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7.2 Oral Processing

Sommario/riassunto

Formulation Engineering of Foods provides an in-depth look at formulation engineering approaches to food processing and product development of healthier, higher-performance foods. Through the use of eye-catching examples, such as low fat and low calorie chocolate, and salt reduction strategies in products like cheese and sauces, the book is at once easy to relate to and innovative. Presenting new methods and techniques for engineering food products, this book is cutting edge and as food formulation is a new method of food science, this is a timely publication in the field.