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Port work is still considered an occupation with very high accident rates. This essential code of practice, intended to replace both the second edition of the ILO Code of Practice on Safety and Health in Dock Work (1977) and the ILO Guide to Safety and Health in Dock Work (1976), provides valuable advice and assistance to all those charged with the management, operation, maintenance and development of ports and their safety. Offering many detailed technical illustrations and examples of good practice, the provisions of this code cover all aspects of port work where goods or passengers are loaded or unloaded to or from ships. It is not limited to international trade but applies equally to domestic operations, including those on inland waterways. New topics are: traffic and vehicular movements of all types; activities on shore and on ship; amended levels of lighting provision; personal protective equipment; ergonomics; provisions for disabled persons; and the specific handling of certain cargoes, for example logs, scrap metal and dangerous goods.

This classic textbook in the field, now completely revised and updated, provides a bridge between theory and practice. Appropriate for the second course in Finance for MBA students and the first course in Finance for doctoral students, the text prepares students for the complex world of modern financial scholarship and practice. It presents a unified treatment of finance combining theory, empirical evidence and applications.

Now in four convenient volumes, Field's Virology remains the most authoritative reference in this fast-changing field, providing definitive coverage of virology, including virus biology as well as replication and medical aspects of specific virus families. This volume of Field's Virology: Emerging Viruses, 7th Edition covers recent changes in emerging viruses, providing new or extensively revised chapters that reflect these advances in this dynamic field.

Updating recommendations last made by the National Research Council in the mid-1980s, this report provides nutrient recommendations based on physical activity and stage in life, major factors that influence nutrient needs. It looks at how nutrients are metabolized in the bodies of dogs and cats, indications of nutrient deficiency, and diseases related to poor nutrition. The report provides a valuable resource for industry professionals formulating diets, scientists setting research agendas, government officials developing regulations for pet food labeling, and as a university textbook for dog and cat nutrition. It can also guide pet owners feeding decisions for their pets with information on specific nutrient needs, characteristics of different types of pet foods, and factors to consider when feeding cats and dogs.

Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.

The origin of this book is the compelling evidence that a high proportion of machinery-related deaths and injuries are attributable to genuine and serious risks originating within machine design and construction. This trend continues despite significant legal obligations, notably the European regulatory regime giving effect to the Machinery Directive (among others), and a substantial body of specialist knowledge originating in the disciplines of human factors and safety engineering. Grounded in empirical research with machinery manufacturers, this book aims to elucidate the factors and processes shaping firms' performance for machinery safety, and considers their compatibility with legal obligations. Through a unique blending of rich empirical data coupled with safety, human factors, socio-legal and learning scholarship, the book provides both a nuanced account of firms' performance for machinery safety, and makes conceptual and theoretical contributions to understanding and explaining their performance. Specifically, the book elucidates the role of knowledge and motivational factors - and how these are constituted - in shaping firms' performance. It reveals the multiple state and non-state influences that create plural responses among manufacturing firms, which typically operate in supply chains and networks, and often globally. These insights provide the foundations to enhance regulatory design, and the book's conclusion recommends some innovative directions for regulatory interventions to sustain the safe design and construction of machinery.

This book is the memoirs of American Soldiers in the Vietnam war spending most of their time tiring to stay alive. As young men just coming of age facing their struggle within to find the courage to fight another day yet all the while thinking that they just wanted to come home.

A collection of international contributions presenting current knowledge of impact tectonics, geological and geophysical investigations of terrestrial impact structures, and suggested new impact structures, resulting from the IMPACT program.

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.

This book explores the policy objectives underlying the gift of this Order, to sixty men, on January 1 1403. Drawing primarily on Philip's household accounts, it undertakes complementary iconographical and prosopographical analyses (of the Order insignia's form, materials, design and motto; and of distinguishing common features among its recipients), refined by reference to his policy concerns around the occasion of its bestowal, to test seven hypotheses. The evidence from the analyses enables six of these (that it was purely decorative; a courtly conceit; crusade-related; a military chivalric order; a livery

badge; or a military alliance) progressively to be discarded, pointing strongly to the seventh, that the Order was a specific policy alliance, designed in fashionable form, to obscure its politically sensitive purpose. The nature of that purpose then permits a revision of Philip's role in history, particularly in relation to the creation of an independent Burgundian state, and the use of a co-ordinated propaganda campaign of slogan, badge, and supporting literature, to legitimise and popularise his plans. The analytical approach also offers insights into the significance of decorative, material gift-giving; the identification of networks; Christine de Pisan's earlier political writings, and the origins of the Order of the Golden Fleece. Carol Chattaway is Honorary Research Assistant at the Royal College of Art and University College, London University. She researches on the political significance of material objects at the Burgundian Court, in the later middle ages.

Through country case studies as well as econometric analysis, this book attempts to identify the factors that have helped developing countries succeed in exporting services. It examines strategies that have been successful as well as those that have not delivered expected results..

This book covers a wealth of knowledge from experts and informed stakeholders on the best ways to understand, prevent, and control fall-related risk exposures. Featured are subjects on: (1) a public health view of fall problems and strategic goals; (2) the sciences behind human falls and injury risk; (3) research on slips, trips and falls; (4) practical applications of prevention and protection tools and methods in industrial sectors and home/communities; (5) fall incident investigation and reconstruction; and (6) knowledge gaps, emerging issues, and recommendations for fall protection research and fall mitigation.

Food cannot be only considered a combination of constituents with different nutritional values, but its relevance for humans can be fully understood by also taking into account other aspects such as history, culture, ecology, and the environment. Overall, assuming that access to food is secured for all people, traditional dietary patterns are considered safe in terms of longevity, healthy ageing, and morbidity. Indeed, healthy diets have been associated with a reduced risk and incidence of chronic degenerative diseases including cardiovascular disease, type 2 diabetes, metabolic syndrome, certain types of cancers, and neurodegenerative disorders. In general, healthy dietary habits include a low consumption of refined sugars, red meat, and saturated fats, as well as a high intake of fruit, vegetables, legumes, low-fat dairy products, and healthy lipids (from seafood). As an example, the Mediterranean diet can be considered the archetype of a health-promoting lifestyle by virtue of the phytochemical diversity of its food components.

La caduta dall'alto rappresenta indubbiamente una delle principali cause d'infortunio sul lavoro. Collegata alle cosiddette lavorazioni in quota, è certamente riscontrabile in tutte le attività industriali, ma diviene rischio tipico quando si affronta il settore delle costruzioni e dell'ingegneria civile. Per le ragioni esposte, il legislatore si è preoccupato, con le norme di legge per la sicurezza sul lavoro, con una serie di Linee guida e, soprattutto, attraverso l'emanazione di numerose Norme tecniche, di istituire un sistema sicurezza per i lavori in quota in grado di contemplare i rischi insiti sia nelle fasi di realizzazione dell'opera di costruzione, ma anche nelle fasi transitorie collegate alla messa in opera degli apprestamenti e delle attrezzature. Il presente testo si propone di coordinare, dunque, in maniera armonica, tutte le indicazioni e i precetti derivanti dai differenti corpi normativi, cercando di fornire indirizzi giuridici chiari ma anche istruzioni operative sia sulla scelta, che sull'utilizzo delle più opportune misure di prevenzione e protezione contro i rischi di caduta dall'alto. Nel corpo del libro viene dato ampio risalto al concetto di efficace valutazione del rischio, concetto indispensabile per poter ottimizzare le scelte organizzative e di formazione dei soggetti imprenditoriali direttamente o indirettamente coinvolti con i lavori in quota. Il testo, alla stregua di un manuale teorico/pratico, è rivolto ai tecnici impegnati nelle attività tipiche del cantiere (progettisti, direzione lavori, ecc.) ma anche e soprattutto ai datori di lavoro che ne potranno fare un valido riferimento al momento della scelta delle misure di prevenzione, dei dispositivi di protezione e degli interventi formativi da mettere a disposizione dei lavoratori oltre ad un evidente spunto per la redazione dei documenti per la sicurezza (DVR, POS, ecc.). I coordinatori per la sicurezza, infine, potranno utilizzare le indicazioni del testo in ogni momento in cui occorra fare scelte progettuali e inserire, all'interno del Piano di Sicurezza e Coordinamento, precise indicazioni e prescrizioni per l'abbattimento del rischio di caduta dall'alto. Danilo G.M. De Filippo, ingegnere, è Responsabile dell'U.O. Vigilanza Ordinaria e Tecnica presso la Direzione Provinciale del Lavoro di Siena e fa parte del gruppo di formatori incaricati dal Ministero del Lavoro e delle Politiche Sociali in seno al progetto "Formazione e Sicurezza". Nel 2008, per meriti acquisiti nel contrasto alle "morti bianche", è stato insignito dell'Onorificenza di Cavaliere al Merito della Repubblica Italiana. Rolando Giomarelli, Tecnico della Prevenzione Az. USL 7 di Siena con esperienza ventennale nell'attività di controllo dei cantieri edili. Componente del Gruppo Regionale Edilizia e di altri gruppi di lavoro tecnici della regione Toscana quale rappresentante del Dipartimento della Prevenzione della ASL 7 di Siena. Docente in corsi di formazione e aggiornamento professionale in materia di sicurezza nei cantieri.

Food composition data provides food and nutrition sector, both private and public with the important guidelines in food labelling, assessment of nutrient intake to determine nutrition adequacy, diet formulation as well as in research and breeding. The information generated is also used to establish food-based dietary guidelines for dietary diversification and food fortification. They also help program managers in determining the relationships between disease outcome and nutrient intakes. The resultant information provides the evidence base for nutrition and health & agricultural policies in establishing how to meet the nutrient requirements in the population through diet. The Kenya Food Composition Tables [FCT] (2018) was developed following international guidelines from INFOODS considering all the required quality checks. It has three main sections: the first part of the book contains an introduction and user notes; the second section presents the actual food composition tables; the third section features photographs and descriptions of foods, to facilitate food identification. This publication will guide both county and national authorities in setting priorities in the implementation of food-based approaches to reduce the burden of malnutrition in the population and support nutrition-sensitive agricultural production.

Balances science with spirituality in a study of human evolution, from the appearance of reflective consciousness to modern communications, and proposes three additional stages to be realized

Defence Electronics: Standards and Quality Assurance is a reference manual for the standards and organizations involved in quality assurance in the general field of defense electronics. The book is comprised of 14 chapters that are organized into six parts. The text first covers the quality systems and control of defense electronics, and then proceeds to tackling the certification and purchasing of electronic components. The third part discusses the defense sales and quality in the U.K. Part Four discusses the North Atlantic Treaty Organization (NATO) structure and standards. The next part covers the application and availability of the global electronic defenses standards. The last part deals with the European defense market. The book will be of great use to individuals involved in the manufacturing and selling of defense related products. Military officials and employees of defense related agencies will also benefit from the text.

Have you ever thought about the work you'd like to do daily that reflects the REAL you? Achieving harmony in your career and soul is a journey that begins from the "inside," by paying attention to your values, dreams, goals, talents, and desires.

This book is a comprehensive reference on ISO management system standards and their implementation. The impacts that ISO 9001 and ISO 14001 have had on business performance are analyzed in depth, and up-to-date perspectives are offered on the integration of these and other management standards (e.g. SA8000, ISO/TS 16949). Detailed information is provided on the signaling value of different management standards and on the new ISO standards for management systems, such as ISO 50001 and ISO 45001, relating to energy management and occupational health and safety. The role of audits in ensuring compliance with the standards and achievement of objectives is also carefully considered. The volume examines avenues for further research and emerging challenges. In offering an integrated, holistic perspective on ISO management system standards, this book will have wide appeal for academics, public decision-makers, and practitioners in the field of quality and environmental management.

The book provides the most up-to-date information on testing and development of hydroprocessing catalysts with the aim to improve performance of the conventional and modified catalysts as well as to develop novel catalytic formulations. Besides diverse chemical composition, special attention is devoted to pore size and pore volume distribution of the catalysts. Properties of the catalysts are discussed in terms of their suitability for upgrading heavy feeds. For this purpose atmospheric residue was chosen as the base for defining other heavy feeds which comprise vacuum gas oil, deasphalted oil and vacuum residues in addition to topped heavy crude and bitumen. Attention is paid to deactivation with the aim to extend catalyst life during the operation. Into consideration is taken the loss of activity due to fouling, metal deposition, coke formed as the result of chemical reaction and poisoning by nitrogen bases. Mathematical models were reviewed focussing on those which can simulate performance of the commercial operations. Configurations of hydroprocessing reactors were compared in terms of their capability to upgrade various heavy feeds providing that a suitable catalyst was selected. Strategies for regeneration, utilization and disposal of spent hydroprocessing catalysts were evaluated. Potential of the non-conventional hydroprocessing involving soluble/dispersed catalysts and biocatalysts in comparison with conventional methods were assessed to identify issues which prevent commercial utilization of the former. A separate chapter is devoted to catalytic dewaxing because the structure of dewaxing catalysts is rather different than that of hydroprocessing catalysts, i.e., the objective of catalytic dewaxing is different than that of the conventional hydroprocessing. The relevant information in the scientific literature is complemented with the Patent literature covering the development of catalysts and novel reactor configurations. Separate chapter was added to distinguish upgrading capabilities of the residues catalytic cracking processes from those employing hydroprocessing. Upper limits on the content of carbon residue and metals in the feeds which can still be upgraded by the former processes differ markedly from those in the feeds which can be upgraded by hydroprocessing. It is necessary that the costs of modifications of catalytic cracking processes to accommodate heavier feeds are compared with that of hydroprocessing methods. Objective of the short chapter on upgrading by carbon rejecting processes was to identify limits of contaminants in heavy feeds beyond which catalytic upgrading via hydroprocessing becomes uneconomical because of the costs of catalyst inventory and that of reactors and equipment. - Comprehensive and most recent information on hydroprocessing catalysts for upgrading heavy petroleum feeds. - Compares conventional, modified and novel catalysts for upgrading a wide range of heavy petroleum feeds. - Comparison of conventional with non-conventional hydroprocessing, the latter involving soluble/dispersed catalysts and biocatalysts. - Development and comparison of mathematical models to simulate performance of catalytic reactors including most problematic feeds. - Residues upgrading by catalytic cracking in comparison to hydroprocessing.

Vols. for 1973- include the following subject areas: Biological sciences, Agriculture, Chemistry, Environmental sciences, Health sciences, Engineering, Mathematics and statistics, Earth sciences, Physics, Education, Psychology, Sociology, Anthropology, History, Law & political science, Business & economics, Geography & regional planning, Language & literature, Fine arts, Library & information science, Mass communications, Music, Philosophy and Religion.

This book offers a fresh look on a variety of issues concerning herbal medicine - the methods of growing and harvesting various medicinal plants; their phytochemical content; medicinal usage; regulatory issues; and mechanism of action against myriad of human and animal ailments. 'Medicinal Plants: From Farm to Pharmacy' comprises chapters authored by renowned experts from academics and industry from all over the world. It provides timely, in-depth study/analysis of medicinal plants that are already available in the market as supplements or drug components, while also introducing several traditional herbs with potential medicinal applications from various regions of the world. The book caters to the needs of a diverse group of readers: plant growers, who are looking for ways to enhance the value of their crops by increasing phytochemical content of plant products; biomedical scientists who are studying newer applications for crude herbal extracts or isolated phytochemicals; clinicians and pharmacologists who are studying interactions of herbal compounds with conventional treatment modalities; entrepreneurs who are navigating ways to bring novel herbal supplements to the market; and finally, natural medicine enthusiasts and end-users who want to learn how herbal compounds are produced in nature, how do they work and how are they used in traditional or modern medicine for various disease indications.

This series consists of accession logs which document the purchases of the General Library of the University of Michigan. Information in this series includes accession number, classification number, number of volumes, author, title, place of publication, name of publisher, date of publication, binding description, vendor, cost, and remarks.

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