

FOOD SCIENCE AND TECHNOLOGY
A Series of Monographs

**FOOD TEXTURE
AND VISCOSITY**

Concept and Measurement

Malcolm C. Bourne

Food Texture And Viscosity Concept And Measurement

Malcolm Bourne



Food Texture And Viscosity Concept And Measurement:

Food Texture and Viscosity Malcolm C. Bourne, 2002-03-14 Drawing together literature from a variety of fields Food Texture and Viscosity Second Edition 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 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 **Food Texture and Viscosity**, 1982 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

General Aspects, vol. 1 Patrick F. Fox, Paul L. H. McSweeney, Timothy M. Cogan, Timothy P. Guinee, 2004 *Food Physics* Ludger Figura, Arthur A. Teixeira, 2007-08-24 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their measurement

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

Handbook of Seafood and Seafood Products Analysis Fidel Toldrá, Leo Nollet, 2024-03-08 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 the variety in processing preservation and storage methods from traditional to modern is contributing to an increase in variability in consumer products This second edition of the Handbook of Seafood and Seafood Products Analysis brings together the work of 109 experts who focus on the most recent research and development trends in analytical techniques and methodologies for the analysis of captured fresh and preserved seafood either cultivated or wild as well as for derived products After providing a general introduction this handbook provides 48 chapters distributed in six sections Chemistry and biochemistry focuses on the analysis of main chemical and biochemical compounds of seafood Processing control describes the analysis of technological quality and the use of some non destructive techniques as well as methods to check freshness detection of species and geographic origin and to evaluate smoke flavoring Nutritional quality deals with the analysis of nutrients in seafood such as essential amino acids bioactive peptides antioxidants vitamins minerals and trace elements and fatty acids Sensory quality covers the sensory quality and main analytical tools to determine color texture flavor and off flavor quality index methods as well as sensory descriptors sensory aspects of heat treated seafood and sensory perception Biological Safety looks at tools for the detection of spoilage pathogens parasites viruses marine toxins antibiotics and GM ingredients Chemical Safety focuses on the identification of fish species detection of adulterations veterinary drug residues irradiation food contact materials and chemical toxic compounds from the environment generated during processing or intentionally added Key Features This comprehensive handbook provides a full overview of the tools now available for the analysis of captured fresh and preserved seafood either cultivated or wild as well as for derived products This is a comprehensive and informative book that presents both the merits and limitations of analytical techniques

and also gives future developments for guaranteeing the quality of seafood and seafood products This cutting edge work covers processes used from all of the seven seas to ensure that consumers find safe nutritionally beneficial and appealing seafood products at their markets and restaurants This handbook covers the main types of worldwide available analytical techniques and methodologies for the analysis of seafood and seafood products

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

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

Food Engineering - Volume II Gustavo V. Barbosa-Cánovas, 2009-08-10 Food Engineering is a component of Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one Encyclopedias Food Engineering became an academic discipline in the 1950s Today it is a professional and scientific multidisciplinary field related to food manufacturing and the practical applications of food science These volumes cover five main topics Engineering Properties of Foods Thermodynamics in Food Engineering Food Rheology and Texture Food Process Engineering Food Plant Design which are then expanded into multiple subtopics each as a chapter These four volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs

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

Sensory Analysis of Foods of Animal Origin Leo M.L. Nollet, Fidel Toldra, 2010-09-15 When it comes to food selection consumers are very reliant on their senses No matter the date on a carton of milk or the seal on the package of meat how that milk smells and the color of that meat are just as critical as any official factors And when it comes to meal time all the senses must conspire to agree that taste smell color and text

Progress in Food Engineering Research and Development Jerrod M. Cantor, 2008 This book presents new and significant research in the growing field of food engineering which refers to the engineering aspects of food production and processing Food engineering includes but is not limited to the application of agricultural engineering and chemical engineering principles to food materials Genetic engineering of plants and animals is not normally the work of a

food engineer Food engineering is a very wide field of activities Among its domain of knowledge and action are Design of machinery and processes to produce foods Design and implementation of food safety and preservation measures in the production of foods Biotechnological processes of food production Choice and design of food packaging materials Quality control of food production

Quality of Fresh and Processed Foods Fereidoon Shahidi, Arthur M. Spanier, Chi-Tang Ho, Terry Braggins, 2012-12-06 Quality is a composite term encompassing many characteristics of foods These include color aroma texture general nutrition shelf life stability and possible presence of undesirable constituents Obviously deterioration of quality may lead to changes in the attributes that characterize the food in its fresh or freshly processed state In addition quality enhancement of products may be carried out using appropriate processing techniques Interaction of different components present with one another could have a profound effect on sensory quality of products Meanwhile presence of extraneous matter such as pesticides and debris may also contribute to a compromise in the quality of foods In addition processing often brings about changes in many attributes of food including its nutritional value Thus examination of process induced changes in food products is important In this book a cursory account of quality attributes of fresh and processed foods is provided The book is of interest to food scientists nutritionists and biochemists in academia government and industry

Quality Assurance in Tropical Fruit Processing Ahmed Askar, Hans Treptow, 2013-03-07 Tropical and subtropical countries have become well aware of the fact that they must make better use of their fruits In spite of the favourable climatic conditions for the production of varieties of delicious fruits in such countries continuously high temperatures shorten the shelf life of most fruits and fruit products A tropical climate provides ideal conditions for rapid growth of spoilage microorganisms and for chemical reactions Most of such reactions in fruits and fruit products are deteriorative in nature causing high respiration rates texture softening and spoilage of fruit This causes loss of colour flavour and vitamins and browning of fruit products Even though a fruit product has been rendered microbiologically stable these chemical reactions continue to occur in storage and they occur much more rapidly in a tropical climate The processing of fruits and soft drinks is a predominate food industry in tropical and subtropical countries Some of the large companies in such industries are partly foreign owned They seem to be efficiently operated with adequate capital good management and technological competence all of which are usually imported from the parent company However most of small and medium companies are locally owned and are deficient in technology and management ability The products are generally fair It is rare to find a trained quality assurance manager in these companies Processing of good fruit products especially for export requires sound fruit processing lines as well as good management that achieves internationally accepted standards of quality

Marine Polysaccharides Vazhiyil Venugopal, 2016-04-19 Increased public awareness of the importance of healthy living presents new challenges for the commercial food processing sector The industry is always on the hunt for novel and safe additives with functional properties that can be used to impart healthy and appealing properties to foods While the ocean is known as a

conventional source of fish p **Food Oral Processing** Jianshe Chen,Lina Engelen,2012-01-24 This volume provides an overview of the latest research findings on the physics physiology and psychology of food oral consumption as well as the experimental techniques available for food oral studies Coverage includes the main physical and physiological functionalities of the mouth the location and functionalities of various oral receptors the main sequences of eating and drinking and the concomitant food disintegration and destabilisation Chapters also explain oral processing and its relation to flavour release and texture perception and there is an introduction to the principles of food rheology as they relate to eating Food Oral Processing is directed at food scientists and technologists in industry and academia especially those involved in sensory science and new product development It will also be of interest to oral physiologists oral biologists and dentists The book will be a useful reference for undergraduate and postgraduate students of these disciplines Engineering Properties of Foods M.A. Rao,Syed S.H. Rizvi,Ashim K. Datta,2014-10-31 Ten years have passed since this reference s last edition making Engineering Properties of Foods Third Edition the must have resource for those interested in food properties and their variations Defined are food properties and the necessary theoretical background for each Also evaluated is the usefulness of each property i

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