



# Texture In Food

**A. Kramer, A.S. Szczesniak**



## **Texture In Food:**

*Texture in Food* David Kilcast, 2004-04-14 Texture is one of the most important attributes used by consumers to assess food quality With its distinguished editor and international team of contributors this authoritative book summarises the wealth of recent research on what influences texture in solid foods and how it can be controlled to maximise product quality The first part of the book reviews research on understanding how consumers experience texture when they eat and how they perceive and describe key textural qualities such as crispness Part two considers the instrumental techniques used for analysing texture It includes chapters on force deformation and sound input techniques near infrared spectroscopy NIR nuclear magnetic resonance NMR and magnetic resonance imaging MRI The final part examines how the texture of particular foods may be better understood and improved A number of chapters review ways of controlling the texture of fruits and vegetables including the role of plant structure and compounds the handling of raw materials and technologies such as freezing and vacuum infusion A final group of chapters discuss the texture of cereal foods including bread rice pasta and fried food *Texture in food Volume 2 Solid foods* is a standard reference for the food industry It is accompanied by a companion volume on the texture of semi solid foods *Reviews developments in measuring the texture of solid foods Examines the influences on texture and ways of maintaining textural properties* Written by an expert team of authors *Two Hundred and Twenty Five Years*, 1977 Food Texture Samuel A. Matz, 1962 **Texture Measurement of Foods** A. Kramer, A.S. Szczesniak, 2012-12-06 Even before the publication of Special Technical Publication 433 of the American Society for Testing and Materials it became obvious that the brief treatment given to the principles and techniques for sensory measurement and analysis of texture in that volume was all too brief hence a task force of ASTM Committee E 18 was formed to develop an authoritative and comprehensive volume on this most complex and important subject to provide within one cover for the student researcher and the food manufacturer a definition and an understanding of the subject of food texture as well as sensory and objective methods for its measurement This most difficult task appeared to be possible only after the task force had obtained the assistance of specialists in the many disciplines involved and after deciding to limit the dissertation to the measurement of texture of foods only The task was further clarified when Dr Finney proposed an outline of six chapters beginning with one on definition The second chapter was to be on principles of sensory evaluations the third on sensory measurements the fourth on principles of objective evaluation the fifth on objective measurements and the final concluding chapter on subjective objective analogues The first drafts of these six chapters constituted a symposium on texture presented before a joint session at the 1971 Annual Meeting of the Institute of Food Technology and the American Society for Testing and Materials **Texture in Food** B M McKenna, 2003-07-03 Texture is one of the most important attributes used by consumers to assess food quality This quality is particularly important for the growing number of semi solid foods from sauces and dressings to yoghurt spreads and ice cream With its distinguished editor and international team of contributors

this authoritative book summarises the wealth of recent research on what influences texture in semi solid foods and how it can be controlled to maximise product quality Part one reviews research on the structure of semi solid foods and its influence on texture covering emulsion rheology the behaviour of biopolymers and developments in measurement Part two considers key aspects of product development and enhancement It includes chapters on engineering emulsions and gels and the use of emulsifiers and hydrocolloids The final part of the book discusses improving the texture of particular products with chapters on yoghurt spreads ice cream sauces and dressings With its summary of key research trends and their practical implications in improving product quality Texture in food Volume 1 semi solid foods is a standard reference for the food industry It is complemented by a second volume on the texture of solid foods Summarises the wealth of recent research on what influences texture in semi solid foods and how it can be controlled to maximise product quality Reviews research on the structure of semi solid foods and its influence on texture covering emulsion rheology the behaviour of biopolymers and developments in measurement Considers key aspects of product development and enhancement and includes chapters on engineering emulsions and gels and the use of emulsifiers and hydrocolloids **Texture in Food** B. M. McKenna, David

Kilcast, 2004-04-14 Key research trends and their practical implications in improving product quality Texture in food Volume 1 Semi solid foods will be a standard reference for the food industry It is complemented by a second volume on the texture of solid foods Book jacket Food Texture and Viscosity, 2012-12-02 Drawing together literature from a myriad of sources this book focuses on the texture and viscosity of food as well as the techniques for measuring these properties Food Texture and Viscosity Concept and Measurement includes a brief history of the field and its basic principles and then goes on to provide a detailed discussion of the physical interactions between the human body and food objective methods of texture measurements commercially available instruments and their uses various types of viscous flow and sensory methods for measuring texture and viscosity An appendix lists names and addresses of suppliers for anyone interested in purchasing equipment Incorporating material from numerous sources across a wide range of disciplines this book will prove valuable to students faculty researchers and anyone working in food technology and sensory evaluation **Food Texture:**

**Measurement and Perception** Andrew J. Rosenthal, 1999-02-28 The concept behind this book is to take a holistic view of food texture starting with the determination of food texture its perception in the mouth and its measurement by both sensory and instrumental methods and to examine the relation between those methods The book has been divided into two sections The first deals with perception of food texture and techniques for its measurement The second focuses on individual groups of food commodities The first section is interlaced with appropriate food related examples to reinforce the applied nature of the subject **Mouthfeel** Ole Mouritsen, Klavs Styrbæk, 2017-02-21 Why is chocolate melting on the tongue such a decadent sensation Why do we love crunching on bacon Why is fizz less soda such a disappointment to drink and why is flat beer so unappealing to the palate Our sense of taste produces physical and emotional reactions that cannot be explained by chemical

components alone Eating triggers our imagination draws on our powers of recall and activates our critical judgment creating a unique impression in our mouths and our minds How exactly does this alchemy work and what are the larger cultural and environmental implications Collaborating in the laboratory and the kitchen Ole G Mouritsen and Klavs Styrbæk investigate the multiple ways in which food texture influences taste Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation they write a one of a kind book for food lovers and food science scholars By mapping the mechanics of mouthfeel Mouritsen and Styrbæk advance a greater awareness of its link to our culinary preferences Gaining insight into the textural properties of raw vegetables puffed rice bouillon or ice cream can help us make healthier and more sustainable food choices Through mouthfeel we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options Mastering texture also leads to more adventurous gastronomic experiments in the kitchen allowing us to reach even greater heights of taste sensation

Food Texture Design and Optimization Yadunandan Lal Dar, Joseph M. Light, 2014-04-07 Food texture has evolved to be at the forefront of food formulation and development Food Texture Design and Optimization presents the latest insights in food texture derived from advances in formulation science as well as sensory and instrumental measurement This unique volume provides practical insights for professionals who are starting in the field as well as experts looking to enhance their knowledge or expand into new areas The first part of this book presents case studies on formulating products in a broad variety of application segments such as cheese ice cream baked goods gluten free products low fat non fat dairy products and more Challenges related to maintaining texture while optimizing nutritional content cost flavor and other attributes of the food product are investigated The book also highlights the importance of texture design and optimization in several types of food products and demonstrates how experts have applied this knowledge in the industry Part two provides an overview of the latest advances in tools and techniques for food texture design and optimization focusing on the use of instrumental techniques the application of sensory techniques and the use of marketing and consumer insight tools in the design and optimization of food products The ability to use advanced characterization techniques in this field is critical for both new and established practitioners in tackling the problems they face Food Texture Design and Optimization serves as an important reference for technical practitioners on how to adopt advanced techniques in food texture research This information is invaluable in reviewing establish the state of the art in this field and providing a minimum recommended standard for food formulators

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