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Sommario/riassunto	Food structure at the molecular level and how it impacts on health, taste, texture and shelf life is becoming an increasingly important area of science. Food Colloids: Self-Assembly and Material Science describes new developments in the theory and practice of the formulation of food emulsions, dispersions, gels and foams. Particular emphasis is placed on the self-assembly of surfactants and biopolymers in food. Topics include: colloid science in food nutrition and the relationship of texture to sensory perception of food materials. It also discusses the exploitation of surfactant mesophases fo

