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13.7 Future trends

Sommario/riassunto

Hydrocolloids are among the most widely used ingredients in the food industry. They function as thickening and gelling agents, texturizers, stabilisers and emulsifiers and in addition have application in areas such as edible coatings and flavour release. Products reformulated for fat reduction are particularly dependent on hydrocolloids for satisfactory sensory quality. They now also find increasing applications in the health area as dietary fibre of low calorific value.The first edition of Handbook of Hydrocolloids provided professionals in the food industry with relevant practical in