Concepts In Wine Technology

Chemical Analysis of Grapes and WineWine FaultsWine SciencePostmodern WinemakingHandbook of Food Science, Technology, and Engineering - 4 Volume SetWine MicrobiologyWine Microbiology and BiotechnologyWine Grape Varieties in CaliforniaSolid State Fermentation for Foods and BeveragesA Complete Guide to Quality in Small-Scale Wine MakingScience and Technology of Fruit Wine ProductionThe Handbook of Yoruba Religious ConceptsThe Chemistry of WinePrinciples and Practices of WinemakingLadder Logic Programming FundamentalsUnderstanding Wine ChemistryTransdisciplinary Marketing Concepts and Emergent Methods for Virtual EnvironmentsIntroduction to Wine Laboratory Practices and ProceduresBiotechnologyConcepts for Neural NetworksFunctional and Speciality Beverage TechnologyThe Technology FallacyBeveragesManaging Wine QualityConcepts in Wine Technology, Small Winery Operations, Third EditionCurious George Sounds Like Christmas Sound BookWinery Technologies and OperationsConcepts in Wine Technology: Small Winery OperationsUnderstanding Wine Technology, 3rd EditionUnderstanding Wine Technology, 3rd EditionConcepts in Wine ChemistryIT Infrastructure Architecture - Infrastructure Building Blocks and Concepts Third EditionConcepts in Wine ChemistryWine Analysis and ProductionThe Glass of WineVineyards, Rocks, and SoilsThe Science of WineSoils for Fine WinesFoundations of Stochastic Inventory TheoryConcepts in Wine Technology

Chemical Analysis of Grapes and Wine

Unlike most biotechnology textbooks, Dr. David P. Clark's Biotechnology approaches modern biotechnology from a molecular basis, which grew out of the increasing biochemical understanding of physiology. Using straightforward, less-technical jargon, Clark manages to introduce each chapter with a basic concept that ultimately evolves into a more specific detailed principle. This up-to-date text covers a wide realm of topics, including forensics and bioethics, using colorful illustrations and concise applications. This book will help readers understand molecular biotechnology as a scientific discipline, how the research in this area is conducted, and how this technology may impact the future. · Up-to-date text focuses on modern biotechnology with a molecular foundation · Basic concepts followed by more detailed, specific applications · Clear, color illustrations of key topics and concepts · Clearly written without overly technical jargon or complicated examples

Wine Faults

"This book provides a broad and comprehensive international coverage of subjects, issues, and current trends relating to all areas of online marketing"--Provided by publisher.

Wine Science

More than 150 years after Louis Pasteur attributed fermentation to a living organism, the field of wine microbiology and chemistry is vibrant with discovery. The last decade alone has seen great strides in our understanding of the biochemistry involved in vinification. In this new edition of his classic text, Yair Margalit gives the complete and current picture of the basic and advanced science behind these processes, making the updated Concepts in Wine Chemistry the broadest and most meticulous book on the topic in print. Organized to track the sequence of the winemaking process, chapters cover must and wine composition, fermentation, phenolic compounds, wine oxidation, oak products, sulfur dioxide, cellar processes, and wine defects. Margalit ends with chapters detailing the regulations and legal requirements in the production of wine, and the history of wine chemistry and winemaking practices of old.

Postmodern Winemaking

In the beginning, for me, winemaking was a romanticized notion of putting grape juice into a barrel and allowing time to perform its magic as you sat on the veranda watching the sunset on a Tuscan landscape. For some small wineries, this notion might still ring true, but for the majority of wineries commercially producing quality wines, the reality of winemaking is far more complex. The persistent evolution of the wine industry demands continual advan- ments in technology and education to sustain and promote quality winem- ing. The sciences of viticulture, enology, and wine chemistry are becoming more intricate and sophisticated each year. Wine laboratories have become an integral part of the winemaking process, necessitating a knowledgeable staff possessing a multitude of skills. Science incorporates the tools that new-age winemakers are utilizing to produce some of the best wines ever made in this multibillion dollar trade. A novice to enology and wine chemistry can find these subjects daunting and intimidating. Whether you are a home winemaker, a new winemaker, an enology student, or a beginning-to-intermediate laboratory technician, p- ting all the pieces together can take time. As a winemaker friend once told me, “winemaking is a moving target. ” Introduction to Wine Laboratory Practices and Procedures was written for the multitude of people entering the wine industry and those that wish to learn about wine chemistry and enology.

Handbook of Food Science, Technology, and Engineering - 4 Volume Set

Following up on his bestselling Winery Technology and Operations, physical chemist and winemaker Yair Margalit comes out with the successive, Concepts in Wine Technology, fully updated and revised to meet the advances of modern winemaking. Among the extended topics are fermentation, skin contact, acid balance, phenolics, bottling, the use of oak and quality control. He begins in the vineyard discussing proper maturation, soil and climate, bunch health, vineyard disease states, and grape varieties. Next he tackles the preharvest with a careful look at vineyard management and preparing the winery for harvest. Dr. Margalit then outlines the entire process of harvesting, from destemming, crushing, and skin contact as it applies to both red and white grapes to pressing, must correction, and temperature control. Fermentation is examined fully and includes a lengthy look at the factors affecting malo-lactic fermentation and its pros and cons. There is a chapter on cellar operations that deals with racking, stabilization, fining, filtration, blending, and maintaining winery hardware, followed by sections on barreling and bottling. The final chapter pulls together the more general aspects of wine technology, covering sulphur-dioxides, different forms of wine spoilage and ways to ward them off, legal regulations and, one of the most important and enigmatic compounds in wine, phenolics.

Wine Microbiology

Yair Margalit, Ph.D, is a world renowned physical chemist, a practicing winemaker, university professor, and the author of the best selling Winery Technology & Operations. This book is the product of his years of research and practical winemaking experience. The state-of-the art in wine chemistry based on the current literature. Contains all aspects of wine production based on the components of grapes and their transformation into wine through fermentation, aging, cellaring and packaging. Emphasis is on the current knowledge of elevating wine quality.

Wine Microbiology and Biotechnology

Jurassic, basalt, moraine, flint, alluvial, magma: what are these words and what do they have to do with wine? The answers are here in this book. They are geological terms that reflect a bond between wine and the land. Understanding geology, however, is tricky. Geological concepts are obscure; processes can be imperceptibly slow, invisible, and unimaginably ancient. The terminology is formidable, such that even the names of common rocks carry an air of mystery. Geology is introduced plainly, starting with basic

principles, all in the context of wine. The emphasis is on the kinds of processes that shape vineyards, and on the minerals, rocks and soils that host the vines. Geological words now commonly seen in wine writings are systematically explained. You will learn the stories behind some of the names, the human face of geology. The book also explores how the geology-wine connection manifests in the finished product and evaluates its importance, particularly in the contexts of minerality, terroir, and wine taste. The fact is that geology is increasingly being promoted in the world of wine; the aim here is to help it be properly understood.

Wine Grape Varieties in California

THE FIRST BOOK TO FOCUS ON THE ROLE OF GLASS AS A MATERIAL OF CRITICAL IMPORTANCE TO THE WINE INDUSTRY For centuries glass has been the material of choice for storing, shipping, and sipping wine. How did that come to pass, and why? To what extent have glassmaking and winemaking co-evolved over the centuries? The first book to focus on the role of glass as a material of critical importance to the wine industry, The Glass of Wine answers these and other fascinating questions. The authors deftly interweave compelling historical, technical, and esthetic narratives in their exploration of glass as the vessel of choice for holding, storing, and consuming wine. They discuss the traditions informing the shapes and sizes of wine bottles and wine glasses, and they demystify the selection of the "right glass" for red versus white varietals, as well as sparkling and dessert wines. In addition, they review the technology of modern glassmaking and consider the various roles glass plays in wineries—especially in the enologist's laboratory. They also consider the increasing use of aluminum and polymer containers and its potential impact on the central role of glass as the essential material for wine appreciation. The first book focusing on the role of glass and its central importance to the wine industry Written by a glass scientist at the University of California, Davis, home of the premier viticulture and enology program in North America Interlards discussions of the multi-billion dollar glass and wine industries with valuable technical insights for scientists, engineers, and wine enthusiasts alike Illustrates the wide spectrum of bottles, carafes, decanters, and drinking glasses with an abundance of exquisite full-color photos Both an authoritative guide and a compelling read, The Glass of Wine tells the story of the centuries-old marriage between an endlessly fascinating material and a celebrated beverage. It is sure to have enormous appeal among ceramic and glass professionals, wine makers, and oenophiles of all backgrounds.

Solid State Fermentation for Foods and Beverages

A precise and comprehensive description of the problems encountered at times by all winemakers and wine judges, Wine Faults covers the differences between flaws and faults, how flavors develop, how taste works, and how it differs from smell in the evaluation of wine. From there it tackles the increasing problems resulting from high alcohol wines as well as volatile acidity found in high pH wines common in some warm grape-growing regions. It also deals with the vegetal qualities of cool viticultural regions usually caused by methoxypyrazines and the occasional lady beetle. Every microbial infection found in today's wineries is fully described and arrayed in full color slides. Dense as the material may seem, the book is written in a manner that the layperson, or even the quality control professional who forgot that he ever took organic chemistry, can understand.

A Complete Guide to Quality in Small-Scale Wine Making

This book explains the concepts, history, and implementation of IT infrastructures. Although many of books can be found on each individual infrastructure building block, this is the first book to describe all of them: datacenters, servers, networks, storage, operating systems, and end user devices. The building blocks described in this book provide functionality, but they also provide the non-functional attributes performance, availability, and security. These attributes are explained on a conceptual level in separate chapters, and specific in the chapters about each individual building block. Whether you need an introduction to infrastructure technologies, a refresher course, or a study guide for a computer science class, you will find that the presented building blocks and concepts provide a solid foundation for understanding the complexity of today's IT infrastructures. This book can be used as part of IT architecture courses based on the IS 2010.4 curriculum.

Science and Technology of Fruit Wine Production

Although one of the oldest microbial technologies used in food processing, solid-state fermentation (SSF) had, until recently, fallen out of favor. However, based on a series of established mathematical models, new design concepts for SSF bioreactors and process control strategies have been proposed, allowing SSF technology to reach new levels. Solid State Fermentation for Foods and Beverages covers these new technologies and their application to food and beverage production. The book systematically describes the production of solid-state fermented food and beverage in terms of the history and development of SSF technology and SSF foods, bio-reactor design, fermentation process, various substrate origins and sustainable development. It emphasizes Oriental traditional foods produced by SSF such as

sufu, vinegar, soy sauce, Chinese distilled spirit, and rice wine. The authors address such engineering issues as mass and heat transfer and energy equation calculation of solid-state fermentation, dynamic modeling of solid-state fermentation, and process control of solid-state fermentation. Covering the latest developments and achievements in the field of SSF, the book provides a detailed introduction to various solid-state fermented foods and beverages, including product category, characteristics, functionalities, safety issues, and consumer perception. It explores real advantages of SSF processes and how their application at real scale for high quality production that is more and less costly.

The Handbook of Yoruba Religious Concepts

As the wine industry has experienced a period of rapid global expansion, there is a renewed emphasis on quality and consistency even within the small winery industry. Written for the small production program, A Complete Guide to Quality in Small-Scale Wine Making is for the novice to intermediate level winemaker seeking foundational information in chemistry and sensory science as they relate to wine quality at a technical level. Drawing from personal experience as well as scientific literature, this book introduces the core concepts of winemaking before delving into methods and analysis to provide practical insights into creating and maintaining quality in the wine product. Understand the chemistry and sensory science at the foundation of quality wines Explore real-world examples of key analysis and application of concepts Practice methods and exercises for hands-on experience

The Chemistry of Wine

Wine Microbiology and Biotechnology presents developments in fermentation technology, enzyme technology, and technologies for the genetic engineering of microorganisms in a single volume. The book emphasizes the diversity of microorganisms associated with the winemaking process, and broadens the discussion of winemaking to include more modern concepts of biotechnology and molecular biology. In each chapter, recognized authorities in their field link the scientific fundamentals of microbiology, biochemistry, and biotechnology to the practical aspects of wine production and quality. They also provide relevant historical background and offer directions for future research.

Principles and Practices of Winemaking

This beautifully illustrated book is a must-have for growers, vintners, and enthusiasts. Inside you'll

find information on ripening periods for 53 varieties grown in California, ripening dates of varieties by period and growing district, and detailed illustrations of grapevine structure. Most valuable of all is the discussion of the 36 major wine grape varieties grown in the state. Every variety receives an overview of synonyms, source, physical characteristics, harvest periods and methods, and winery use. Each variety is highlighted by close-up photography of its clusters, leaves, and leaf shoots.

Ladder Logic Programming Fundamentals

"The Science of Wine does an outstanding job of integrating 'hard' science about wine with the emotional aspects that make wine appealing."--Patrick J. Mahaney, former senior Vice President for wine quality at Robert Mondavi Winery "Jamie Goode is a rarity in the wine world: a trained scientist who can explain complicated subjects without dumbing them down or coming over like a pointy head. It also helps that he's a terrific writer with a real passion for his subject."--Tim Atkin MW, The Observer

Understanding Wine Chemistry

Outlines various levels of the vinification process, from the vineyard to the cellar.

Transdisciplinary Marketing Concepts and Emergent Methods for Virtual Environments

Wine chemistry inspires and challenges with its complexity, and while this is intriguing, it can also be a barrier to further understanding. The topic is demystified in Understanding Wine Chemistry, which explains the important chemistry of wine at the level of university education, and provides an accessible reference text for scientists and scientifically trained winemakers alike. Understanding Wine Chemistry: Summarizes the compounds found in wine, their basic chemical properties and their contribution to wine stability and sensory properties Focuses on chemical and biochemical reaction mechanisms that are critical to wine production processes such as fermentation, aging, physiochemical separations and additions Includes case studies showing how chemistry can be harnessed to enhance wine color, aroma, flavor, balance, stability and quality. This descriptive text provides an overview of wine components and explains the key chemical reactions they undergo, such as those controlling the transformation of grape components, those that arise during fermentation, and the evolution of wine flavor and color. The book aims to guide the reader, who perhaps only has a basic knowledge of chemistry, to rationally explain or predict the outcomes of chemical reactions that contribute to the

diversity observed among wines. This will help students, winemakers and other interested individuals to anticipate the effects of wine treatments and processes, or interpret experimental results based on an understanding of the major chemical reactions that can occur in wine.

Introduction to Wine Laboratory Practices and Procedures

Concepts for Neural Networks - A Survey provides a wide-ranging survey of concepts relating to the study of neural networks. It includes chapters explaining the basics of both artificial neural networks and the mathematics of neural networks, as well as chapters covering the more philosophical background to the topic and consciousness. There is also significant emphasis on the practical use of the techniques described in the area of robotics. Containing contributions from some of the world's leading specialists in their fields (including Dr. Ton Coolen and Professor Igor Aleksander), this volume will provide the reader with a good, general introduction to the basic concepts needed to understan d and use neural network technology.

Biotechnology

Concepts for Neural Networks

This book, "Ladder Logic Programming Fundamentals" is the second edition of the book and is updated with more useful information on the latest Allen Bradley PLCs. It teaches you step by step the fundamentals of ladder logic diagrams, their basics and variables, including how ladder logic diagrams can be derived from traditional schematic circuit diagrams, and the general rules governing their use. Ladder logic is the primary programming language for Programmable Logic Controlers (PLCs). It has following advantages: It is the primary language used in industrial applications, especially for programming PLCs. It is a graphical and visual language, unlike textual high-level languages, such as C, C++, Java and so on. It can be derived from traditional schematic diagrams which can be cumbersome for complicated circuits (for example, relay logic diagrams). It makes use of primitive logic operations like AND, OR and NOT. It can be used where the primary reasons are safety, ease and isolation. For example, for electrical isolation of high-power industrial motors. It has a control behavior. For example, it can be used to control motors, transformers, contactor coils and overload relays in an electrical control system, for example, to make a light bulb come on when either switch A is ON (closed) or when switch B is ON (closed). In

this edition, I explore the Allen-Bradley controllers in chapters where PLCs are treated in great details. The Studio 5000 software discussed in this book includes the Logix Designer application for the programming and configuration of Allen-Bradley ControlLogix 5570 and CompactLogix 5370 programmable automation controllers. I also give you the link to download a 90 day trial version of the RSLogix 5000 software which you can use to learn how to program Logix5000 controllers. Logix Designer will continue to be the package you use to program Logix5000 controllers for discrete, process, batch, motion, safety, and drive-based systems. Logix Designer offers an easy-to-use, IEC61131-3 compliant interface, symbolic programming with structures and arrays and a comprehensive instruction set that serves many types of applications. It provides ladder logic, structured text, function block diagram and sequential function chart editors for program development as well as support for the S88 equipment phase state model for batch and machine control applications.

Functional and Speciality Beverage Technology

Winemaking as a form of food preseIVation is as old as civilization. Wine has been an integral component of people's daily diet since its discovery and has also played an important role in the development of society, reli gion, and culture. We are currently drinking the best wines ever produced. We are able to do this because of our increased understanding of grape growing, biochemistry and microbiology of fermentation, our use of ad vanced technology in production, and our ability to measure the various major and minor components that comprise this fascinating beverage. Historically, winemakers succeeded with slow but gradual improvements brought about by combinations of folklore, obseIVation, and luck. How ever, they also had monumental failures resulting in the necessity to dis pose of wine or convert it into distilled spirits or vinegar. It was assumed that even the most marginally drinkable wines could be marketed. This is not the case for modem producers. The costs of grapes, the technology used in production, oak barrels, corks, bottling equipment, etc. , have in creased dramatically and continue to rise. Consumers are now accustomed to supplies of inexpensive and high-quality varietals and blends; they con tinue to demand better. Modem winemakers now rely on basic science and xvi Preface xvii the systematic application of their art to produce products pleasing to the increasingly knowledgeable consumer base that enjoys wine as part of its civilized society.

The Technology Fallacy

The purpose of this book is to present procedures and guidelines for chemical analysis and tests of

grapes, grape juice and wine, with the results acting as a tool to aid decision making throughout the winemaking process.

Beverages

Beverages provides thorough and integrated coverage in a user-friendly way, and is the second of an important series dealing with major food product groups. It is an invaluable learning and teaching aid and is also of great use to the food industry and regulatory personnel.

Managing Wine Quality

Any student who has ever logged credits in a viticulture and enology class knows David Bird's book: it is the most widely assigned wine science primer in the English-speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances from the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman friendly. The new material includes an expanded section on the production of red, rose, white, sweet, sparkling, and fortified wines; information on histamine, flash detente, maceration, and whole bunch and whole berry fermentation; an expanded chapter on wine faults, including Brettanomyces; a new section on HACCP analysis as applied to a winery; and much more.

Concepts in Wine Technology, Small Winery Operations, Third Edition

This book has a dual purpose?serving as an advanced textbook designed to prepare doctoral students to do research on the mathematical foundations of inventory theory, and as a reference work for those already engaged in such research. All chapters conclude with exercises that either solidify or extend the concepts introduced.

Curious George Sounds Like Christmas Sound Book

Curious George enjoys the sights and sounds of the holiday season, including taking a sleigh ride, wrapping presents, and sipping from a cup of hot chocolate.

Winery Technologies and Operations

This essential text and reference offers a complete guide to winemaking. The authors, all well-known experts in their field, concentrate on the process of wine production, stressing the chemistry, biochemistry, microbiology and underlying science of enology. They present in-depth discussion of every aspect of the wine production process, from the selection of grapes and preparation of the must and the juice, through aging, bottling and storage of finished wines. Novices and experienced winemakers alike will find this clearly written and expertly crafted book an indispensable source of practical instruction and information.

Concepts in Wine Technology: Small Winery Operations

Many aspects of both grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and suggest changes in viticulture and oenology practices. The two volumes of Managing wine quality review developments of importance to wine producers, researchers, and students. The focus is on recent studies, advanced methods and likely future technologies. Volume 1 opens with chapters reviewing current understanding of wine aroma, colour, taste and mouthfeel. Part two focuses on the measurement of grape and wine properties. Topics covered include instrumental analysis of grape, must and wine, sensory evaluation and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are the subject of part three. Terroir, viticultural and vineyard management practices, fungal contaminants and grape processing equipment are among the areas discussed. Volume 2 opens with chapters reviewing the impact of different winemaking technologies on quality. Topics covered include yeast and fermentation management, enzymes, ageing on lees, new directions in stabilisation, clarification and fining of white wines and alternatives to cork in wine bottle closures. Managing wine sensory quality is the major focus of part two. Authors consider issues such as cork taint, non-enzymatic oxidation and the impact of ageing on wine flavour deterioration. The volume concludes with chapters on the management of the quality of ice wines and sparkling wines. Reviews current understanding of wine aroma, colour, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Reviews the impact of different technologies on wine quality

Understanding Wine Technology, 3rd Edition

In recent years, viticulture has seen phenomenal growth, particularly in such countries as Australia,

New Zealand, the United States, Chile, and South Africa. The surge in production of quality wines in these countries has been built largely on the practice of good enology and investment in high technology in the winery, enabling vintners to produce consistently good, even fine wines. Yet less attention has been paid to the influence of vineyard conditions on wines and their distinctiveness-an influence that is embodied in the French concept of terroir. An essential component of terroir is soil and the interaction between it, local climate, vineyard practices, and grape variety on the quality of grapes and distinctiveness of their flavor. This book considers that component, providing basic information on soil properties and behavior in the context of site selection for new vineyards and on the demands placed on soils for grape growth and production of wines. Soils for Fine Wines will be of interest to professors and upper-level students in enology, viticulture, soils and agronomy as well as wine enthusiasts and professionals in the wine industry.

Understanding Wine Technology, 3rd Edition

Following up on his bestselling Winery Technology and Operations, physical chemist and winemaker Yair Margalit comes out with the successive, Concepts in Wine Technology, fully updated and revised to meet the advances of modern winemaking. Among the extended topics are fermentation, skin contact, acid balance, phenolics, bottling, the use of oak and quality control. He begins in the vineyard discussing proper maturation, soil and climate, bunch health, vineyard disease states, and grape varieties. Next he tackles the preharvest with a careful look at vineyard management and preparing the winery for harvest. Dr. Margalit then outlines the entire process of harvesting, from destemming, crushing, and skin contact as it applies to both red and white grapes to pressing, must correction, and temperature control. Fermentation is examined fully and includes a lengthy look at the factors affecting malo-lactic fermentation and its pros and cons. There is a chapter on cellar operations that deals with racking, stabilization, fining, filtration, blending, and maintaining winery hardware, followed by sections on barreling and bottling. The final chapter pulls together the more general aspects of wine technology, covering sulphur-dioxides, different forms of wine spoilage and ways to ward them off, legal regulations and, one of the most important and enigmatic compounds in wine, phenolics.

Concepts in Wine Chemistry

Wine Science, Third Edition, covers the three pillars of wine science – grape culture, wine production, and sensory evaluation. It takes readers on a scientific tour into the world of wine by detailing the

latest discoveries in this exciting industry. From grape anatomy to wine and health, this book includes coverage of material not found in other enology or viticulture texts including details on cork and oak, specialized wine making procedures, and historical origins of procedures. Author Ronald Jackson uniquely breaks down sophisticated techniques, allowing the reader to easily understand wine science processes. This updated edition covers the chemistry of red wine color, origin of grape varietyies, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation. It includes significant additional coverage on brandy and ice wine production as well as new illustrations and color photos. This book is recommended for grape growers, fermentation technologists; students of enology and viticulture, enologists, and viticulturalists. NEW to this edition: * Extensive revision and additions on: chemistry of red wine color, origin of grape varietyies, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation * Significant additional coverage on brandy and ice wine production * New illustrations and color photos

IT Infrastructure Architecture - Infrastructure Building Blocks and Concepts Third Edition

Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

Concepts in Wine Chemistry

In this introductory volume, Baba Ifa Karade provides an easily understandable overview of the Yoruba religion. He describes 16 orisha and shows us how to work with divination, to use the chakras to internalize the teachings of Yoruba, and describes howto create a sacred place of worship. Includes prayers, dances, songs, offerings, and sacrifices to honor the orisha and egun. Illustrations, charts, glossary, bibliography, and index.

Wine Analysis and Production

Science and Technology of Fruit Wine Production includes introductory chapters on the production of wine

from fruits other than grapes, including their composition, chemistry, role, quality of raw material, medicinal values, quality factors, bioreactor technology, production, optimization, standardization, preservation, and evaluation of different wines, specialty wines, and brandies. Wine and its related products have been consumed since ancient times, not only for stimulatory and healthful properties, but also as an important adjunct to the human diet by increasing satisfaction and contributing to the relaxation necessary for proper digestion and absorption of food. Most wines are produced from grapes throughout the world, however, fruits other than grapes, including apple, plum, peach, pear, berries, cherries, currants, apricot, and many others can also be profitably utilized in the production of wines. The major problems in wine production, however, arise from the difficulty in extracting the sugar from the pulp of some of the fruits, or finding that the juices obtained lack in the requisite sugar contents, have higher acidity, more anthocyanins, or have poor fermentability. The book demonstrates that the application of enzymes in juice extraction, bioreactor technology, and biological de-acidification (MLF bacteria, or de-acidifying yeast like schizosaccharomyces pombe, and others) in wine production from non-grape fruits needs serious consideration. Focuses on producing non-grape wines, highlighting their flavor, taste, and other quality attributes, including their antioxidant properties Provides a single-volume resource that consolidates the research findings and developed technology employed to make wines from non-grape fruits Explores options for reducing post-harvest losses, which are especially high in developing countries Stimulates research and development efforts in non-grape wines

The Glass of Wine

The author's many years of experience in producing many different wine helps the reader focus on the right processes at the right time to achieve winemaking success.

Vineyards, Rocks, and Soils

Poets extol the burst of aroma when the bottle is opened, the wine poured, the flavor on the palate as it combines with the olfactory expression detected and the resulting glow realized. But what is the chemistry behind it? What are the compounds involved and how do they work their wonder? What do we know? Distinct and measurable differences in terroir, coupled with the plasticity of the grape berry genome and the metabolic products, as well as the work of the vintner, are critical to the production of the symphony of flavors found in the final bottled product. Analytical chemistry can inform us about the

chemical differences and similarities in the grape berry constituents with which we start and what is happening to those and other constituents as the grape matures. The details of the grape and its treatment produce substantive detectable differences in each wine. While there are clear generalities - all wine is mostly water, ethanol is usually between 10% - 20% of the volume, etc - it is the details, shown to us by Analytical Chemistry and structural analysis accompanying it, that clearly allow one wine to be distinguished from another.

The Science of Wine

In Postmodern Winemaking, Smith shares knowledge he has accumulated in engaging, humorous, and erudite essays that convey a new vision of the winemaker’s craft—one that credits the crucial roles played by both science and art in the winemaking process. Smith, a leading innovator in red wine production techniques, explains how traditional enological education has led many winemakers astray—enabling them to create competent, consistent wines while putting exceptional wines of structure and mystery beyond their grasp. Great wines, he claims, demand a personal and creative engagement with many elements of the process. His lively exploration of the facets of postmodern winemaking, together with profiles of some of its practitioners, is both entertaining and enlightening.

Soils for Fine Wines

Any student who has ever logged credits in a viticulture and enology class knows David Bird's book: it is the most widely assigned wine science primer in the English-speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances from the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman friendly. The new material includes an expanded section on the production of red, rose, white, sweet, sparkling, and fortified wines; information on histamine, flash detente, maceration, and whole bunch and whole berry fermentation; an expanded chapter on wine faults, including Brettanomyces; a new section on HACCP analysis as applied to a winery; and much more.

Foundations of Stochastic Inventory Theory

As consumer demand for traditional carbonated drinks falls, the market for beverages with perceived health-promoting properties is growing rapidly. Formulating a nutritional, nutraceutical or functional

beverage with satisfactory sensory quality and shelf-life can be challenging. This important collection reviews the key ingredients, formulation technology and health effects of the major types of functional and speciality beverage. Chapters in part one consider essential ingredients such as stabilizers and sweeteners, and significant aspects of formulation such as fortification technology and methods to extend shelf-life. Dairy-based beverages are the focus of Part two, with chapters covering methods to improve the nutritional and sensory quality and technological functionality of milk, a crucial ingredient in many healthful beverages. Chapters on newer dairy ingredients, such as whey and milk-fat globule membrane complete the section. Part three then reviews advances in the significant plant-based beverage sector, with chapters on popular products such as fruit juices, sports drinks, tea and coffee. Soy proteins are also covered. Chapters on product development and the role of beverages in the diet complete the volume. With its distinguished editor and contributors, Functional and speciality beverage technology is an essential collection for professionals and academics interested in this product sector. Reviews the key ingredients, formulation technology and health effects of the major types of functional and speciality beverages Essential ingredients such as stabilizers and sweeteners, and significant aspects of formulation such as fortification technology and methods to extend shelf-life are considered Focuses on methods to improve the nutritional and sensory quality and technological functionality of milk

Concepts in Wine Technology

Why an organization's response to digital disruption should focus on people and processes and not necessarily on technology. Digital technologies are disrupting organizations of every size and shape, leaving managers scrambling to find a technology fix that will help their organizations compete. This book offers managers and business leaders a guide for surviving digital disruptions—but it is not a book about technology. It is about the organizational changes required to harness the power of technology. The authors argue that digital disruption is primarily about people and that effective digital transformation involves changes to organizational dynamics and how work gets done. A focus only on selecting and implementing the right digital technologies is not likely to lead to success. The best way to respond to digital disruption is by changing the company culture to be more agile, risk tolerant, and experimental. The authors draw on four years of research, conducted in partnership with MIT Sloan Management Review and Deloitte, surveying more than 16,000 people and conducting interviews with managers at such companies as Walmart, Google, and Salesforce. They introduce the concept of digital maturity—the ability to take advantage of opportunities offered by the new technology—and address the

specifics of digital transformation, including cultivating a digital environment, enabling intentional collaboration, and fostering an experimental mindset. Every organization needs to understand its “digital DNA” in order to stop “doing digital” and start “being digital.” Digital disruption won't end anytime soon; the average worker will probably experience numerous waves of disruption during the course of a career. The insights offered by The Technology Fallacy will hold true through them all. A book in the Management on the Cutting Edge series, published in cooperation with MIT Sloan Management Review.

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