessy Louis Vuitton North America reinvents the art and science of brand-building under the rubric of Aesthetic Intelligence. In a world in which people have cheap and easy access to most goods and services, yet crave richer and more meaningful experiences, aesthetics has become a key differentiator for most companies and a critical factor of their success and even their survival. In this groundbreaking book, Pauline Brown, a former leader of the world’s top luxury goods company and a pioneer in identifying the role of aesthetics in business, shows executives, entrepreneurs, and other professionals how to harness the power of the senses to create products, services, and experiences that stand out, resonate with their customers, and create long-term value for their businesses. The power is rooted in Aesthetic Intelligence—or “the other AI,” as Brown refers to it. Aesthetic Intelligence can be learned. Indeed, people are born with far more capacity than they use, but even those that are naturally gifted must continue to refine their skills, lest their aesthetic advantage atrophy. Through a combination of storytelling and practical advice, the author shows how aesthetic intelligence creates business value and how executives, entrepreneurs and others can boost their own AI and successfully apply it to business. Brown offers research, strategies and practical exercises focused on four essential AI skills. Aesthetic Intelligence provides a crucial roadmap to help business leaders build their businesses in their own authentic and distinctive way. Aesthetic Intelligence is about creating delight, lifting the human spirit, and rousing the imagination through sensorial experiences.
Vogels Textbook Of Quantitative Chemical Analysis Mendham 2006-02
Industrial Microbiology Samuel Cate Prescott 1949
Biochemistry of Fruit Ripening G.B. Seymour 2012-12-06 It is over 20 years since the publication of A.c. Hulme's two volume text on The Biochemistry of Fruits and thei.r Products. Whilst the bulk of the information contained in that text is still relevant it is true to say that our understanding of the biochemical and genetic mech
Fiber Ingredients Susan Sungsoo Cho 2009-06-18 This book summarizes available fiber sources and how they can be incorporated into new food products to provide improved health benefits. It rigorously examines health claims, recent research, and contradictory data; covers fiber for weight and glycemic control, and intestinal regularity; and discusses how food producers can find fiber sources and include finer in their products. Critically examining current research and future directions, this resource blends coverage of the latest scientific information on the health benefits of fiber with information on how to formulate foods with higher concentrations of this vital nutrient.
Unit Processes in Organic Synthesis Philip Herkimer Groggins 1958

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