



FOOD TEXTURES

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Food Texture

Anilkumar G. Gaonkar



Food Texture:

Food Texture 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. Texture Measurement of Foods A. Kramer, A.S. Szczesniak, 1973-09-30 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** 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

Food Texture and Viscosity: Concept and Measurement Malcolm C. Bourne, 2014-06-28 Food Science and Technology A Series of Monographs Food Texture and Viscosity Concept and Measurement focuses on the texture and viscosity of food and how these properties are measured The publication first elaborates on texture viscosity and food body texture interactions and principles of objective texture measurement Topics include area and volume measuring instruments chemical analysis multiple variable instruments soothing effect of mastication reasons for masticating food rheology and texture and the rate of compression between the teeth The book then examines the practice of objective texture measurement and viscosity and consistency including the general equation for viscosity methods for measuring viscosity factors affecting viscosity tensile testers distance measuring measurements and shear testing The manuscript takes a look at the selection of a suitable test procedure and sensory methods of texture and viscosity measurement Discussions focus on nonoral methods of sensory measurement correlations between subjective and objective measurements variations on the texture profile technique and importance of sensory evaluation The publication is a vital source of information for food experts and researchers interested in food texture and viscosity *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

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 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 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 *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 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

Instrumentation and Sensors for the Food Industry E Kress-Rogers, C J B Brimelow, 2001-10-03 The use of advanced instrumentation and sensors in the food industry has led to continuing improvement in food quality control safety and process optimization This book provides a very broad and detailed examination of these techniques

Food Choice, Acceptance and Consumption Herbert L. Meiselman, H.J.H. MacFie, 1996-04-30 The role of the human senses in food acceptance the socio cultural context

of eating and food choice what animal research tells us about human eating the developments of childrens eating habits
what does abnormal eating tell us about normal eating the contextual basis for food acceptance food choice and food intake
marketing and consumer behaviour with respect to foods economic influences on food choice food choice mood and mental
performance attitudes and beliefs in food habits dietary change *Sensory Evaluation of Food* Hildegard Heymann, Harry
T. Lawless, 2013-11-08 The field of sensory evaluation has matured in the last half century to become a recognized discipline
in the food and consumer sciences and an important part of the foods and consumer products industries Sensory pro-
fessionals enjoy widespread recognition for the important services they provide in new product development basic research
ingredient and process modification cost reduction quality maintenance and product optimization These services enhance
the informational support for management decisions lowering the risk that accompanies the decision making process From
the consumers perspective a sensory testing program in a food or consumer products company helps ensure that products
reach the market with not only good concepts but also with desirable sensory attributes that meet their expectations
Sensory professionals have advanced well beyond the stage when they were simply called on to execute taste tests and to
provide statistical summaries of results They are now frequently asked to participate in the decision process itself to draw
reasoned conclusions based on data and to make recommendations They are also expected to be well versed in an in-
creasingly sophisticated battery of test methods and statistical procedures including multivariate analyses As always sensory
professionals also need to understand people for people are the measuring instruments that provide the basic sensory data
People are notoriously variable and difficult to calibrate presenting the sensory specialist with many additional XV xvi
PREFACE measurement problems that are not present in instrumental methods *General Aspects, vol. 1* Patrick F.
Fox, Paul L. H. McSweeney, Timothy M. Cogan, Timothy P. Guinee, 2004 *Food Materials Science and Engineering* Bhash
Bhandari, 2012-07-30 Food Materials Science and Engineering covers a comprehensive range of topics in relation to food
materials their properties and characterisation techniques thus offering a new approach to understanding food production
and quality control The opening chapter will define the scope and application of food materials science explaining the
relationship between raw material structure and processing and quality in the final product Subsequent chapters will
examine the structure of food materials and how they relate to quality sensory perception processing attributes and nutrient
delivery The authors also address applications of nanotechnology to food and packaging science Methods of manufacturing
food systems with improved shelf life and quality attributes will be highlighted in the book *Mastication Robots* Weiliang
Xu, John E. Bronlund, 2010-07-29 Mastication Robotics Biological Inspiration to Implementation is the first book in the special
field of masticatory robots for applications including foods texture analysis dental training and speech therapy It is a
collection of the efforts we have made in the field at Massey University New Zealand The book provides a thorough review of
the human masticatory system and presents principles analysis design simulations and experiments of a number of

masticatory robots developed by the authors This book is a valuable reference for researchers engineers and graduates in the field of robotics mechatronics automatic control artificial intelligence and food sciences Characterization of Food

Anilkumar G. Gaonkar,1995-09-27 Rapid and continued developments in electronics optics computing instrumentation spectroscopy and other branches of science and technology resulted in considerable improvements in various methodologies Due to this revolution in methodology it is now possible to solve problems which were previously considered difficult to solve These new methods have led to a better characterization and understanding of foods The aim of this book is to assemble for handy reference various emerging state of the art methodologies used for characterizing foods Although the emphasis is on real foods model food systems are also considered Methods pertaining to interfaces food emulsions foams and dispersions fluorescence ultrasonics nuclear magnetic resonance electron spin resonance Fourier transform infrared and near infrared spectroscopy small angle neutron scattering dielectrics microscopy rheology sensors antibodies flavor and aroma analysis are included This book is an indispensable reference source for scientists engineers and technologists in industries universities and government laboratories who are involved in food research and or development and also for faculty advanced undergraduate graduate and postgraduate students from Food Science Food Engineering and Biochemistry departments In addition it will serve as a valuable reference for analytical chemists and surface and colloid scientists

Techniques to Measure Food Safety and Quality Mohidus Samad Khan,Mohammad Shafiur Rahman,2021-09-22 This book addresses the basic understanding of food contaminants and their sources followed by the techniques to measure food safety and quality It is divided into four parts Part A sources of contaminants in foods their associated health risks and integrated management and alternative options to minimize contaminants Part B Technological assessment of conventional methods and selected advanced methods for the detection identification and enumeration of microbial contaminates Part C Technological assessment of different chemical measurements techniques and Part D Technological assessment of different instrumental techniques to assess sensory properties of foods Food safety is a growing concern due to the increase in food borne illnesses caused by food adulteration excessive use of pesticides use of chemical preservatives and artificial fruit ripening agents microbial contaminations and improper food handling Chemical contaminants in food could be transferred from environmental or agrochemical sources personal care products and other by products of water disinfects In addition microbial food safety can be threatened due to the presence of many pathogens such as Salmonella Escherichia coli Clostridium botulinum Staphylococcus aureus and Listeria monocytogenes in foods Globally strict regulations are imposed to limit the potential contaminants in foods Development of accurate rapid and inexpensive approaches to test food contamination and adulteration would be highly valued to ensure global food safety There are existing processes to ensure safety of food products from chemical and microbial contaminants Apart from the existing measurement technologies varieties of new techniques are also being emerged and these could be potential to ensure food safety and quality In addition

to chemical and microbial properties sensory properties such as texture mouth feel flavor and taste are among the most important attributes of food products to ensure their acceptability by consumers Two approaches are available to evaluate sensory properties of food products namely subjective and objective analyses The responses are perceived by all five senses smell taste sight touch and hearing The approach used in sensory evaluation varies depending on the types of foods and the ultimate goal of the testing Sensory attributes are the most important quality parameters after ensuring the safety of foods

Rheology of Foods R.P. Borwankar,C.F. Shoemaker,2016-01-21 The field of rheology of foods is extensive and a researcher in the field is called upon to interact with a diverse group of scientists and engineers In arranging this symposium for the AIChE meeting in Chicago in November 1990 the papers were carefully selected to highlight this diversity All but two of the chapters in this book are based on papers which were presented at this symposium the additional paper was presented at the Conference on Food Engineering Chicago March 1991 and the book opens with an introductory overview All the papers are peer reviewed research contributions The chapters cover a range of applications of food rheology to such areas as food texture stability and processing This volume will be a reference source for workers within this wide and varied field

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