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Sommario/riassunto	The revolution in the food industry has created a demand for increasingly innovative and nutritionally valuable foods. As food manufacturers endeavour to meet this demand, the effective use of hydrocolloids is one of the industry's most significant tools. Hydrocolloids can be used to improve mouthfeel and replace fat content, encapsulate flavours, extend shelf life, emulsify beverages, build viscosity and provide elasticity and product stability. With so much to gain, it is essential that food manufacturers have an authoritative and practical source of information on their properties and appli

