Record Nr. UNINA9910828279603321 Food texture design and optimization / / edited by Yadunandan Dar Titolo and Joseph Light Pubbl/distr/stampa West Sussex, England:,: John Wiley & Sons,, 2014 ©2014 **ISBN** 1-5231-1018-X 1-118-76599-0 1-118-76561-3 1-118-76612-1 Edizione [First edition.] 1 online resource (667 pages): illustrations Descrizione fisica Collana **IFT Press Series** Classificazione TEC012000 Disciplina 664/.072 Soggetti Food texture Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Bibliographic Level Mode of Issuance: Monograph Nota di bibliografia Includes bibliographical references and index. Sommario/riassunto "Due to the many problems that need to be solved to optimize food texture, the design and optimization of food texture is an ongoing challenge for the food industry. This unique 2-volume resource offers practical solutions to the complex and varied problems encountered in designing, measuring and optimizing food texture. The first volume presents insightful case studies on formulating products from a broad variety of food segments, such as cheese, soups, chocolate, cookies, brownies, bread, gluten-free products, low-fat/non-fat dairy products and more. The second volume provides an overview of the latest advances in food texture design and optimization"--