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Characterization of Lignocellulosic Materials
 Springer Handbook of Petroleum Technology
 Alternative Fuels for Transportation
 Engineering and Food for the 21st Century
 Handbook of Alcoholic Beverages
 Unit Operations in Food Processing
 Applied Measurement Systems
 Structural Masonry
 Infrared Absorption Spectroscopy
 Advanced Direct Injection Combustion Engine Technologies and Development
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 Grambling's First Mayor, B.T. Woodard, Sr
 Challenges in Green Analytical Chemistry
 Distillation Control
 Palliative Care of the Cancer Patient
 Whisky
 Classic Classic Classic Classic
 Global Bioethanol
 Paint, Varnish, Lacquer and Related Products
 Concrete and Masonry Movements
 Characterization of Minerals, Metals and Materials
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 Password Book: Include Alphabetical Index with Cute Flowers Seamless
 Veterinary Acupuncture
 Distillation and Rectification
 Skills for Communicating with Patients
 Brick and Block Masonry
 The Biotechnology of Ethanol
 Yeast Physiology and Biotechnology
 Physics, Volume 2
 Handbook of Bioenergy Crop Plants
 Ethanol Fuels
 Biofuel Support Policies: An Economic Assessment
 Industrial Pollution
 Perspectivas de los biocombustibles en la Argentina y en Brasil

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ALEXANDER COLLINS

Characterization of Lignocellulosic Materials Elsevier

A. Fundamentals - B. Theory - I. Units - II. Interrelation between vapor concentration and partial pressure of vapor in multicomponent mixtures - III. Equilibrium of boiling multicomponent mixtures - IV. Partial condensation of mixtures - V. Heat of evaporation of mixtures - C. Separation of liquids by simple distillation; the simple pot still - I. Data for computation - II. Design of kettle stills - III. Separation by distillation and partial condensation - D. The rectifying column - I. Effect of rectifying plates - II. Hookup of reflux condensers - III. Layout of a batch-type distillation unit - IV. Computation of the number of plates for a batch type distillation unit - V. Minimum reflux ratio and actual reflux ratio for batch-type rectifiers - VI. The rectification mechanism on interchanger plates - VII. Heat consumption and reboil heat for a pot still and rectifying column - E. Continuous distilling equipment having rectifying and stripping sections - I. Determination of the number of plates - II. Minimum reflux ratio of a continuous rectifying unit for separating binary mixtures - III. The actual reflux ratio of a continuous rectifying unit - IV. Mass-concentration interrelations - V. Heat requirements - VI. Reduction of heat requirements - VII. Layout of continuous rectifying equipment for handling binary mixtures - VII I. Special cases - IX. Location of the feed point - X. Heat losses - XI. Variation of the molar heat of evaporation in the interchanger column - F. Treatment of rectification using enthalpy-concentration diagrams - I. The rectifying column - II. The continuous rectifying unit - G. Separating mixtures containing more than two components - I. Eliminating small amounts of certain components in a mixture - II. Separation of ideal ternary mixtures - III. Number of rectifying columns required to separate multicomponent mixtures and their hookup - IV. Rectifying ideal mixtures of more than three components - H. Determining the dimensions of rectifying columns with interchanger plates; plate efficiency - I. Cap-type and tunnel-type plates - II. Sieve plates - III. Comparison of cap-type and sieve-type plates - IV. Influence of the direction of flow of the phases on the rectification effect of a plate; liquid mixing, vapor mixing, counterflow and parallel flow - V. Rectifying plate design - J. Rectification in packed columns - I. General remarks - II. Determining the column height by means of the corresponding theoretical plate number; different types of packings - III. Determination of column height from the heat transmission coefficient between phases; liquid distribution within the column - IV. Pressure loss in packed columns - K. Details - I. Heat exchangers - II. Control equipment - L. Molecular distillation - M. Appendix - I. Equilibrium data for binary mixtures - II. Heats of evaporation of various materials at - 760 mm Hg - III. Specific heats and specific weights of liquids - IV. Molecular weights - V. Conversion tables - N. Review by the translator of progress made since the original publication - Index - *Springer Handbook of Petroleum Technology* John Wiley & Sons

This revision reflects major updating, expansion of hot topics, and coverage of trends, current areas of research interest, and controversies in veterinary acupuncture. The book begins with the history and concepts of acupuncture and continues with the anatomic and neurophysiologic basis of acupuncture, research on acupuncture, practical techniques, instrumentation, and point selection. Part two covers acupuncture in small animals, including a canine atlas, avian acupuncture, and chapters that focus on disorders grouped by body systems. Part three is devoted to acupuncture in large animals. It begins with three different equine atlases, followed by equine acupuncture treatment according to body system, and concludes with acupuncture in cattle and a porcine acupuncture atlas. Part four covers failures in veterinary acupuncture and veterinary manipulative therapies.

Alternative Fuels for Transportation Elsevier

This report shows that the high level of policy support contributes little to reduced greenhouse-gas

emissions and other policy objectives, while it adds to a range of factors that raise international prices for food commodities.

Engineering and Food for the 21st Century John Wiley & Sons

Organize all your website account logins and passwords. No need to use Post-it notes or scraps of paper. This notebook contains more 300 places to store your password. The notebook contains spaces for website address, user name, email, password.

Handbook of Alcoholic Beverages Butterworth-Heinemann

A comprehensive two- volume set that describes the science and technology involved in the production and analysis of alcoholic beverages. At the heart of all alcoholic beverages is the process of fermentation, particularly alcoholic fermentation, whereby sugars are converted to ethanol and many other minor products. The Handbook of Alcoholic Beverages tracks the major fermentation process, and the major chemical, physical and technical processes that accompany the production of the world's most familiar alcoholic drinks. Indigenous beverages and small-scale production are also covered to a significant extent. The overall approach is multidisciplinary, reflecting the true nature of the subject. Thus, aspects of biochemistry, biology (including microbiology), chemistry, health science, nutrition, physics and technology are all necessarily involved, but the emphasis is on chemistry in many areas of the book. Emphasis is also on more recent developments and innovations, but there is sufficient background for less experienced readers. The approach is unified, in that although different beverages are dealt with in different chapters, there is extensive cross-referencing and comparison between the subjects of each chapter. Divided into five parts, this comprehensive two-volume work presents: INTRODUCTION, BACKGROUND AND HISTORY: A simple introduction to the history and development of alcohol and some recent trends and developments, FERMENTED BEVERAGES: BEERS, CIDERS, WINES AND RELATED DRINKS: the latest innovations and aspects of the different fermentation processes used in beer, wine, cider, liquer wines, fruit wines, low-alcohol and related beverages. SPIRITS: cover distillation methods and stills used in the production of whisky, cereal- and cane-based spirits, brandy, fruit spirits and liquers ANALYTICAL METHODS: covering the monitoring of processes in the production of alcoholic beverages, as well as sample preparation, chromatographic, spectroscopic, electrochemical, physical, sensory and organoleptic methods of analysis. NUTRITION AND HEALTH ASPECTS RELATING TO ALCOHOLIC BEVERAGES: includes a discussion on nutritional aspects, both macro- and micro-nutrients, of alcoholic beverages, their ingestion, absorption and catabolism, the health consequences of alcohol, and details of the additives and residues within the various beverages and their raw materials.

Unit Operations in Food Processing CRC Press

Structural masonry in India is substantially different from brick masonry in the west. This is due to lower strength of bricks in India. The properties of bricks vary widely from region to region and the elastic modulus of the mortar is often more than that of the brick. This book attempts to address this situation by studying the load carrying capacity of Indian brick masonry.

Applied Measurement Systems IICA

An Indispensable Reference of Air, Soil, and Water Pollutants This second edition of Environmental Toxicology focuses on the biological and health effects toxins have on living organisms. It also stresses the relationship between human activity and the environment, relating changes in the environment with the changing patterns of human d

Structural Masonry Elsevier

Engineering and Food for the 21st Century presents important reviews and up-to-date discussions of major topics relating to engineering and food. Internationally renowned contributors discuss a broad base of food engineering and related subjects, including research and prospective industrial applications. The first part begins with recent trends in food engineering and challenges for the future. It then presents important discussions of fundamental aspects of food engineering, including

physical chemistry, mass transfer, food rheology, and food structure. Part 2 contains state-of-the-art presentations on thermal processing and packaging, minimal processing, emerging technologies, process control, biotechnology, and environmental factors associated with the processing of food.

Infrared Absorption Spectroscopy Mosby Incorporated

"No other book to date presents facial animation concepts, theory, and practical application with the authority that Stop Staring does." —TIEM Design Crafting believable facial animation is one of the most challenging, yet rewarding aspects of 3D graphics. Done right, this art breathes life into otherwise deadpan faces. In this extraordinary book, professional animator Jason Osipa teaches you how to achieve realistic facial modeling and animation. Using detailed practical examples complemented with high-quality images and a touch of humor, Osipa leads you from design and modeling to rigging and animation. The CD and full-color insert demonstrate techniques you can use to fine-tune your facial animations. Reviewed and approved by Alias|Wavefront, Stop Staring: Facial Modeling and Animation Done Right, uses the Academy Award(r) winning Maya(r) 3D animation and effects software as the focus for its examples, yet the principles and techniques are described in ways that will be helpful to anyone working on facial modeling and animation. Mastering the Face Start out by getting familiar with the range of possible facial expressions, then focus on animating and modeling the mouth, eyes and brows. When you're ready to bring it all together, you can generate a scene from concept to completion. Topics covered include: Understanding how the whole face affects expression Learning visemes and lip sync techniques Constructing a mouth and mouth keys Building emotion through the eyes and brows Building interfaces to easily connect and control your models Skeletal setup, weighting, and rigging Note: CD-ROM/DVD and other supplementary materials are not included as part of eBook file.

Advanced Direct Injection Combustion Engine Technologies and Development CRC Press

Direct injection enables precise control of the fuel/air mixture so that engines can be tuned for improved power and fuel economy, but ongoing research challenges remain in improving the technology for commercial applications. As fuel prices escalate DI engines are expected to gain in popularity for automotive applications. This important book, in two volumes, reviews the science and technology of different types of DI combustion engines and their fuels. Volume 1 deals with direct injection gasoline and CNG engines, including history and essential principles, approaches to improved fuel economy, design, optimisation, optical techniques and their applications. Reviews key technologies for enhancing direct injection (DI) gasoline engines Examines approaches to improved fuel economy and lower emissions Discusses DI compressed natural gas (CNG) engines and biofuels

Environmental Toxicology Wiley-Blackwell

Measurement is a multidisciplinary experimental science. Measurement systems synergistically blend science, engineering and statistical methods to provide fundamental data for research, design and development, control of processes and operations, and facilitate safe and economic performance of systems. In recent years, measuring techniques have expanded rapidly and gained maturity, through extensive research activities and hardware advancements. With individual chapters authored by eminent professionals in their respective topics, Applied Measurement Systems attempts to provide a comprehensive presentation and in-depth guidance on some of the key applied and advanced topics in measurements for scientists, engineers and educators.

Fuel from Farms OECD Publishing

"Biofuels for Road Transport: A Seed to Wheel Perspective" provides a review of the history, the current status and perspectives for biofuels used in road transport, across the full 'seed-to-wheel' life cycle of these fuels. Successive chapters cover the history of biofuels; the first- and second-generation liquid fuels and biofuels for powering electric vehicles; fossil fuel replacement, land requirement, greenhouse gas balances and environmental burdens of ethanol, esters derived from fatty acids ('biodiesel'), Fischer-Tropsch diesel and HTU diesel; competing technologies (fossil fuels, increases in energy-efficiency and photovoltaic power) and how they compare to biofuels; and the perspectives for biofuels. Cost, availability, technological development, competition with biomass for food and for soil organic carbon and environmental perspectives are also discussed.

Handbook of Petroleum Refining Processes Independently Published

This handbook provides a comprehensive but concise reference resource for the vast field of petroleum technology. Built on the successful book "Practical Advances in Petroleum Processing" published in 2006, it has been extensively revised and expanded to include upstream technologies. The book is divided into four parts: The first part on petroleum characterization offers an in-depth review of the chemical composition and physical properties of petroleum, which determine the possible uses and the quality of the products. The second part provides a brief overview of petroleum geology and upstream practices. The third part exhaustively discusses established and emerging refining technologies from a practical perspective, while the final part describes the production of various refining products, including fuels and lubricants, as well as petrochemicals, such as olefins and polymers. It also covers process automation and real-time refinery-wide process optimization. Two key chapters provide an integrated view of petroleum technology, including environmental and safety issues. Written by international experts from academia, industry and research institutions, including integrated oil companies, catalyst suppliers, licensors, and consultants, it is an invaluable resource for researchers and graduate students as well as practitioners and professionals.

Grambling's First Mayor, B.T. Woodard, Sr John Wiley & Sons

Widely used in the construction of bridges, dams and pavements, concrete and masonry are two of

the world's most utilized construction materials. However, many engineers lack a proper understanding of the methods for predicting and mitigating their movements within a structure. Concrete and Masonry Movements provides practical methods for predicting and preventing movement in concrete and masonry, saving time and money in retrofitting and repair cost. With this book in hand, engineers will discover new prediction models for masonry such as: irreversible moisture expansion of clay bricks, elasticity, creep and shrinkage. In addition, the book provides up-to-date information on the codes of practice. Provides mathematical modelling tools for predicting movement in masonry Up-to-date knowledge of codes of practice methods Clearly explains the factors influencing all types of concrete and masonry movement Fully worked out examples and set problems are included at the end of each chapter

Challenges in Green Analytical Chemistry CRC Press

Exploring how to counteract the world's energy insecurity and environmental pollution, this volume covers the production methods, properties, storage, engine tests, system modification, transportation and distribution, economics, safety aspects, applications, and material compatibility of alternative fuels. The esteemed editor highlights the importance of moving toward alternative fuels and the problems and environmental impact of depending on petroleum products. Each self-contained chapter focuses on a particular fuel source, including vegetable oils, biodiesel, methanol, ethanol, dimethyl ether, liquefied petroleum gas, natural gas, hydrogen, electric, fuel cells, and fuel from nonfood crops.

Distillation Control Springer

Focusing on the biotechnology of ethanol, this book highlights its industrial relevance as one of the most important products of primary metabolism. The text covers the most advanced developments among classical methods as well as more unconventional techniques, before going on to outline various aspects of new applications and the increasing importance of ethanol as a renewable resource. Topics covered in this unique volume include alternative raw materials, such as municipal waste and waste paper or particular crops, innovative methods of production using genetically engineered microorganisms, and the role of ethanol as both a source of energy and a valuable commodity. The book is a valuable reference in that it combines biotechnological and economic aspects, while also providing an overview of the state of the art in the production and use of ethanol. Throughout, special emphasis has been placed on a balanced presentation between developments in Europe as well as in North and South America. With contributions of T. Senn and H.J. Pieper and of N. Kosaric and F. Vardar-Sukan.

Palliative Care of the Cancer Patient BoD - Books on Demand

This lined paper journal notepad has 110 pages and is an ideal book to scribble your thoughts, shopping lists and sketches. It can be used as a school book, somewhere to write down notes or a general notepad. It provides ample space with its 6.14" x 9.21" size to jot down your daily thoughts and is a great gift for going back to school, for Christmas stockings and Birthday presents.

Whisky Wiley-Blackwell

Yeasts are the world's premier industrial micro-organisms. In addition to their wide exploitation in the production of foods, beverages and pharmaceuticals, yeasts also play significant roles as model eukaryotic cells in furthering our knowledge in the biological and biomedical sciences. In order for modern biotechnology to fully exploit the activities of yeasts, it is essential to appreciate aspects of yeast cell physiology. In recent years, however, our knowledge of yeast physiological phenomena has lagged behind that of yeast genetics and molecular biology. Yeast Physiology and Biotechnology redresses the balance by linking key aspects of yeast physiology with yeast biotechnology. Individual chapters provide broad and timely coverage of yeast cytology, nutrition, growth and metabolism - important aspects of yeast cell physiology which are pertinent to the practical uses of yeasts in industry. The final chapter reviews traditional, modern and emerging biotechnologies in which roles of yeasts in the production of industrial commodities and their value in biomedical research are fully discussed. Relevant aspects of classical and modern yeast genetics and molecular biology are fully integrated into the appropriate chapters. This up-to-date and fully referenced book is aimed at advanced undergraduate and postgraduate bioscience students, but will also prove to be a valuable source of information for yeast researchers and technologists.

Classic Classic Classic Classic Applied Science Publishers

Decision to produce; Markets and uses; Market assessment; Production potential; Equipment selection; Financial requirements; Decision and planning worksheets; Basic ethanol production; Preparation of feedstocks, Fermentation; Distillation; Types of feedstocks; Coproduct yields; Agronomic considerations; Plant design; Overall plant considerations; Process control; Representative ethanol plant; Maintenance checklist; Business plan; Analysis of financial requirements; Organizational form; Financing; Case study; Summary of legislation; Bureau of alcohol, tobacco, and firearms permit information; Environmental considerations.

Global Bioethanol John Wiley & Sons

This long awaited second edition of a popular textbook has a simple and direct approach to the diversity and complexity of food processing. It explains the principles of operations and illustrates them by individual processes. The new edition has been enlarged to include sections on freezing, drying, psychrometry, and a completely new section on mechanical refrigeration. All the units have been converted to SI measure. Each chapter contains unworked examples to help the student gain a grasp of the subject, and although primarily intended for the student food technologist or process engineer, this book will also be useful to technical workers in the food industry