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Nota di contenuto	Front Cover; Food Texture and Viscosity: Concept and Measurement; Copyright Page; Contents; Preface to the Second Edition; Chapter 1. Texture, Viscosity and Food; Introduction; Importance of Texture; The Vocabulary of Texture; Texture and Time of Day; Defective Textures; Textural Diversity; Status of Food Texture Measurements; Definitions of Texture; Texture-related Concepts and Their Definitions; Texture Versus Viscosity; Texture and Food Processing; Texture and Health; Texture and Structure; Rheology and Texture; Early History; Suggestions for Further Reading Chapter 2. Body-Texture InteractionsIntroduction; Importance of the Tactile Sense; Some Definitions; The Sequence of Mastication; Methods and Processes Used for Disintegration of Food; Rate of Compression between the Teeth; Soothing Effect of Mastication; Saliva; Forces Generated between the Teeth and Palate; Tracking Food Movement Within the Mouth; Reasons for Masticating Food; Nonoral Methods for Sensing Texture; Chapter 3. Physics and Texture; Introduction; Deformation; Effect of Lubrication; Time Aspects of Deformation; Materials Science; Creep Compliance; Viscosity Factors Affecting ViscosityTypes of Viscous Behavior; The General

Equation for Viscosity; Other Flow Equations; Time Dependency; Weissenberg Effect (Normal Force); Viscoelasticity; Small Amplitude Oscillatory Testing (SAOT); Mechanical Models; Fracture; Isotropy and Anisotropy; Units of Measurement; Suggestions for Further Reading; Chapter 4. Principles of Objective Texture Measurement; Introduction; Force Measuring Instruments; Distance Measuring Instruments; Time Measuring Instruments; Work, Energy and Power Measuring Instruments; Ratio Measuring Techniques; Multiple Variable Instruments

Chemical Analysis Miscellaneous Methods; Universal Testing Machines (UTM); Texture Profile Analysis (TPA); Accuracy and Precision of Measurement; Chapter 5. Practice of Objective Texture Measurement; Introduction; Force Measuring Instruments; Distance Measuring Instruments; Volume Measuring Instruments; Time Measuring Instruments; Miscellaneous Methods; Multiple Measuring Instruments; Chapter 6. Viscosity Measurement; Introduction; Capillary Type; Tube Viscometry; Orifice Type; Coaxial Rotational Viscometers; Cone and Plate and Parallel Plate Viscometers

Modes of Operation of Rotational Viscometers Other Rotational Viscometers; Paddle Viscometry; Falling-Ball Viscometers; Oscillation Viscometry; Imperfect Lubricated Squeezing Flow; Back Extrusion Viscometry; Imitative Viscometers; Use of One-Point Measurements for Non-Newtonian Fluids; Suppliers of Rotational Viscometers; Chapter 7. Sensory Methods of Texture and Viscosity Measurement; Introduction; Importance of Sensory Evaluation; Sensory Texture Profiling; Variations on Sensory Texture Profile Analysis; Sensory TPA by Consumer Panels; Repeatability

The Texture Profile as an Objective Method

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## Sommario/riassunto

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 asse

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