
FOOD TEXTURE

Measurement and Perception

ANDREW J. ROSENTHAL



AN ASPEN PUBLICATION

Food Texture Measurement And Perception

Andrew Rosenthal, Jianshe Chen



Food Texture Measurement And Perception:

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: 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

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

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 first edition of this book quickly established itself as the standard reference in its field and the second edition consolidates this reputation Keeping up with the rapid change in this area there are 16 new contributors and 8 completely new chapters as well as major revisions to existing chapters making this second edition a substantially longer book Instrumentation and sensors for the food industry 2nd edition begins with two introductory chapters to set the scene part one covers in line measurement of food processing operations including colour measurement the measurement of food composition by a range of techniques and the measurement of pressure temperature level flow and viscosity Part two reviews instrumental techniques in the quality control laboratory including the measurement of rheological properties texture water and microbiological activity Part three has five chapters devoted to the increasingly widespread use of electronic noses chemosensors biosensors immunosensors and DNA probes Comprehensively revised and expanded edition of a standard work in its field Authoritative and practical guide to the range of instrumentation and sensors available Written by a distinguished international panel of experts

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

Sensory Analysis for Food and Beverage Quality Control David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

Physical Properties of Foods Serpil Sahin, Servet Gülüm Sumnu, 2007-05-27 This book provides a fundamental understanding of physical properties of foods It is the first textbook in this area and combines engineering concepts and physical chemistry Basic definitions and principles of physical properties are discussed as well as the importance of physical properties in the food industry and measurement methods In addition recent studies in physical properties are summarized The material presented is helpful for students to understand the relationship between physical and functional properties of raw semi finished and processed food in order to obtain products with desired shelf life and quality

Flavor Perception Andrew J. Taylor, Deborah D. Roberts, 2008-04-15 Unlike other human senses the exact mechanisms that lead to our perception of flavor have not yet been elucidated It is recognised that the process involves a wide range of stimuli which are thought likely to interact in a complex way but since the chemical

compounds and physical structures that activate the flavor sensors change as the food is eaten measurements of the changes in stimuli with time are essential to an understanding of the relationship between stimuli and perception It is clear that we need to consider the whole process the release of flavor chemicals in the mouth the transport processes to the receptors the specificity and characteristics of the receptors the transduction mechanisms and the subsequent processing of signals locally and at higher centres in the brain This book provides a state of the art review of our current understanding of the key stages of flavor perception for those working in the flavor field whether in the academic or industrial sector In particular it is directed at food scientists and technologists ingredients suppliers and sensory scientists

Textural Characteristics of World Foods Katsuyoshi Nishinari, 2020-03-09 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

Handbook of Seafood and Seafood Products Analysis Leo M.L. Nollet, Fidel Toldra, 2009-11-24 Seafood and seafood products represent some of the most important foods in almost all types of societies around the world More intensive production of fish and shellfish to meet high demand has raised some concerns related to the nutritional and sensory qualities of these cultured fish in comparison to their wild catch counterparts In addition to

Natural Flavours, Fragrances, and Perfumes Sreeraj Gopi, Nimisha Pulikkal Sukumaran, Joby Jacob, Sabu Thomas, 2023-02-13 *Natural Flavours Fragrances and Perfumes* Explore this one stop resource on every relevant aspect of natural flavors and fragrances The use of sensory science has the potential to give scientists researchers and industry specialists a way to overcome the challenges in nutraceuticals and more generally in the functional food industry Flavor and fragrance have the potential to significantly influence consumer satisfaction with products and its success in the marketplace In order to effectively produce and optimize a customer s experience in both food and household products it is essential to have a strong understanding of the fundamentals of chemistry and physicochemical processes *Natural Flavours Fragrances and Perfumes* offers a comprehensive look at the sensory sciences necessary to produce the most appealing olfactory responses derived from natural resources for consumers from the analysis and biomolecular aspects

of natural products to the processing and isolation of desired products from the perceptual properties to regulatory aspects. Specifically the book presents novel approaches to the processes involved in producing plant derived functional products by examining how characteristic flavors arise due to complex interactions between hundreds of molecules as well as studying the physiological variables that affect flavor perception. Natural Flavours, Fragrances and Perfumes readers will also find insights into the identification and characterization of plant volatiles as well as chromatography techniques for sensory fingerprints. Chapters devoted to biosynthesis and metabolic pathways for the development of household products composed of organic materials. Additional chapters on the advances in flavor science on technological advances in the effective delivery of flavor and challenges in the retention and release of flavor. Natural Flavours, Fragrances and Perfumes is a useful reference for chemists of all kinds, food scientists, biotechnologists and perfumers as well as those studying in these fields.

Rheology and Fracture Mechanics of Foods Ton van Vliet, 2013-09-05. The mechanical properties of food play an important role during manufacturing, storage, handling and last but not least during consumption. For an adequate understanding of the mechanical properties of liquid, liquid like, soft solid and solid foods, a basic understanding of relevant aspects of rheology and fracture mechanics is essential. Focus: *Multisensory Flavor Perception* Betina Piqueras-Fiszman, Charles Spence, 2016-04-14. Multisensory Flavor Perception: From Fundamental Neuroscience Through to the Marketplace provides state of the art coverage of the latest insights from the rapidly expanding world of multisensory flavor research. The book highlights the various types of crossmodal interactions such as sound and taste and vision and taste showing their impact on sensory and hedonic perception along with their consumption in the context of food and drink. The chapters in this edited volume review the existing literature also explaining the underlying neural and psychological mechanisms which lead to crossmodal perception of flavor. The book brings together research which has not been presented before making it the first book in the market to cover the literature of multisensory flavor perception by incorporating the latest in psychophysics and neuroscience. Authored by top academics and world leaders in the field. Takes readers on a journey from the neurological underpinnings of multisensory flavor perception then presenting insights that can be used by food companies to create better flavor sensations for consumers. Offers a wide perspective on multisensory flavor perception, an area of rapidly expanding knowledge. The Physical Processes of Digestion Roger G. Lentle, Patrick W.M. Janssen, 2011-06-03. Food research and funding is becoming more and more focused on health. While researchers and product developers have made great strides in food engineering, there needs to be increased focus on what happens when the food is actually digested. How is the food absorbed? Do the benefits remain? Digestion is a complex topic and this will be the first book aimed at food researchers. Authored by a physiologist and a food engineer, the book will be a welcome addition to the literature. **Engineering Innovations in Sensory Science** Mahendran Radhakrishnan, Anbarasan Rajan, 2025-08-08. Sensory analysis is significant in food product development and its importance impacts the maintenance of sensory qualities.

for food products While there are many books exploring sensory analysis and its methods this is the first of its kind to also explore the use of engineering tools and instruments to produce measurable and reliable data In exploring sensory analysis methods this book also focuses on the novel computer interface technologies to retrieve human sensory perceptions directly from the human body and convert them into a measurable unit exploring the present status in computer interface technologies and scope for interventions to overcome obstacles Mahendran Radhakrishnan attained his PhD in Food Process Engineering from Tamil Nadu Agricultural University India Prior to this he received degrees in Industrial Biotechnology as well as Chemical Engineering He is presently Professor and Head of Department of Food Process Technology at National Institute of Food Technology Entrepreneurship and Management Thanjavur NIFTEM T Dr Mahendran s research focus includes Advances in Food Processing Technologies novel non thermal processing including Cold Plasma High Pressure Processing Applications in Agri Food Food Structure Shape Transformation 4D Printing and Super Critical CO₂ Extraction Mahendran has authored over 150 publications in reputed journals Anbarasan Rajan is Food Process Engineer who earned his M Tech and Ph D in Food Process Engineering from the National Institute of Food Technology Entrepreneurship and Management Thanjavur NIFTEM T His primary research areas include nonthermal food processing 4D foods food shape morphing and sensory science

Instrumental Assessment of Food Sensory Quality David Kilcast, 2013-09-30

Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and emerging flavour analysis methods for food authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality

Technological Interventions in Dairy Science Rupesh S. Chavan, Megh R. Goyal, 2018-02-02 This volume covers a

selection of important novel technological interventions in dairy science from the physical properties of milk and other milk products to nonthermal processing of milk. It also discusses safety methods in dairy science which includes cleaning in place and techniques to determine adulteration in milk. Milk is a perishable commodity and being rich in nutrients it acts as the perfect substrate for the growth of microflora, sometimes dangerous for consumption. To reduce this, different thermal and nonthermal techniques are used. Thermal treatments are common techniques used for extending the shelf life of milk, such as, for example, pasteurization, sterilization, and UHT, but loss of nutrients is a concern associated with these treatments. Nonthermal treatments like high pressure processing, pulse electric field, ultra sonication, and irradiation are also explored in the processing of milk to minimize the loss of nutrients as compared to thermal treatment. Post process contamination is also a major factor that can affect the shelf life of milk, and safe packaging plays an important role when the milk and milk products are stored at refrigeration or ambient temperature. Many advances in these dairy technologies are presented in this informative volume. *Technological Interventions in Dairy Science: Innovative Approaches in Processing, Preservation, and Analysis of Milk Products* will prove valuable for industrial professionals, scientists, regulatory personnel, consultants, academics, students, and field related personnel. The book also attempts to bridge the gap between research and industrial application of recent techniques.

Chocolate Science and Technology Emmanuel Ohene Afoakwa, 2016-04-07

CHOCOLATE SCIENCE AND TECHNOLOGY This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry. It provides detailed reviews of a wide range of topics including cocoa production, cocoa and chocolate manufacturing operations, sensory perception of chocolate quality, flavour release and perception, sugar replacement and alternative sweetening solutions in chocolate production, industrial manufacture of sugar free chocolates and the nutrition and health benefits of cocoa and chocolate consumption. The topics cover modern cocoa cultivation and production practices with special attention to cocoa bean composition, genotypic variations in the bean, post harvest pretreatments, fermentation and drying processes and the biochemical basis of these operations. The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing, refining, conching and tempering. Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture, volatile flavour compounds and their characteristics and identification, sensory descriptions and character, and flavour release and perception in chocolate. The nutritional and health benefits of cocoa and chocolate consumption and the application of HACCP and other food safety management systems such as ISO 22000 in the chocolate processing industry are also addressed. Additionally, detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement. The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide confectionery and

chocolate scientists in industry and academia students and practising food scientists and technologists nutritionists and other health professionals and libraries of institutions where agriculture food science and nutrition are studied and researched

Nondestructive Food Evaluation Sundaram Gunasekaran, 2000-12-06 This volume illustrates significant changes in optical magnetic ultrasonic mechanical and biological nondestructive evaluation techniques for online automatic control of food quality evaluation including X ray tomography It presents advances in computer vision X ray imaging ultrasonics biosensors and data analysis

Immerse yourself in heartwarming tales of love and emotion with Crafted by is touching creation, **Food Texture Measurement And Perception** . This emotionally charged ebook, available for download in a PDF format (*), is a celebration of love in all its forms. Download now and let the warmth of these stories envelop your heart.

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