



Texture In Food

BM King



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 discusses 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. 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. Two Hundred and Twenty Five Years, 1977 **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 Texturology: Measurement and Perception of Food Textural Properties Andrew Rosenthal,Jianshe Chen,2023-12-20 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 them The book has been divided into four sections Fundamentals Sensory and Human Interactions Instrumental Analysis and Food Products Essentially we cover the techniques used for measuring food texture and then apply them to the different product groups Readers of the first edition will notice the title has changed with the adoption of the term texturology In the long history of food texture research texturology has been occasionally used in literature The term texturology has not been widely accepted by texture researchers texturologists because of their concern over whether the theories and techniques are broad and

strong enough to support texture research as a scientific discipline During the 24 years since the publication of the first edition the editors have observed vast developments in theories as well as the assessment methodology of food texture both sensory and instrumental and these have shaped our understanding This second edition brings the science up to date by introducing topics not previously covered e g psychophysics tribology oral processing texture maps and special foods for dysphagia patients It includes an expos of the instruments to measure food texture and also considers techniques for measuring consumer perception of food texture in addition to the sensory properties Additionally it amends omissions from the first edition such as dairy products fish bakery products and sugar confectionery as product groups All in all it is expanded and updated in its coverage of food texturology as a coherent scientific discipline *Food Texture* Samuel A. Matz, 1962

Rheology and Texture in Food Quality John M. DeMan, 1976 Mechanical properties of food Microstructure of food and its relation to texture Instrumental measurement of food texture Applications of instruments for measurement Interpretation of force curve from instrumental measurements texture of fruits and vegetables Texture of dough pasta and fat products The textural characteristics of dairy products of meat and its measurement Starch texture Rheology of chocolate Engineering food texture Textural characteristics of food emulsions functions of emulsifiers in relation to food texture Sensory measurement of food texture The textural profile Physicochemical relations in texture

Modifying Food Texture Jianshe Chen, Andrew Rosenthal, 2015-05-23 *Modifying Food Texture Volume 1 Novel Ingredients and Processing Techniques* discusses texture as an important aspect of consumer food acceptance and preference and the fact that specific consumer groups including infants the elderly and dysphagia patients require texture modified foods Topics covered include ingredients and processing techniques used in texture modification of foods an overview of food texture issues the novel use of processing techniques for texture modification and the uses of food ingredients in texture modified foods Discusses texture as an important aspect of consumer food acceptance and preference Presents findings and tactics that address the special needs of infants the elderly and dysphagia patients Topics covered include ingredients and processing techniques used in texture modification of foods along with an overview of food texture issues amongst others 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 Styrbo 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 Feeding and the Texture of Food Julian F. V. Vincent, P. J.

Lillford, 1991-10-24 The texture of food and the feeding adaptations of various animals are investigated with the intention of enabling the food industry to produce more appetising foodstuffs **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 **Food Texture** Howard R.

Moskowitz, 2017-11-22 Food Texture is the first book to provide a broad overview of texture measurement from both the subjective consumer and objective instrument points of view and to highlight the relation between objective measures and sensory perceptions The book's logical presentation opens with coverage of rheology and microstructure analysis proceeds to psychophysics and then moves on to product testing and optimization Featuring contributions by many of the foremost authorities in the field Food Texture includes detailed case histories that offer insight on specific basic and applied research problems It also comprehensively covers the latest methods for subjective evaluation of texture texture physics and psychophysics and texture optimization giving a treatment of subjective measurement that is available nowhere else in the literature in such a convenient form Comprising the most authoritative account of its topic to date Food Texture will prove an

invaluable reference for food scientists and technologists chemists biochemists organic and analytical chemists nutritionists and microbiologists concerned with sensory evaluation graduate students of food science and food engineering and in house training programs and professional seminars Sensory Evaluation of Food Harry T. Lawless, Hildegard

Heymann, 2010-09-27 The field of sensory science has grown exponentially since the publication of the previous version of this work Fifteen years ago the journal Food Quality and Preference was fairly new Now it holds an eminent position as a venue for research on sensory test methods among many other topics Hundreds of articles relevant to sensory testing have appeared in that and in other journals such as the Journal of Sensory Studies Knowledge of the intricate cellular processes in chemoreception as well as their genetic basis has undergone nothing less than a revolution culminating in the award of the Nobel Prize to Buck and Axel in 2004 for their discovery of the olfactory receptor gene super family Advances in statistical methodology have accelerated as well Sensometrics meetings are now vigorous and well attended annual events Ideas like Thurstonian modeling were not widely embraced 15 years ago but now seem to be part of the everyday thought process of many sensory scientists And yet some things stay the same Sensory testing will always involve human participants Humans are tough measuring instruments to work with They come with varying degrees of acumen training experiences differing genetic equipment sensory capabilities and of course different preferences Human foibles and their associated error variance will continue to place a limitation on sensory tests and actionable results Reducing controlling partitioning and explaining error variance are all at the heart of good test methods and practices **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

Modifying Food Textures, 2015 *Modifying Food Texture* Jianshe Chen, Andrew Rosenthal, 2015-05-23 Modifying Food Texture Volume 2 Sensory Analysis Consumer Requirements and Preferences explores texture as an important aspect of consumer food acceptance and preference specifically addressing the food textural needs of infants the elderly and dysphagia patients This volume covers the sensory analysis of texture modified foods taking an in depth look at the product development needs of consumers and exploring the sensory analysis of food texture and the development of texture modified foods Explores texture as an important aspect of consumer food acceptance and preference Addresses the food textural needs of special groups including infants the elderly and dysphagia patients Takes an in depth look at the product development needs of consumers exploring the sensory analysis of food texture Textural Characteristics of World Foods Katsuyoshi Nishinari, 2019-12-31 A complete guide to the textural characteristics of an international array of traditional and

special foods It is widely recognized that texture has an intrinsic relationship to food preference A full understanding of its functions and qualities is therefore of crucial importance to food technologists and product developers as well as those working towards the treatment of dysphagia Textural Characteristics of World Foods is the first book to apply a detailed set of criteria and characteristics to the textures of traditional and popular foods from across the globe Structuring chapters by region its authors chart a journey through the textural landscapes of each continent s cuisines exploring the complex and symbiotic relationships that exist between texture aroma and taste This innovative text Provides an overview of the textural characteristics of a wide range of foods Includes descriptions of textures and key points of flavor release Examines the relationships between the texture taste and aroma of each food presented Is structured by geographic region Rich with essential insights and important research Textural Characteristics of World Foods offers all those working in food science and development a better picture of texture and the multifaceted role it can play

Food Texture Design and Optimization
Yadunandan Lal Dar, Joseph M. Light, 2014-05-27 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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