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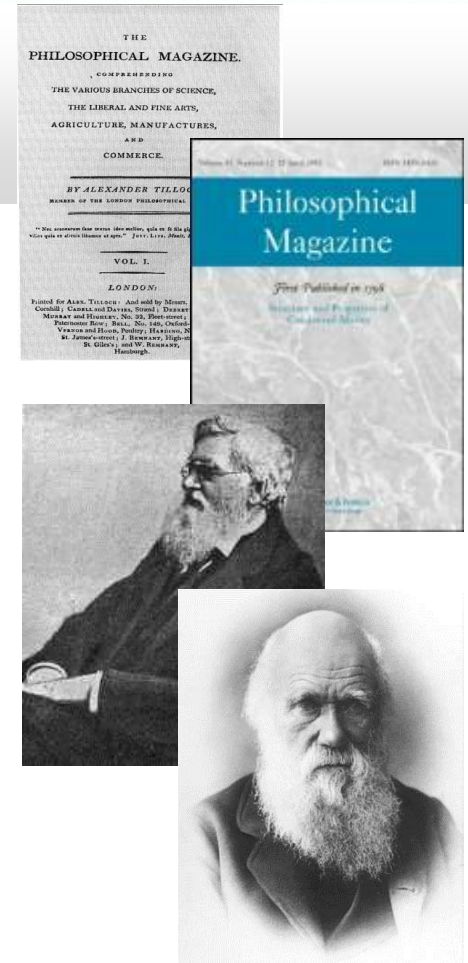
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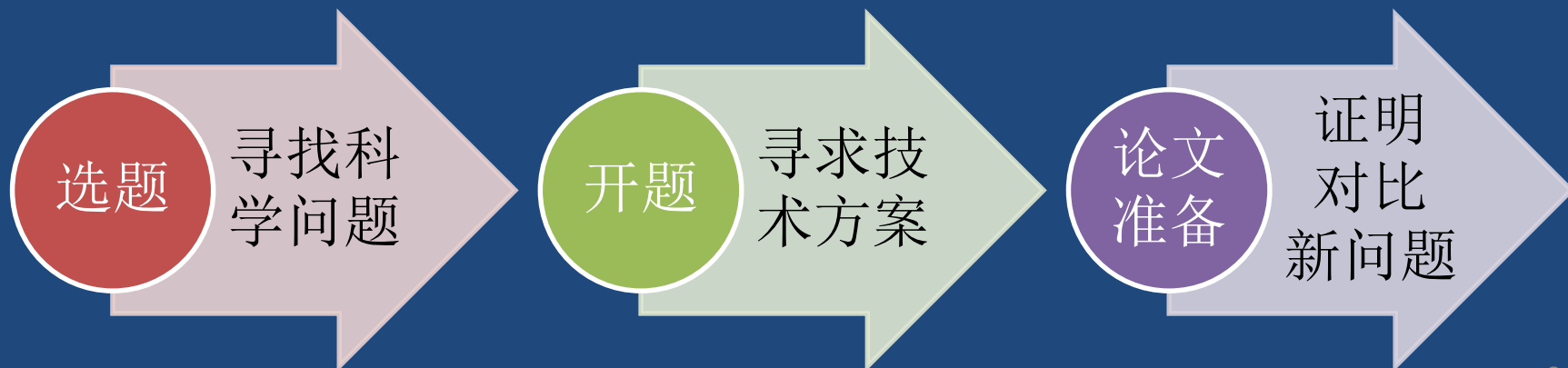
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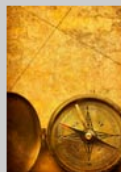
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Abstract

The article explores the reporting of the class status and identity of savers by British savings banks in the nineteenth century, during a period of growing interest in statistical reporting as a means of social control. It reviews in detail the annual reports produced by a number of banks and places their form and content in relation to the claims made for the banks' social contribution. This is set in the context of contemporary social, economic and political debates about the function of savings as a means of educating the poor and strengthening bonds

Accounting History Review
Vol. 22, No. 3, November 2012, 199-225



'To bind the humbler to the more influential and wealthy classes'. Reporting by savings banks in nineteenth century Britain

Josephine Maltby*

The York Management School, University of York, York, UK

The article explores the reporting of the class status and identity of savers by British savings banks in the nineteenth century, during a period of growing interest in statistical reporting as a means of social control. It reviews in detail the annual reports produced by a number of banks and places their form and content in relation to the claims made for the banks' social contribution. This is set in the context of contemporary social, economic and political debates about the function of savings as a means of educating the poor and strengthening bonds between the elite and the working classes.

Keywords: savings banks; statistics; categorisation; Victorian Britain; social accounting

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Walker (2008, 453) argues that accounting studies tend to focus on the firm 'to the exclusion of the social institutions and practices which activate social control, maintain social order and perform functions of socialisation and social protection'. His argument is that accounting history should pay more attention to the activity of accounting as a 'social practice' (Hopwood and Miller 1994).

Walker's own work (2004, 2008) has included one of these practices – the use of accounting to classify and stigmatise paupers in England during the nineteenth century. Other social roles for accounting have been explored by Jackson (2012) in his study of the annual reports of the Edinburgh Royal Infirmary, Holden, Funnell, and Oldroyd (2009) on the Newcastle Infirmary, and Oldroyd, Fleischman, and Tyson (2008) on accounting for slavery. Their findings indicate different potential uses for accounting in its encounter with the social. For Jackson, the reports detailing the supporters of the Infirmary enabled the hospital managers to practise accountability, identifying its patrons by name and holding the local community to account for its charitable support. Oldroyd,

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Newly synthesized 1,9-naphthylene-based molecular probes, 1NP-1 and 1NP-2, exhibit high selective fluorescence responses towards the toxic cadmium over coordinatively competing Zn²⁺ and several other metal ions examined. On the one hand, 1NP-1 (MeD11nD, λ_{ex} : 33.00, λ_{em} : 37.4) exhibits ca. 1.3 order of magnitude higher stability constant for Cd²⁺ over Zn²⁺ in the other hand, 1NP-2 is major offers unique selectivity only towards Zn²⁺, exhibiting both absorbance and emission red shifts as well as fluorescence enhancement. By ¹H NMR analysis, the later-coordinated binding is indicated at least for the 1NP-1+Zn²⁺ complex and theoretical calculations reveal relatively stronger binding of Cd²⁺ over Zn²⁺.

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This paper discusses an optimal linear quadratic control algorithm to improve the roll stability of a tractor semi-trailer using active semi-trailer steering. The controller minimises a combination of the path-tracking deviation of the trailer rear end relative to the path of the hitch point (5th wheel) and the lateral acceleration of trailer centre of gravity (CoG). First a linear vehicle model of tractor semi-trailer is constructed. Then a 'virtual driver' model for trailer steering control is introduced to minimise the path-tracking deviation of trailer rear end. The lateral acceleration of trailer CoG is included as a second objective of the optimal controller so as to improve roll stability. A Kalman filter with linear vehicle model is used to estimate unknown vehicle states, needed by the controller. Simulation

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Membrane Processing Technology in the Food Industry: Food Processing, Wastewater Treatment, and Effects on Physical, Microbiological, Organoleptic, and Nutritional Properties of Foods

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Membrane Processing Technology in the Food Industry: Food Processing, Wastewater Treatment, and Effects on Physical, Microbiological, Organoleptic, and Nutritional Properties of Foods

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Membrane processing technology (MPT) is increasingly used nowadays in a wide range of applications (demineralization, desalination, stabilization, separation, deacidification, reduction of microbial load, purification, etc.) in food industries. The most frequently applied techniques are electro dialysis (ED), reverse osmosis (RO), nanofiltration (NF), ultrafiltration (UF), and microfiltration (MF). Several membrane characteristics, such as pore size, flow properties, and the applied hydraulic pressure mainly determine membranes' potential uses. In this review paper the basic membrane techniques, their potential applications in a large number of fields and products towards the food industry, the main advantages and disadvantages of these methods, fouling phenomena as well as their effects on the organoleptic, qualitative, and nutritional value of foods are synoptically described. Some representative examples of traditional and modern membrane applications both in tubular and figural form are also provided.

Keywords: Membrane processing technology, food processing, electro dialysis, microfiltration, nanofiltration, reverse osmosis, ultrafiltration, demineralization, separation, microbial inhibition, nutritional value

INTRODUCTION

Membrane Processing Technology (MPT) is one of the most important fields of food science. As a result, food industries account for a significant proportion of the total production of membranes, of about 20 to 30% worldwide. Although these levels are quite high, there is an increase of approximately 7.5% annually in this field. All over the world, huge amounts of membranes are produced and find multi-purpose applications among which ultrafiltration (UF), nanofiltration (NF), reverse osmosis (RO), and microfiltration (MF) are the most extensively used (Daufin et al., 2001). Electro dialysis (ED) can be described as an electro-membrane procedure in which ions are transferred through ion exchange (IE) membranes to different solutions under the effect of an electrical potential (Madzingsaidzo et al.,

2002). The main principle of UF process resides in the placement of a solution that contains large molecules, at one side of the membrane and the implementation of pressure, leading to removal of the solvent and retention of a highly concentrated solution. The enhanced concentration levels near the pores results in formation of a viscous layer, known as concentration boundary layer (Kumar and Upadhyay, 2000). RO is a membrane diffusion technique based on the implementation of pressure. Specifically, RO membranes retention level can reach up to 95-99% of the dissolved solutes (either organic or inorganic) filtered and the permeate water is characterized by excellent qualitative characteristics. As a result, RO is categorized as a concentration procedure (El-Salam, 2003). According to Gryta (2005), the osmotic membrane distillation is a membrane distillation (MD) technique, applied at low temperature conditions. This process can be implemented with the aim to separate numerous aqueous solutions. The hydrophobic properties of these membranes impede the penetration of aqueous solutions.

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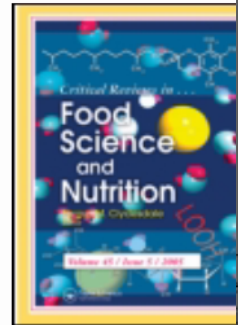


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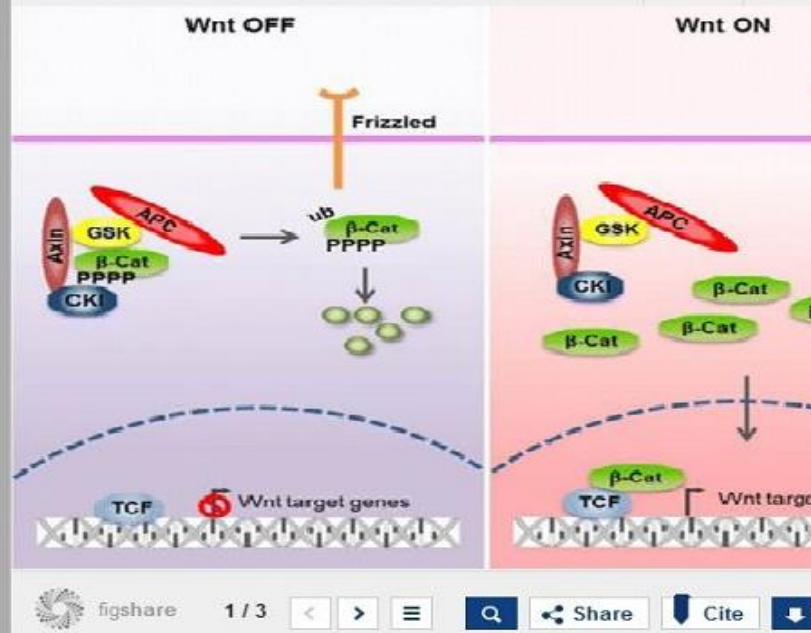
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Categories

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Authors

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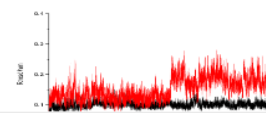
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Supporting information

Table S1. The Gaussian03 default tolerances of geometry of ribose

Item	Value	Threshold	Converged?
Maximum Force	0.00083	0.00150	YES
RMS Force	0.000016	0.000300	YES
Maximum Displacement	0.00083	0.001600	YES
RMS Displacement	0.000093	0.001200	YES

Fig S1. The time evolution of backbone RMSD of tteRBP 387 K (red) and eCRBP 345 K (black).



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Description

Molecular dynamics simulations were performed for investigating the thermal stability of the extremely thermophilic *Thermoanaerobacter tengcongensis* ribose binding protein (tteRBP) and the mesophilic homologous *Escherichia coli* ribose binding protein (eCRBP). The simulations for the two proteins were carried out under the room temperature (300 K) and the optimal activity temperature

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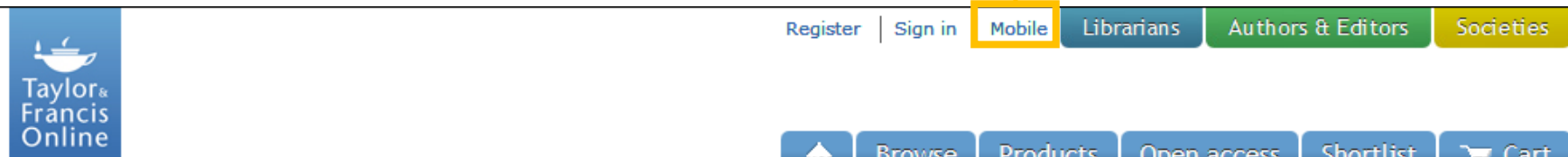
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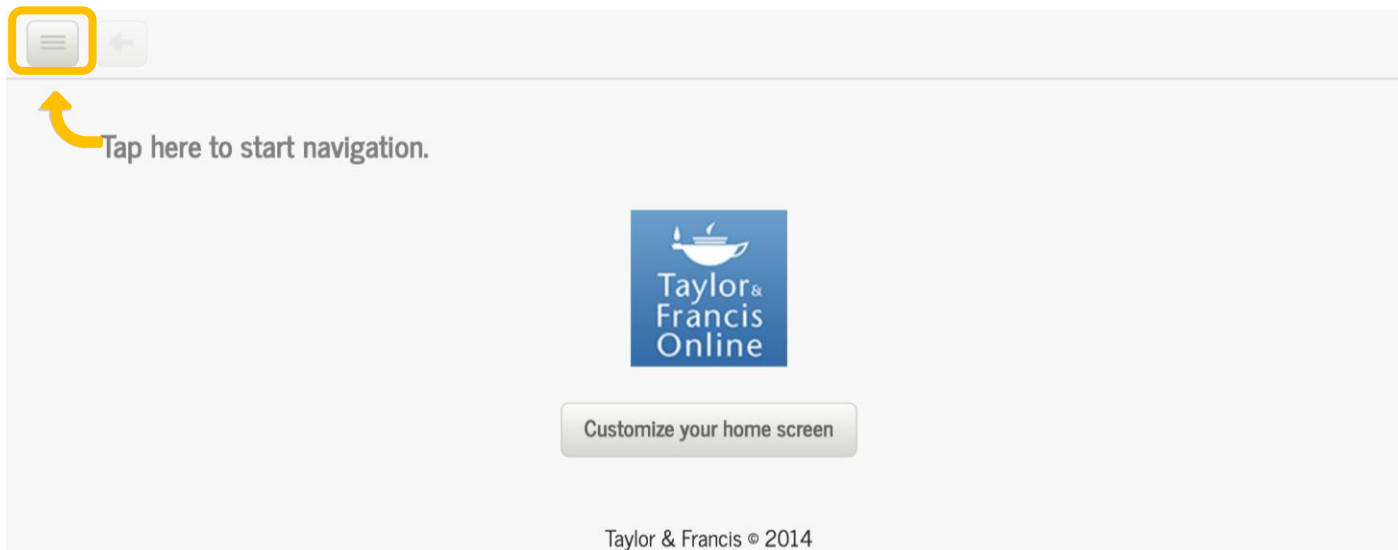
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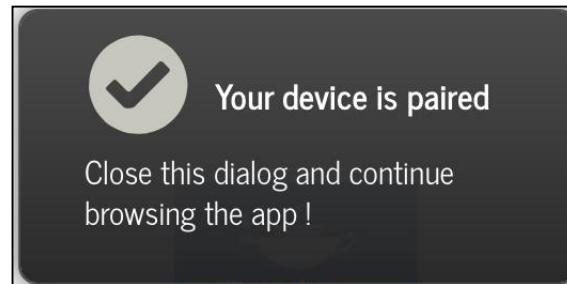
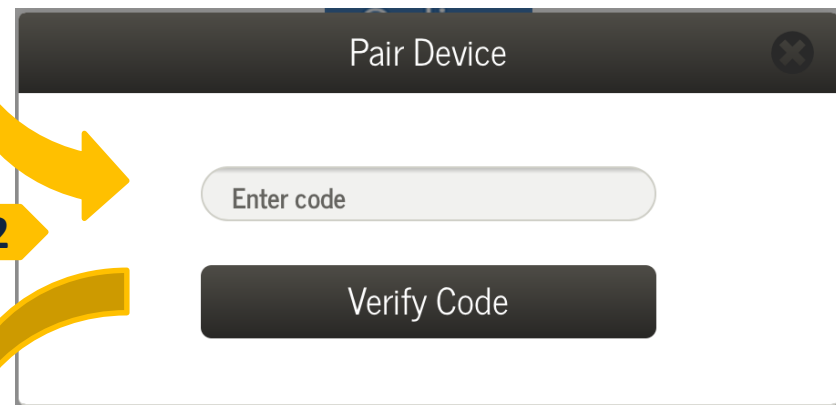
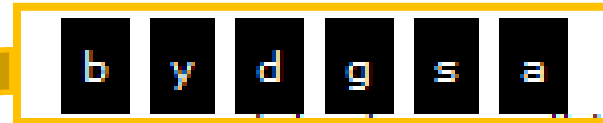
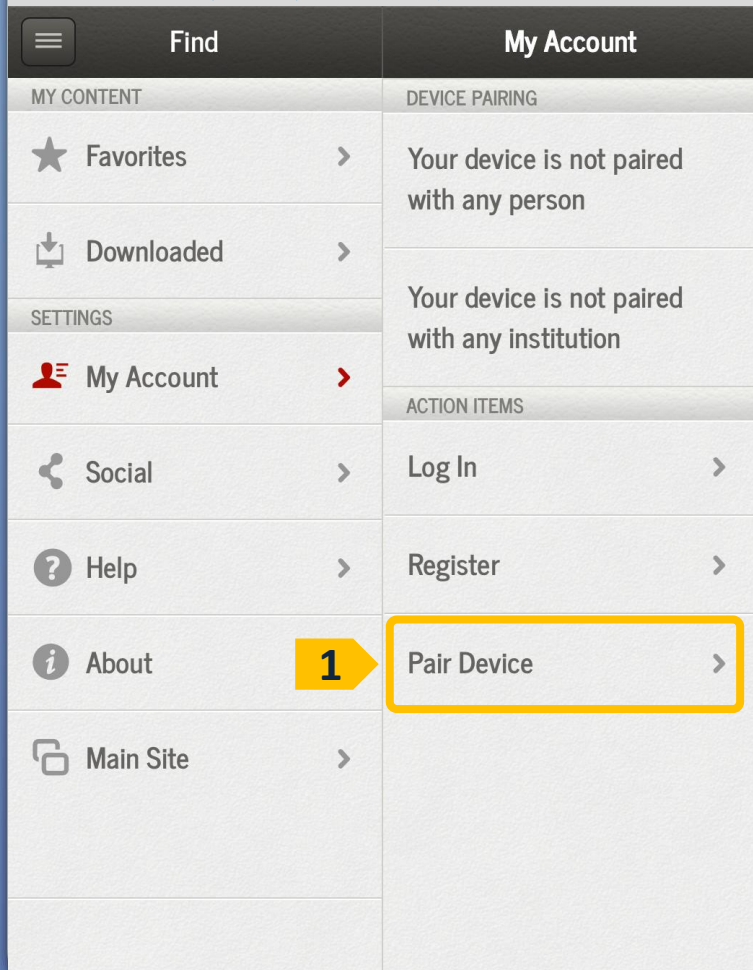
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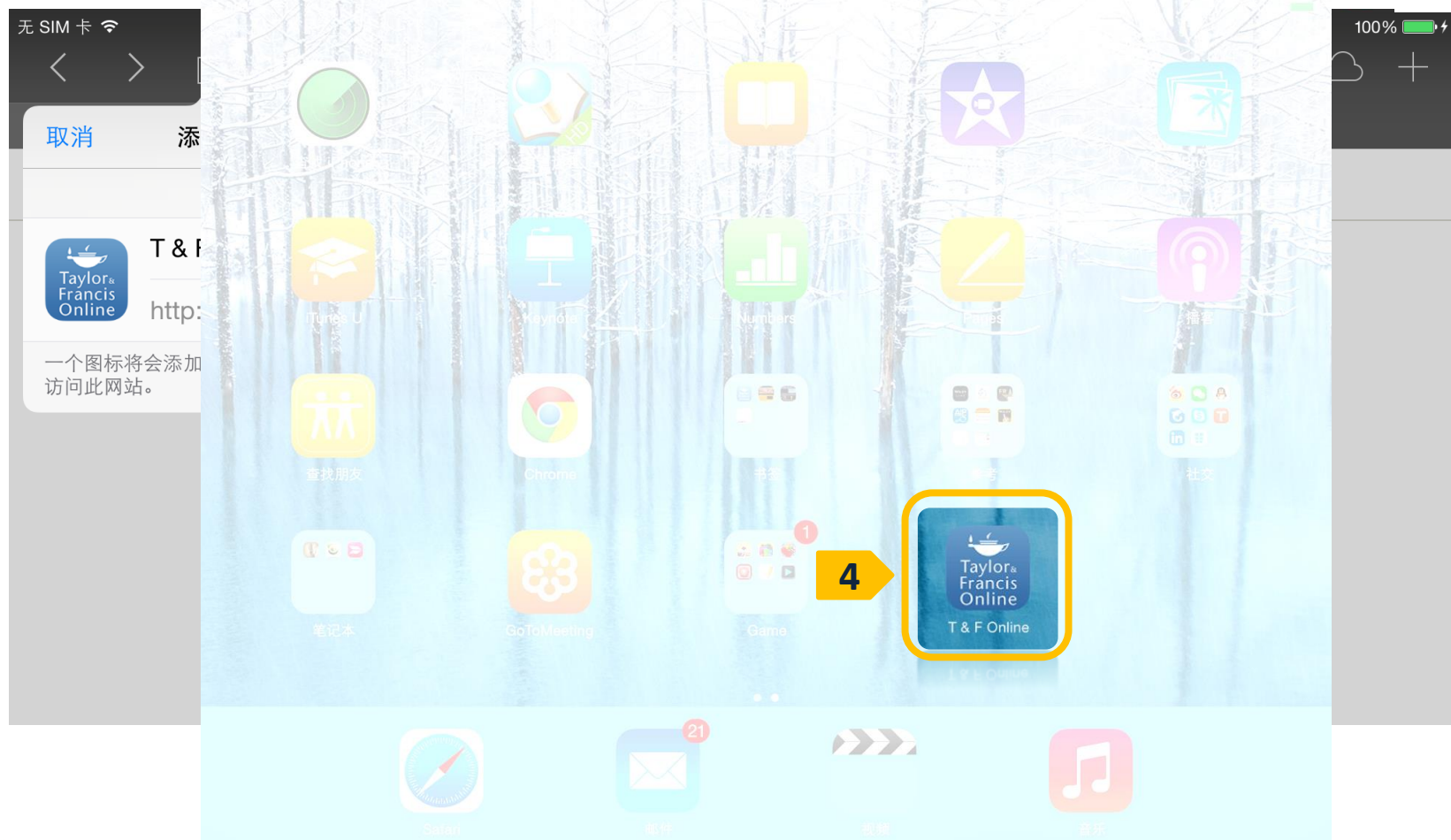
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第3步: 确认快捷方式名称后单击添加按钮;

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