

Dufour 36 Clic Manual

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Background: Evidence suggests that the course of low back pain (LBP) symptoms in randomised clinical trials (RCTs) follows a pattern of large improvement regardless of the type of treatment. A ...

The Clinical Course of Low Back Pain

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Morgan, Lynn M. 2006. "Life Begins When They Steal Your Bicycle": Cross-Cultural Practices of Personhood at the Beginnings and Ends of Life. *Journal of Law, Medicine & Ethics*, Vol. 34, Issue. 1, p. 8.

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Microbial pollution is a key element of indoor air pollution. It is caused by hundreds of species of bacteria and fungi, in particular filamentous fungi (mould), growing indoors when sufficient moisture is available. This document provides a comprehensive review of the scientific evidence on health problems associated with building moisture and biological agents. The review concludes that the most important effects are increased prevalences of respiratory symptoms, allergies and asthma as well as perturbation of the immunological system. The document also summarizes the available information on the conditions that determine the presence of mould and measures to control their growth indoors. WHO guidelines for protecting public health are formulated on the basis of the review. The most important means for avoiding adverse health effects is the prevention (or minimization) of persistent dampness and microbial growth on interior surfaces and in building structures. [Ed.]

Edible insects have always been a part of human diets, but in some societies there remains a degree of disdain and disgust for their consumption. Insects offer a significant opportunity to merge traditional knowledge and modern science to improve human food security worldwide. This publication describes the contribution of insects to food security and examines future prospects for raising insects at a commercial scale to improve food and feed production, diversify diets, and support livelihoods in both developing and developed countries. Edible insects are a promising alternative to the conventional production of meat, either for direct human consumption or for indirect use as feedstock. This publication will boost awareness of the many valuable roles that insects play in sustaining nature and human life, and it will stimulate debate on the expansion of the use of insects as food and feed.

Milk and dairy products are a vital source of nutrition for many people. They also present livelihood opportunities for farm families, processors and other stakeholders in dairy value chains. Consumers, industry and governments need up-to-date information on how milk and dairy products can contribute to human nutrition and how dairy-industry development can best contribute to increasing food security and alleviating poverty. This publication is unique in drawing together information on nutrition, and dairy-industry development, providing a rich source of useful material on the role of dairy products in human nutrition and the way that investment in dairy-industry development has changed.

Malnutrition--in the form of undernutrition, micronutrient deficiencies, and overweight and obesity--imposes unacceptably high economic and social costs on countries at all income levels. The causes of malnutrition are complex, yet all forms of malnutrition share one common feature: nutritionally inappropriate diets. The State of Food and Agriculture 2013 makes the case that healthy diets and good nutrition begin with food and agriculture.

Intended for bench-top use, this lab manual is suitable for both scientists and graduate students, since it combines an update on the most advanced imaging procedures with detailed protocols. Examples, carefully selected from the wide repertoire of cell physiology, cover such different functional aspects as distribution of multiple ions, electrical activity, exo-endocytosis, gene expression, and the cell cycle.

This book continues as volume 2 of a multi-compendium on Edible Medicinal and Non-Medicinal Plants. It covers edible fruits/seeds used fresh or processed, as vegetables, spices, stimulants, pulses, edible oils and beverages. It encompasses species from the following families: Clusiaceae, Combretaceae, Cucurbitaceae, Dilleniaceae, Ebenaceae, Euphorbiaceae, Ericaceae and Fabaceae. This work will be of significant interest to scientists, researchers, medical practitioners, pharmacologists, ethnobotanists, horticulturists, food nutritionists, agriculturists, botanists, herbalogists, conservationists, teachers, lecturers, students and the general public. Topics covered include: taxonomy (botanical name and synonyms); common English and vernacular names; origin and distribution; agro-ecological requirements; edible plant part and uses; botany; nutritive and medicinal/pharmacological properties, medicinal uses and current research findings; non-edible uses; and selected/cited references.

This book examines the role of fermented foods on human gut health and offers a unique contribution to this rapidly growing area of study. Fermented foods have been consumed by humans for millennia. This method of food preservation provided early humans with beneficial bacteria that re-populated the gut microbiota upon consumption. However, novel methods of production and conservation of food have led to severed ties between the food that modern humans consume and the gut microbiota. As a consequence, there has been a documented increase in the prevalence of autoimmune diseases and obesity, which has been correlated to decreased diversity of gut microbes, while infectious disorders have decreased in the three past decades. With the intention of providing a thorough overview of the relationship between fermented foods, nutrition, and health, the editors have grouped the chapters into three thematic sections: food and their associated microbes, the oral microbiome, and the gut microbiome. After an introduction dedicated to the environmental microbiome, Part I provides an overview of what is currently known about the microbes associated with different foods, and compares traditional forms of food preparation with current industrial techniques in terms of the potential loss of microbial diversity. The chapters in Part 2 explore the oral microbiota as a microbial gatekeeper and main contributor to the gut microbiota. Part 3 introduces beneficial modulators of the gut microbiome starting with the establishment of a healthy gut microbiota during infancy, and continuing with the

role of probiotics and prebiotics in health preservation and the imbalances of the gut microbiota. In the final section the editors offer concluding remarks and provide a view of the future brought by the microbiome research revolution. This study is unique in its emphasis on the convergence of two very relevant fields of research: the field of studies on Lactic Acid Bacteria (LAB) and fermented foods, and microbiome research. The relationship between these fields, as presented by the research in this volume, demonstrates the intimate connection between fermented foods, the oral and gut microbiota, and human health. Although research has been done on the impact of diet on the gut microbiome there are no publications addressing the restorative role of food as microbe provider to the gut microbiota. This novel approach makes the edited volume a key resource for scientific researchers working in this field.

This book is intended to give technological background and practical examples, but also to give general insight into the on-going technology development in the area of biodetection. The content is therefore suitable for an array of stakeholders (decision makers, purchasing officers, etc.) and end-users of biodetection equipment within the areas of health, environment, safety and security, and military preparation. The book is divided into three sections. The first section discusses the fundamental physical and biological properties of bioaerosol's. The second section goes into more detail and discusses in-depth the most commonly used detection principles. The third section of the book is devoted to technologies that have been used in standoff applications. The last section of the book gives an overview of trends in bioaerosol detection. The reader of this book will gain knowledge about the different biodetection technologies and thus better judge their capabilities in relation to desired applications.

In this sublime book The Supreme Master Ching Hai offers many helpful tips derived from Her personal experience that serve as practical and effective tools to assist us along the spiritual path. If we keep these guidelines in mind and apply them in our daily practice, we will gain tremendous help in our journey to Enlightenment and overcoming other worldly problems until we finally arrive safely Home.

The impact of light on works of art and archival materials has long been an issue of concern to conservators and other museum professionals, yet the literature on this subject has never been systematically reviewed. This volume fills that gap by providing a survey of the impact of exposure to light with an emphasis on photoflash and reprographic sources. The information provided will assist the professional audience, especially conservators and collections managers, in assessing the risk to art and archival objects of such exposures. The text surveys relevant photophysical and photochemical principles, photometric and radiometric measurement, and the spectral outputs of several light sources. Materials discussed include colorants and natural fibers; pulp, paper, and wood; natural and synthetic polymers; fluorescent whitening agents; photographic and reprographic materials; and objects containing combinations of materials. Approximations and assumptions used in the evaluation process are discussed in some detail, with examples of the different types of calculations. The Research in Conservation reference series presents the findings of research conducted by the Getty Conservation Institute and its individual and institutional research partners, as well as state-of-the-art reviews of conservation literature. Each volume covers a topic of current interest to conservators and conservation scientists.

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