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Altri autori (Persone)	NortonIan T SpyropoulosFotios CoxPhilip
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Nota di contenuto	1. Introduction-- why the interpretive approach? / Niall W.G. Young -- 2. Viscosity and oscillatory rheology / Taghi Miri -- 3. Doppler ultrasound-based rheology / Beat Birkhofer -- 4. Hydrocolloid gums-- their role and interactions in foods / Tim Foster and Bettina Wolf -- 5. Xanthan gum-- functionality and application -- 6. Alginates in foods / Alan M. Smith and Taghi Miri -- 7. Dairy systems / E. Allen Foegeding, Bongkosh Vardhanabhuti and Xin Yang -- 8. Relationship between food rheology and perception / John R. Mitchell and Bettina Wolf -- 9. Protein-stabilised emulsions and rheological aspects of structure and mouthfeel / Fotios Sypropouls ... [et al.] -- 10. Rheological control and understanding necessary to formulated health everyday foods / Ian T. Norton ... [et al.].
Sommario/riassunto	Rheology is fundamentally important in food manufacturing in two major senses. Understanding the way in which a substance moves and behaves is essential in order to be able to transport and mix it during processing. Secondly, the rheology of a product dictates much of the

consumer experience, e.g. in relation to texture and mouthfeel. This book doesn't overwhelm the reader with complex mathematical equations but takes a simple and practically-focused approach, interpreting the implications of rheological data for use in different food systems. Through this approach industry-based food develo