



Modifying Food Texture: Novel Ingredients and Processing Techniques (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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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

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Editorial Review

From the Back Cover

Food texture is an important aspect of consumer food acceptance and preference, and the textural properties of a food are critically important in determining the dynamics of oral processing and swallowing. Specific consumer groups require texture-modified foods, such as infants, the elderly and dysphagia patients.

This first of two volumes covers ingredients and processing techniques used in texture modification of foods for such consumers. Part One provides an overview of food texture issues. Part Two looks at novel use of processing techniques for texture modification. Part Three focuses on novel uses of food ingredients in texture-modified foods and Part Four rounds up the book with a look at modifying the texture of specific food commodities.

Modifying Food Texture: Volume 1 – Novel Ingredients and Processing Techniques is a key piece of reference material for R&D managers in the food industry, particularly those concentrating on niche consumer products and food formulation, hospital dieticians, postgraduate students and academics with research interests in the area.

Dr Jianshe Chen is a senior lecturer and associate professor in Food Science at the University of Leeds with research interests in eating and sensory perception. Dr Andrew Rosenthal is a senior lecturer in Food Science at Coventry University with research interests in the functional properties of food components and how they contribute to food texture.

About the Author

Dr. Jianshe Chen is a senior lecturer and associate professor in Food Science at the University of Leeds, UK. He is fellow of the Institute of Food Science & Technology (IFST), serving the committee of IFST North England Branch, and the Royal Society of Chemistry Food Group committee. He is editor of the Journal of Texture Studies and a member of editorial board of Food Digestion. He is also a visiting professor to Tianjin University of Science and Technology (China) and China Jiliang University. Prior to his job in Leeds, he had worked as a research scientist in National Starch and Chemical, post-doctoral research fellow in the University of Leeds and the University of Hull (UK), and a lecturer in Zhejiang Gongshang University (China).

Andrew Rosenthal started at Coventry University in August 2013 after nearly 25 years at Oxford Brookes University. He is a Food Scientist with research interests in the functional properties of food components and how they contribute to food texture. To this end he has worked on rheological, surface and thermal properties of food materials along with an interest in their sensory properties. As an educationalist he has undertaken pedagogic research arising from a passion for e-learning and the teaching of transferable skills to science undergraduates. Following a HEFCE teaching assessment, Andrew gained FDTL funding to develop what was recognised as good practice in the creation of a Food Video Library - the footage (now on DVD) is available on request for the teaching of food processing operations.

Users Review

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