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Analytical Methods for Coal and Coal Products
Academic Press
For many years the making of munitions for the Army resulted in contamination of the environment surrounding production sites. In the 1970s, the Army sought to correct this situation by identifying and cleaning up affected areas. As part of this effort, the U.S. Army Toxic and Hazardous Materials Agency (USATHAMA), under the Installation Restoration Program, has been actively developing analytical methods for detecting unique military compounds, such as explosives and propellants, in environmental samples. Under the auspices of USATHAMA, the U.S. Army Cold Regions Research and Engineering Laboratory has been charged with developing methods for nitramines, nitroaromatics, tetrazene, and, most recently, nitroguanidine in water and soil.
Nitroguanidine is a component, along with nitroglycerine and nitrocellulose, of triple base propellant. Its relatively high solubility in water increases the likelihood of groundwater contamination when water used to clean cutting blades and wash-out buildings is disposed. Methods were developed for

determining nitroguanidine in soil and water. The soil method involves extracting a 2-g sample with water using an ultrasonic bath. Soil extracts and water samples are filtered through a 45-micrometers membrane prior to determination by RP-HPLC. Keywords: Analytical method, Explosives, Groundwater pollution, Munitions, Nitroguanidine, Pollution.

List of English-translated Chinese standards 2012 John Wiley & Sons

Food Analysis Laboratory ManualSpringer Science & Business Media

NIOSH Manual of Analytical Methods Westport, Conn. : Avi Publishing Company

From a new perspective, namely focusing on the interaction of selenium and mercury, this thesis provides new insights into traditional research on biogeochemical cycles of mercury in soil-plant interaction and associated human exposure and risks. The subject of this thesis is both valuable and timely, providing essential information not only on selenium-mercury interaction in the soil-plant system but also on how to assess the combined benefits and risk of co-exposure to mercury and selenium. This work also sheds light on future aspects regarding prevention, remediation and risk management for environmental mercury

contamination. Presenting high-quality papers published in leading international SCI journals such as Environmental Health Perspectives and Environmental Science & Technology and having been recognized with the Special Award of Presidential Scholarship Award and Excellent Doctoral Dissertations Prize of the Chinese Academy of Sciences (CAS), this thesis offers a valuable resource for scientific communities, policy-makers and non-experts who are interested in this field. Dr. Hua Zhang works at the Norwegian Institute for Water Research (NIVA), Oslo, Norway.

Soilless Culture: Theory and Practice CRC Press

Analytical Methods for Coal and Coal Products, Volume II, aims to provide a detailed presentation of what constitutes the first comprehensive reference work devoted exclusively to the subject of analytical methodology for coal and coal products. The various chapters have been arranged according to either a specific coal process or a specific coal use problem. The topics discussed include the structure of coal and coal products, minerals in coal, coal carbonization products, and coal combustion products. The general philosophy of this work is to strike a balance between sophisticated analyses based on expensive instrumentation such as mass or nuclear magnetic resonance

spectrometers, and the more common, less expensive equipment typically employed in the standard methods. Likewise there is an attempt to strike a balance between the expertise available from within the United States and that found in other countries, offering a broader viewpoint. Altogether, a large number of cross references have been entered in these chapters to enable the reader to make maximum use of pertinent information in all of the chapters.

Handbook of Analysis and Quality Control for Fruit and Vegetable Products

Elsevier

Updated to reflect changes in the industry during the last ten years, The Handbook of Food Analysis, Third Edition covers the new analysis systems, optimization of existing techniques, and automation and miniaturization methods. Under the editorial guidance of food science pioneer Leo M.L. Nollet and new editor Fidel Toldra, the chapters take an in

Selected Water Resources Abstracts

CRC Press

Sweetpotato and potato are expanding faster than any other food crops in sub-Saharan Africa. There is growing investment in research to address bottlenecks in value chains concerning these two crops, and growing interest from the private sector in investing in them. This book addresses five major themes on sweetpotato and potato: policies for

germplasm exchange, food security and trade in Africa; seed systems; breeding and disease management; post-harvest management, processing technologies and marketing systems; nutritional value and changing behaviours.

Environmental Pollutants—Selected Analytical Methods

CABI

Investigation techniques and analytical methodologies for addressing microbial contamination indoors Microbial contamination indoors is a significant environmental and occupational health and safety problem. This book provides fundamental background information on fungal and bacterial growth indoors as well as in-depth, practical approaches to analyzing and remedying problems. The information helps investigators, laboratory managers, and environmental health professionals properly use state-of-the-science methods and correctly interpret the results. With chapters by expert microbiologists, mycologists, environmental professionals, and industrial hygienists, Sampling and Analysis of Indoor Microorganisms is a multidisciplinary, comprehensive reference on advanced approaches, covering: Microbiological problems in a water-damaged environment Indoor construction

techniques and materials that impact environmental microbiology Microbial ecology indoors, airborne bacteria, genetic-based analytical methods, and statistical tools for microorganism analysis Microbiological sampling approaches Mold removal principles and methods, including specialized microbial remediation techniques for HVAC systems, legionellas and biofilms, and sewage contamination A forensic approach toward the assessment of fungal growth in the indoor environment A must-have guide for practicing professionals, including environmental health and safety personnel, public health officials, and building and construction engineers and architects, this is also a valuable reference for attorneys, home inspectors, water restoration personnel, mold remediation contractors, insurance adjusters, and others.

Determination of Organophosphate Pesticides in Whole Water by Continuous Liquid-liquid Extraction and Capillary-column Gas Chromatography with Flame Photometric Detection John Wiley & Sons

Food Authentication is an issue that has become increasingly important in recent years, due to the drive for more accurate and truthful labeling. This title provides a guide to the techniques

available to establish food authenticity, together with their associated strengths and limitations. It is aimed at food scientists and technologists involved in the issues of adulteration or fortification of food and beverages.

The Chemical Analysis of Argonne Premium Coal Samples Springer Nature

Moisture dynamics in brick, stone and concrete has a controlling influence on the durability and performance of the built environment. Water Transport in Brick, Stone and Concrete provides a unified description of transport processes involving saturated and unsaturated flow in porous inorganic materials and structures. It sets out fundamental physics and materials science, mathematical description and experimental measurement as a basis for engineering design and construction practice. Now in its third edition, the book combines a systematic presentation of the scientific and technical principles with new analyses of topics such as sorption isotherms, temperature dependence of sorptivity, time-dependent properties of cement-based materials, layered materials, air-trapping and driving rain. It serves as an authoritative reference for research workers, practising engineers and students of civil, building, architectural

and materials engineering. Much of the fundamental work is relevant to engineers in soil science and geotechnics, as well as oilfield, chemical and process engineering. *Handbook of Food Analysis - Two Volume Set* DIANE Publishing Muscle foods include a wide range of processed meats and poultry, and therefore represent an important percentage of total worldwide food consumption. The sheer volume of products and the variety of processes available makes analyzing them problematic. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science Association With chapter contributions from more than 45 internationally reputable experts, Handbook of Processed Meats and Poultry Analysis delineates the gamut of analysis techniques and methodologies for animal-derived products in one convenient resource. This book focuses on the analysis of nutrients affected by processing and provides an all-inclusive examination of the nutritional qualities of meat products and poultry. Describes Essential Techniques for Meat Processing Control and Evaluation of Quality Under the editorial guidance of world-renowned food analysis experts Leo M.L. Nollet and Fidel Toldrà, this book describes the analysis of

technological quality, such as physical sensors and techniques to follow up the process and the analysis of moisture and water activity. It also addresses key treatment areas such as: Additives such as preservatives and colorants Methods to measure meat's antioxidant capacity Spoilage detection Analytical tools for finding chemical residues, pathogens, and toxins Discusses Determination Methods of Biochemical Reactions, Including Oxidation, Proteolysis, and Lipolysis This comprehensive reference addresses a variety of products, processes, and treatments related to meat preparation including curing and dry-curing, fermentation, cooking, and smoking. It also acutely analyzes the technological, nutritional, and sensory quality as well as the safety aspects of these and other processes. With a section entirely devoted to pressing safety concerns related to meat processing, this is an essential, ready-to-implement guide for those involved with the processing of muscle foods in both academia and industry.

Separation of Manure Solids from Flushed Swine Waste DIANE Publishing

Drinking water policies and research are intimately linked. It is thanks to the scientific progress made over the last 25 years in identifying and controlling toxic

products in drinking water that regulations have developed in such a way that the protection of public health from waterborne diseases has drastically improved. The integration of research outputs into the policy-making progress requires close cooperation among the scientific and policy communities, which is not always straightforward. Exchanges among scientific and policy-making communities are certainly representing key elements of progress for a better environmental protection. In this respect, analytical developments linked to drinking water are at the core of the science-policy debate. This book "Analytical Methods for Drinking Water: Advances in Sampling and Analysis" reflects this awareness in joining recent analytical developments with policy considerations. A first chapter gives an overview of EU and US drinking water policies, as well as on standardization. Analytical developments are described in depth in the second chapter, focusing on bromate in drinking water. The third chapter deals with the development of a sampling protocol for lead in drinking water, thus mixing analytical development with standardization needs. Finally, the fourth chapter focuses on standardization aspects (pre-normative research) related to

materials in contact with drinking water. This book, written by experts in the field of drinking water policy and analysis, illustrates recent scientific advances in this area, which have contributed to policy development and will be of direct use to policy-makers, water scientists, researchers and analytical laboratories. *Selected Water Resources Abstracts* John Wiley & Sons One of the functions of NIOSH is the development of sampling & analytical methods for monitoring occupational exposures to toxic substances in air & biological samples. These methods are published in this manual. The monitoring methods cover the collection of aerosols, gases, & vapors in air with active samplers followed by laboratory analysis, as well as with diffusive samplers & direct-reading field instruments. The methods are arranged in alphabetical order by method name. Glossary & 3 indices. *U.S. Geological Survey Bulletin* Food Analysis Laboratory Manual Food and dairy powders are created by dehydrating perishable produce, such as milk, eggs, fruit and meat, in order to extend their shelf life and stabilise them for storage or transport. These powders are in high demand for use as ingredients and as food products in their own right, and are of great economic importance to the food and dairy industry worldwide.

Today, the ability to control food and dairy powder quality is a source of key competitive advantage. By varying the dehydration process design, and by controlling the technological and thermodynamic parameters during dehydration, it is possible for manufacturers to engineer the biochemical, microbiological and physical characteristics of the food powder to meet their specific product requirements. This book provides an overview of the existing, adapted or new techniques used to analyse safety and quality in modern food and dairy powders. Based on original research by the authors, the book uses 25 commercial dairy and non-dairy powders to illustrate a range of biochemical and physical methods used to evaluate and characterise powdered food products. Written from a practical perspective, each chapter focuses on a particular analytical technique, outlining the purpose, definition and principle of that method. The authors guide the reader through all of the instruments needed, the safety measures required, and the correct procedures to follow to ensure successful analysis. Instructions on accurate measurement and expression of results are included, and each chapter is richly illustrated with original data and worked examples.

Analytical Methods for Food and Dairy Powders is a unique step-by-step handbook, which will be required reading for anyone involved in the development and manufacture of powdered food products. Food and dairy scientists based in industry will find it essential for new product development and improved quality control, while researchers in the laboratory will especially value the new techniques it comprises.

Advances in Sampling and Analysis

https://www.codeofchina.com

All English-translated Chinese codes are available at: www.codeofchina.com

Chinese Standard(English version) Elsevier

This two-volume handbook supplies food chemists with essential information on the physical and chemical properties of nutrients, descriptions of analytical techniques, and an assessment of their procedural reliability. The new edition includes two new chapters that spotlight the characterization of water activity and the analysis of inorganic nutrients, and provides authoritative rundowns of analytical techniques for the sensory evaluation of food, amino acids and fatty acids, neutral lipids and phospholipids, and more. The leading reference work on the analysis of food, this edition covers new

topics and techniques and reflects the very latest data and methodological advances in all chapters.

Treatment and Disposal of Solid and Hazardous Wastes

MDPI

The first handbook of its kind, giving in one volume, etailed information on both the analysis and quality control of fruit and vegetable products. Authoritative, need-based and up-to-date, the book has been principally designed to meet the day-to-day requirements.Starting from the analysis of common constituents, the book covers methods of analysis of specific raw materials and containers used in processing measurement of different quality attributes, sensory evaluation, microbiological and microanalytical examinations, determination of thermal process time, and examination of specific fruit and vegetable products. The last few chapters are devoted to statistical quality control, preparation of standard solutions and tables required for day-to-day use. Sufficient theoretical information is included in each chapter before the methods are described. Each method is self-contained, easy to follow, time-tested and complete in all respects. Wherever needed, reference values or standards-PFA, ISI or FAO/WHO Codex Alimentarius are given. With its

comprehensive coverage and up-to-date information, the book would be useful to public analysts, factory personnel, processors, research workers, and students of food science, food technology, agriculture and home science.

English-translated Chinese standards Codeofchina Inc.

This second edition laboratory manual was written to accompany Food Analysis, Fourth Edition, ISBN 978-1-4419-1477-4, by the same author. The 21 laboratory exercises in the manual cover 20 of the 32 chapters in the textbook. Many of the laboratory exercises have multiple sections to cover several methods of analysis for a particular food component of characteristic. Most of the laboratory exercises include the following: introduction, reading assignment, objective, principle of method, chemicals, reagents, precautions and waste disposal, supplies, equipment, procedure, data and calculations, questions, and references. This laboratory manual is ideal for the laboratory portion of undergraduate courses in food analysis.

Potato and Sweetpotato in Africa Springer Science & Business Media

This manual presents analytical data from currently recommended procedures as well as procedures used in the 1980's by the geochemical laboratories of the U.S.

Geological Survey for the chemical characterization of coal and a comparison of the results of these procedures for the Argonne Premium Coal samples.

A Semimonthly Publication of the Water Resources Scientific Information Center, Office of Water Research and Technology, U.S. Department of the Interior Elsevier Extensively revised and updated, Handbook of Water Analysis, Third Edition provides current analytical techniques for detecting various compounds in water samples. Maintaining the detailed and accessible style of the previous editions, this third edition demonstrates water sampling and preservation methods by enumerating different ways to measure chemical and radiological characteristics. It gives step-by-step descriptions of separation, residue determination, and clean-up techniques. See What's New in the Second Edition: Includes five new chapters covering ammonia, nitrates, nitrites, and petroleum hydrocarbons, as well as organoleptical and algal analysis methodology Compares older methods still frequently used with recently developed protocols, and examines future trends Features a new section regarding organoleptical analysis of water

acknowledging that ultimately the consumers of drinking water have the final vote over its quality with respect to odor, flavor, and color The book covers the physical, chemical, and other relevant properties of various substances found in water. It then describes the sampling, cleanup, extraction, and derivatization procedures, and concludes with detection methods. Illustrated with procedure flow charts and schematics, the text includes numerous tables categorizing methods according to type of component, origin of the water sample, parameters and procedures used, and application range. With contributions from international experts, the book guides you through the entire scientific investigation starting with a sampling strategy designed to capture the real-world situation as closely as possible, and ending with an adequate chemometrical and statistical treatment of the acquired data. By organizing data into more than 300 tables, graphs, and charts, and supplementing the text with equations and illustrations, the editors distill a wealth of knowledge into a single accessible reference.
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