

Ingreso de materiales, febrero 2009

Este listado corresponde al material adquirido en el mes mencionado y puede consultarse a través de la base de datos del Centro de Información Técnica que se encuentra en Servicios/Biblioteca/Base de datos del LATU. En caso de necesitar más información dirigirse a ditec@latu.org.uy, o ingresar un Formulario de Contacto.

Revistas

The Economist. Vol.390 no.8616, ene. 2009.

The Economist. Vol.390 no.8617, ene. 2009.

The Economist. Vol.390 no.8618, feb. 2009.

Functional Ingredients. Feb. 2009

ILE. No.357-358, nov.-dic. 2008.

Impact Assesment and Project Appraisal. Vol.26 no.3, set. 2008.

Portfolio. Vol. 7, no.33, feb.-mar. 2009

Waste Management & Research. Vol.26 no.6, dic. 2008.

Waste Management World. Nov.-dic. 2008

Water 21. Dic. 2008

Libros

Economía

MARTNER, GONZALO DANIEL / Gobernar el mercado : las nuevas fronteras del Estado en el siglo XXI [libro] . -- Santiago, CL : LOM, 1999. -- 211 p. ; (es). -- (Sin Norte)
ISBN : 956-282-239-7

Resumen: Este libro recoge parte de la discusión sobre el rol del Estado en la economía. Haciéndolo desde los fundamentos de la producción pública, de la regulación de mercados, de la redistribución del ingreso, de los

impactos ambientales del crecimiento y las desigualdades territoriales, a partir de lo cual postula una estrategia de reformas para Chile.

CHILE / DESARROLLO / DISTRIBUCION / ECONOMIA DE MERCADO /
RECURSOS NATURALES

330.1 MAR
47400

Ranking Anuario 2008 [CD]. – Montevideo, UY : MC Consultores, 2008. –
(es)

Resumen: Ranking de las 1000 empresas líderes del Uruguay

COMERCIO / COMERCIO INTERNACIONAL / EMPRESAS /
EXPORTACION / URUGUAY

CD
47920

Laboral

CASTELLO, ALEJANDRO ; MARQUEZ GARMENDIA, MARTHA / Anuario
de jurisprudencia laboral 2007 [libro]. -- Montevideo, UY : FCU, 2008. -- 428
p. ; (es)

Resumen: Con la aparición del presente Anuario correspondiente a la
jurisprudencia laboral del año 2007, mantenemos la periodicidad cumplida
durante muchos años de publicar las sentencias del año inmediato anterior,
de modo de no padecer atrasos que -si bien involuntarios- resultan
inconvenientes. El presente libro recoge solamente sentencias de la
Suprema Corte de Justicia y de los tribunales de Apelaciones.

LEGISLACION LABORAL / URUGUAY

344.01 CAS
47760

Normas

ASTM

D5034-09 Standard Test Method for Breaking Strength and Elongation of Textile Fabrics (Grab Test)

ISO

6330:2000/Amd 1:2008 Textiles -- Domestic washing and drying procedures for textile testing

7854:1995 Rubber, or plastics coated fabrics. Determination of resistance to damage by flexing

1431-1:2004 Rubber, vulcanized or thermoplastic-Resistance to ozone cracking. Part : Static and dynamic strain testing

23714:2007 Pulps. Determination of water retention value (WRV)

EN

116:1997 Diesel and domestic heating fuels- Determination of cold filter plugging point

UNE

150301:2003 Gestión ambiental del proceso de diseño y desarrollo. Ecodiseño.

105-C08:2001 Textiles -- Tests for colour fastness -- Part C08: Colour fastness to domestic and commercial laundering using a non-phosphate reference detergent incorporating a low temperature bleach activator

105-C08:2001/Cor 1:2002

105-C08:2001/Amd 1:2006

2411:2000 Rubber- or plastics-coated fabrics -- Determination of coating adhesion

3175-4:2003 Textiles -- Professional care, drycleaning and wetcleaning of fabrics and garments -- Part 4: Procedure for testing performance when cleaning and finishing using simulated wetcleaning

7769:2006 Textiles -- Test method for assessing the appearance of creases in fabrics after cleansing

7768:2006 Textiles -- Test method for assessing the smoothness appearance of fabrics after cleansing

3175-3:2003 Textiles -- Professional care, drycleaning and wetcleaning of fabrics and garments -- Part 3: Procedure for testing performance when cleaning and finishing using hydrocarbon solvents

105-X11:1994 Textiles -- Tests for colour fastness -- Part X11: Colour fastness to hot pressing

105-C09:2001 Textiles -- Tests for colour fastness -- Part C09: Colour fastness to domestic and commercial laundering -- Oxidative bleach response using a non-phosphate reference detergent incorporating a low temperature bleach activator

105-C09:2001/Amd 1:2003

105-N01:1993 Textiles -- Tests for colour fastness -- Part N01: Colour fastness to bleaching: Hypochlorite

7770:2006 Textiles -- Test method for assessing the smoothness appearance of seams in fabrics after cleansing

15487:1999 Textiles -- Method for assessing appearance of apparel and other textile end products after domestic washing and drying

105-C06:1994/Cor 1:2002

105-A03:1993/Cor 2:2005

105-A02:1993/Cor 2:2005

Pósteres – Presentaciones – Artículos

ESCOBAR, DANIELA; CLARK, STEPHANIE; REPISO, LUIS; HARTE, FEDERICO / Yield and texture of Queso Fresco made from milk processed by high pressure homogenization [separata]

Resumen: Queso Fresco is a Hispanic-style cheese with widespread acceptance among US consumers. Queso fresco is a white, soft, and crumbly cheese that was originally manufactured using whole raw milk.

However, food safety concerns and current US regulations prohibit the commercialization of queso fresco manufactured with raw milk. Nonthermal processing technologies able to inactivate potential pathogens in milk but keeping proteins and other constituents in their native state, are of interest for the processing of dairy products traditionally made from raw ingredients, such as queso fresco. The objective of this work was to determine yield, composition, and textural properties of queso fresco made from raw and pasteurized milks processed by high pressure homogenization (HPH). Raw and pasteurized (65°C; 30 min) whole milks were subjected to 0, 100, 200, and 300 MPa HPH. Crumbliness, springiness, stickiness, cohesiveness, and oiliness attributes were evaluated by a trained panel in a 1-15 anchored scale. The experiment was replicated three times in a completely randomized block design. Cheeses exhibited a 10.5% to 13% yield when raw milk was subjected to HPH (0 to 300 MPa) and 12.8% to 14.2% yield when pasteurized milk was subjected to the same HPH pressures. The key crumbliness attribute increased from 11.5 to 13.2 in cheeses from raw milk processed with 0 to 300 MPa HPH and from 11.1 to 14.2 in cheese from pasteurized and then homogenized milks. In general, cheeses made from pasteurized-HPH milk showed increased stickiness values (~9.2) when compared to those made from raw-HPH milks (~7.5). No significant differences were observed for Oiliness in the various cheeses studied. Cheeses with higher crumbliness scores also showed lower yield force profiles when subjected to uni-axial compression. Our results indicate that HPH has a strong potential for the manufacture of queso fresco with excellent yield and textural properties.

A presentar en: IFT Annual Meeting and Food Expo (2009 junio 6-9 : Anaheim-Estados Unidos).

ELABORACION DE ALIMENTOS / HOMOGENEIZACION / POSTER
TECNICOS LATU / QUESO / TEXTURA

47800

FERREIRA, ELIZABETH / Garantía de resultados relativos al ambiente y a la salud y nutrición de la población a través de la Red Nacional de Trazabilidad de Mediciones de Cantidad de Sustancia [libro]

Resumen: El objetivo general del proyecto es: Dotar al Instituto Nacional de Metrología (LATU) de las herramientas necesarias para establecer la trazabilidad de las mediciones de elementos metálicos mediante el establecimiento de patrones nacionales de medición y el desarrollo de materiales de referencia certificados, de modo de poder incrementar la confiabilidad de las mediciones del país, contribuyendo entonces a mejorar la calidad de vida de la población así como a su competitividad y desarrollo.

ALIMENTOS / COMPOSICION / METALES / METROLOGIA / PROYECTOS
TÉCNICOS LATU