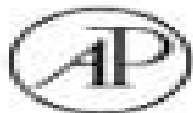


2nd Edition

Food Texture and Viscosity

Concept and Measurement

Malcolm Bourne



Food Science and Technology, International Series



Food Texture And Viscosity Second Edition Concept And Measurement

Semih Otles



Food Texture And Viscosity Second Edition Concept And Measurement:

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 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 **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 and Viscosity: Concept and Measurement* Malcolm Bourne, 2002-05 Drawing together literature from a variety of fields *Food Texture and Viscosity 2E* includes a brief history of this area and its basic principles It reviews how texture and viscosity are measured including the physical interactions between the human body and food objective methods of texture measurements the latest advances in texture measuring instruments various types of liquid flow and more This revised edition contains approximately 30% new material including two new chapters on physics and texture and the correlation between physical measurements and sensory assessments It now includes two color illustrations and includes a current list of equipment suppliers Completely revised with approximately 30% new material Includes two new chapters on physics and texture and the correlation between physical measurements and sensory assessments Provides a list of suppliers of texture measuring equipment Features two color illustrations and text throughout Written by an award winning author *General Aspects, vol. 1* Patrick F. Fox, Paul L. H. McSweeney, Timothy M. Cogan, Timothy P. Guinee, 2004 **Foodborne Diseases** Dean O. Cliver, Hans P. Riemann, 2002-11 Publisher Description 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 Sensory Evaluation Practices

Herbert Stone, Joel L. Sidel, 2004-05-05 This book will provide useful information for consumer products and food industry personnel involved in the production and marketing of foods beverages cosmetics paper products and fragrances

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

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 **Dairy**

Processing G Smit, 2003-07-29 The dairy sector continues to be at the forefront of innovation in food processing With its distinguished editor and international team of contributors Dairy processing improving quality reviews key developments and their impact on product safety and quality The first two chapters of part one provide a foundation for the rest of the book summarising the latest research on the constituents of milk and reviewing how agricultural practice influences the quality of

raw milk This is followed by three chapters on key aspects of safety good hygienic practice improvements in pasteurisation and sterilisation and the use of modelling to assess the effectiveness of pasteurisation A final sequence of chapters in part one discuss aspects of product quality from flavour texture shelf life and authenticity to the increasingly important area of functional dairy products Part two reviews some of the major technological advances in the sector The first two chapters discuss developments in on line control of process efficiency and product quality They are followed by chapters on new technologies to improve qualities such as shelf life including high pressure processing drying and the production of powdered dairy products and the use of dissolved carbon dioxide to extend the shelf life of milk Part three looks in more detail at key advances in cheese manufacture Dairy processing improving quality is a standard reference for the dairy industry in improving process efficiency and product quality Reviews key developments in dairy food processing and their impact on product safety and quality Summarises the latest research on the constituents of milk and reviews how agricultural practice influences the quality of raw milk Outlines the key aspects of safety good hygienic practice improvements in pasteurisation and sterilisation and the use of modelling to assess the effectiveness of pasteurisation Handbook of Frozen Food Processing and Packaging, Second Edition Da-Wen Sun,2011-10-19 Consumer demand for a year round supply of seasonal produce and ready made meals remains the driving force behind innovation in frozen food technology Now in its second edition Handbook of Frozen Food Processing and Packaging explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in universities and research institutions Highlights in the Second Edition include Original chapters revised and updated with the latest developments New section on Emerging Technologies in Food Freezing with chapters on ultrasound accelerated freezing high pressure shift freezing electrostatic field assisted food freezing and antifreeze proteins New section on Trends in Frozen Food Packaging with chapters on active packaging intelligent packaging vacuum packaging and edible coatings and films and their applications on frozen foods This volume continues the tradition of the benchmark first edition capturing the latest developments on the cutting edge of frozen food science In addition to updated coverage of quality and safety issues and monitoring and measuring techniques it highlights emerging technologies and trends all in the format that made the previous edition so popular It offers the tools needed to develop new and better products keeping up with consumer demand for safe and convenient frozen foods *Methods of Analysis of Food Components and Additives, Second Edition* Semih Otles,2011-11-16 With diet health and food safety news making headlines on a regular basis the ability to separate identify and analyze the nutrients additives and toxicological compounds found in food and food components is more important than ever This requires proper training in the application of best methods as well as efforts to improve existing methods to meet analytical needs Advances in instrumentation and applied instrumental analysis methods have allowed scientists concerned with food and beverage quality labeling compliance and safety to meet these ever increasing analytical demands This updated edition of Methods of Analysis of Food

Components and Additives covers recent advances as well as established methods in a concise guide presenting detailed explanations of techniques for analysis of food components and additives. Written by leading scientists many of whom personally developed or refined the techniques, this reference focuses primarily on methods of food analysis and novel analysis instruments. It provides readers with a survey of modern analytical instruments and methods for the analysis of food components, additives, and contaminants. Each chapter summarizes key findings on novel analysis methods, including the identification, speciation, and determination of components in raw materials and food products. The text describes the component or additive that can be analyzed, explains how it works, and then offers examples of applications. This reference covers selection of techniques, statistical assessments, analysis of drinking water, and rapid microbiological techniques. It also describes the application of chemical, physical, microbiological, sensorial, and instrumental novel analysis to food components and additives, including proteins, peptides, lipids, vitamins, carotenoids, chlorophylls, and food allergens, as well as genetically modified components, pesticide residues, pollutants, chemical preservatives, and radioactive components in foods. The Second Edition contains three valuable new chapters on analytical quality assurance, the analysis of carbohydrates, and natural toxins in foods, along with updates in the remaining chapters, numerous examples, and many new figures.

Nutrient Metabolism
Martin Kohlmeier, 2003-10-01

Nutrient Metabolism defines the molecular fate of nutrients and other dietary compounds in humans, as well as outlining the molecular basis of processes supporting nutrition, such as chemical sensing and appetite control. It focuses on the presentation of nutritional biochemistry, and the reader is given a clear and specific perspective on the events that control utilization of dietary compounds. Slightly over 100 self-contained chapters cover all essential and important nutrients, as well as many other dietary compounds with relevance for human health. An essential read for healthcare professionals and researchers in all areas of health and nutrition who want to access the wealth of nutrition knowledge available today in one single source.

Key Features: Highly illustrated with relevant chemical structures and metabolic pathways. Foreword by Steven Zeisel, Editor in chief of the Journal of Nutritional Biochemistry. First comprehensive work on the subject.

Food Polysaccharides and Their Applications
Alistair M. Stephen, Glyn O. Phillips, 2016-04-19

Comprehensive in scope, Food Polysaccharides and Their Applications, Second Edition, explains the production aspects and the chemical and physical properties of the main classes of polysaccharides consumed as food, highlighting their nutritional value and their technological characteristics. Chapters in this new edition detail the source.

Handbook of Vegetables and Vegetable Processing
Nirmal K. Sinha, Y. H. Hui, E. Özgül Evranuz, Muhammad Siddiq, Jasim Ahmed, 2010-12-21

Vegetables are an important article of commerce both in developed and developing economies. Many studies point to the importance of vegetables in our diet. Handbook of Vegetables and Vegetable Processing serves as a reference handbook on vegetables and vegetable processing, containing the latest developments and advances in this fast-growing field. The book can be considered as a companion to Y. H. Hui's popular Handbook of Fruits and Fruit Processing, 2006. Handbook of Vegetables and Vegetable

Processing is contemporary in scope with in depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing preservation packaging and nutrition and food safety Coverage includes chapters on the biology horticultural biochemistry microbiology nutrient and bioactive properties of vegetables and their significant commercialization by the food industry worldwide Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation World renowned editors and authors have contributed to this essential handbook on vegetables and their production technology storage processing packaging safety and commercial product development Special Features Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins Unparalleled expertise on important topics from more than 50 respected authors

Tomatoes, 2nd Edition Ep Heuvelink, 2018-08-01 This new edition of a successful practical book provides a comprehensive and accessible overview of all aspects of the production of the tomato crop within the context of the global tomato industry Tomatoes are one of the most important horticultural crops in both temperate and tropical regions and this book explores our current knowledge of the scientific principles underlying their biology and production Tomatoes 2nd Edition covers genetics and breeding developmental processes crop growth and yield fruit ripening and quality irrigation and fertilisation crop protection production in the open field greenhouse production and postharvest biology and handling It has been updated to reflect advances in the field such as developments in molecular plant breeding crop and product physiology and production systems It includes a new chapter on organic tomato production and presents photos in full colour throughout Authored by an international team of experts this book is essential for growers extension workers industry personnel and horticulture students and lecturers

Engineering Properties of Foods, Fourth Edition M.A. Rao, Syed S.H. Rizvi, Ashim K. Datta, Jasim Ahmed, 2014-04-22 It has been nearly a decade since the third edition of Engineering Properties of Foods was published and food structure microstructure remains a subject of research interest In fact significant developments have taken place in the area of high pressure processing HPP which has been approved for pasteurization of food by the Food and Drug Administration Kinetic data related to HPP have proven important for validation of pressure assisted pasteurization Due to these developments three new chapters have been added to the Fourth Edition Food Microstructure Analysis Glass Transition in Foods Kinetics and Process Design for High Pressure Processing The text focuses on elucidating the engineering aspects of food properties and their variations supplemented by representative data Chapters have been updated and revised to include recent developments The book presents data on physical chemical and biological properties illustrating their relevance and practical importance The topics range from surface properties rheological

properties and thermal properties to thermodynamic dielectric and gas exchange properties The chapters follow a consistent format for ease of use Each chapter contains an introduction food property definition measurement procedure modeling representative data compilation and applications

Statistical Methods in Food and Consumer Research Maximo C. Gacula Jr., Jagbir Singh, Jian Bi, Stan Altan, 2008-12-01 Statistical Methods in Food and Consumer Research Second Edition continues to be the only book to focus solely on the statistical techniques used in sensory testing of foods pharmaceuticals cosmetics and other consumer products This new edition includes the most recent applications of statistical methods and features significant updates as well as two new chapters Covering the application of techniques including R index the Bayesian approach for sensory differences tests and preference mapping in addition to several other methodologies this is the comprehensive reference needed by those studying sensory evaluation and applied statistics in agriculture and biological sciences Research professionals working with food beverages healthcare cosmetics and other related areas will find the book a valuable guide to the variety of statistical methods available Provides comprehensive coverage of statistical techniques in sensory testing Includes data compiled from real world experiments Covers the latest in data interpretation and analysis Addresses key methods such as R index Thurstonian Discriminal Distances group sequential tests beta binomial tests sensory difference and similarity tests just about right data signal to noise ratio analysis of cosmetic data Descriptive Analysis claims substantiation and preference mapping

Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition Y. H. Hui, E. Özgül Evranuz, 2012-05-17 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors Handbook of Plant Based Fermented Food and Beverage Technology Second Edition is an up to date reference exploring the history microorganisms quality assurance and manufacture of fermented food products derived from plant sources The book begins by describing fermented food flavors manufacturing and biopreservation It then supplies a detailed exploration of a range of topics including Soy beverages and sauce soymilk and tofu Fruits and fruit products including wine capers apple cider and juice mangos olive fruit and noni fruits Vegetables and vegetable products including red beet juice eggplant olives pickles sauerkraut and jalapeño peppers Cereals and cereal products including fermented bread sourdough bread rice noodles boza Chinese steamed buns whiskey and beer Specialty products such as balsamic vinegar palm wine cachapa brick tea shalgam coconut milk and oil coffee and probiotic nondairy beverages Ingredients such as proteolytic bacteria enzymes and probiotics Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries the book is an essential reference distilling the most critical information on this food sector

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