

# Food Texture Vocabulary

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**Crunchy**



**Creamy**



**Crispy**



**Boiled**



**Roasted**



**Grated**



**Chopped**



**Layered**

# Texture In Food

**Ole Mouritsen, Klavs Styrbæk**



## **Texture In Food:**

Texture in Food David Kilcast, 2004-04-14 Texture is one of the most important attributes used by consumers to assess food quality With its distinguished editor and international team of contributors this authoritative book summarises the wealth of recent research on what influences texture in solid foods and how it can be controlled to maximise product quality The first part of the book reviews research on understanding how consumers experience texture when they eat and how they perceive and describe key textural qualities such as crispness Part two considers the instrumental techniques used for analysing texture It includes chapters on force deformation and sound input techniques near infrared spectroscopy NIR nuclear magnetic resonance NMR and magnetic resonance imaging MRI The final part examines how the texture of particular foods may be better understood and improved A number of chapters review ways of controlling the texture of fruits and vegetables including the role of plant structure and compounds the handling of raw materials and technologies such as freezing and vacuum infusion A final group of chapters discuss the texture of cereal foods including bread rice pasta and fried food *Texture in food Volume 2 Solid foods* is a standard reference for the food industry It is accompanied by a companion volume on the texture of semi solid foods *Reviews developments in measuring the texture of solid foods* Examines the influences on texture and ways of maintaining textural properties Written by an expert team of authors **Food**

**Texture** Samuel A. Matz, 1990-11-01

**Two Hundred and Twenty Five Years**, 1977

*Texture in Food* B M

McKenna, 2003-07-03 Texture is one of the most important attributes used by consumers to assess food quality This quality is particularly important for the growing number of semi solid foods from sauces and dressings to yoghurt spreads and ice cream With its distinguished editor and international team of contributors this authoritative book summarises the wealth of recent research on what influences texture in semi solid foods and how it can be controlled to maximise product quality Part one reviews research on the structure of semi solid foods and its influence on texture covering emulsion rheology the behaviour of biopolymers and developments in measurement Part two considers key aspects of product development and enhancement It includes chapters on engineering emulsions and gels and the use of emulsifiers and hydrocolloids The final part of the book discusses improving the texture of particular products with chapters on yoghurt spreads ice cream sauces and dressings With its summary of key research trends and their practical implications in improving product quality *Texture in food Volume 1 semi solid foods* is a standard reference for the food industry It is complemented by a second volume on the texture of solid foods Summarises the wealth of recent research on what influences texture in semi solid foods and how it can be controlled to maximise product quality Reviews research on the structure of semi solid foods and its influence on texture covering emulsion rheology the behaviour of biopolymers and developments in measurement Considers key aspects of product development and enhancement and includes chapters on engineering emulsions and gels and the use of emulsifiers and hydrocolloids **Texture Measurement of Foods** A. Kramer, A.S. Szczesniak, 2012-12-06 Even before the publication

of Special Technical Publication 433 of the American Society for Testing and Materials it became obvious that the brief treatment given to the principles and techniques for sensory measurement and analysis of texture in that volume was all too brief hence a task force of ASTM Committee E 18 was formed to develop an authoritative and comprehensive volume on this most complex and important subject to provide within one cover for the student researcher and the food manufacturer a definition and an understanding of the subject of food texture as well as sensory and objective methods for its measurement. This most difficult task appeared to be possible only after the task force had obtained the assistance of specialists in the many disciplines involved and after deciding to limit the dissertation to the measurement of texture of foods only. The task was further clarified when Dr Finney proposed an outline of six chapters beginning with one on definition. The second chapter was to be on principles of sensory evaluations, the third on sensory measurements, the fourth on principles of objective evaluation, the fifth on objective measurements and the final concluding chapter on subjective objective analogues. The first drafts of these six chapters constituted a symposium on texture presented before a joint session at the 1971 Annual Meeting of the Institute of Food Technology and the American Society for Testing and Materials.

**Sensory Evaluation of Food** Harry T. Lawless, Hildegard Heymann, 2010-09-27. The field of sensory science has grown exponentially since the publication of the previous version of this work. Fifteen years ago the journal Food Quality and Preference was fairly new. Now it holds an eminent position as a venue for research on sensory test methods among many other topics. Hundreds of articles relevant to sensory testing have appeared in that and in other journals such as the Journal of Sensory Studies. Knowledge of the intricate cellular processes in chemoreception as well as their genetic basis has undergone nothing less than a revolution culminating in the award of the Nobel Prize to Buck and Axel in 2004 for their discovery of the olfactory receptor gene superfamily. Advances in statistical methodology have accelerated as well. Sensometrics meetings are now vigorous and well attended annual events. Ideas like Thurstonian modeling were not widely embraced 15 years ago but now seem to be part of the everyday thought process of many sensory scientists. And yet some things stay the same. Sensory testing will always involve human participants. Humans are tough measuring instruments to work with. They come with varying degrees of acumen, training, experiences, differing genetic equipment, sensory capabilities and of course different preferences. Human foibles and their associated error variance will continue to place a limitation on sensory tests and actionable results. Reducing, controlling, partitioning and explaining error variance are all at the heart of good test methods and practices.

**Food Texturology: Measurement and Perception of Food Textural Properties** Andrew Rosenthal, Jianshe Chen, 2023-12-20. The concept behind this book is to take a holistic view of food texture starting with the determination of food texture, its perception in the mouth and its measurement by both sensory and instrumental methods and to examine the relation between them. The book has been divided into four sections: Fundamentals, Sensory and Human Interactions, Instrumental Analysis and Food Products. Essentially we cover the techniques used for measuring food texture and then apply them to the

different product groups Readers of the first edition will notice the title has changed with the adoption of the term texturology In the long history of food texture research texturology has been occasionally used in literature The term texturology has not been widely accepted by texture researchers texturologists because of their concern over whether the theories and techniques are broad and strong enough to support texture research as a scientific discipline During the 24 years since the publication of the first edition the editors have observed vast developments in theories as well as the assessment methodology of food texture both sensory and instrumental and these have shaped our understanding This second edition brings the science up to date by introducing topics not previously covered e g psychophysics tribology oral processing texture maps and special foods for dysphagia patients It includes an expos of the instruments to measure food texture and also considers techniques for measuring consumer perception of food texture in addition to the sensory properties Additionally it amends omissions from the first edition such as dairy products fish bakery products and sugar confectionery as product groups All in all it is expanded and updated in its coverage of food texturology as a coherent scientific discipline

**Food Texture: Measurement and Perception** Andrew J. Rosenthal, 1999-02-28 The concept behind this book is to take a holistic view of food texture starting with the determination of food texture its perception in the mouth and its measurement by both sensory and instrumental methods and to examine the relation between those methods The book has been divided into two sections The first deals with perception of food texture and techniques for its measurement The second focuses on individual groups of food commodities The first section is interlaced with appropriate food related examples to reinforce the applied nature of the subject

**Food Texture and Viscosity** Malcolm Bourne, 2002-03-25 Drawing together literature from a variety of fields Food Texture and Viscosity Second Edition includes a brief history of this area and its basic principles It reviews how texture and viscosity are measured including the physical interactions between the human body and food objective methods of texture measurements the latest advances in texture measuring instruments various types of liquid flow and more This revised edition contains approximately 30% new material including two new chapters on physics and texture and the correlation between physical measurements and sensory assessments It now includes two color illustrations and includes a current list of equipment suppliers Completely revised with approximately 30% new material Includes two new chapters on physics and texture and the correlation between physical measurements and sensory assessments Provides a list of suppliers of texture measuring equipment Features two color illustrations and text throughout Written by an award winning author

*Sensory Evaluation of Food* Hildegarde Heymann, Harry T. Lawless, 2013-11-08 The field of sensory evaluation has matured in the last half century to become a recognized discipline in the food and consumer sciences and an important part of the foods and consumer products industries Sensory professionals enjoy widespread recognition for the important services they provide in new product development basic research ingredient and process modification cost reduction quality maintenance and product optimization These services enhance the

informational support for management decisions lowering the risk that accompanies the decision making process From the consumers perspective a sensory testing program in a food or consumer products company helps ensure that products reach the market with not only good concepts but also with desirable sensory attributes that meet their expectations Sensory professionals have advanced well beyond the stage when they were simply called on to execute taste tests and to provide statistical summaries of results They are now frequently asked to participate in the decision process itself to draw reasoned conclusions based on data and to make recommendations They are also expected to be well versed in an increasingly sophisticated battery of test methods and statistical procedures including multivariate analyses As always sensory professionals also need to understand people for people are the measuring instruments that provide the basic sensory data People are notoriously variable and difficult to calibrate presenting the sensory specialist with many additional measurement problems that are not present in instrumental methods

**Food Texture and Perception** Maite Andrea Chauvin, 2007 Mouthfeel Ole Mouritsen, Klavs Styrbæk, 2017-02-21 Why is chocolate melting on the tongue such a decadent sensation Why do we love crunching on bacon Why is fizzy soda such a disappointment to drink and why is flat beer so unappealing to the palate Our sense of taste produces physical and emotional reactions that cannot be explained by chemical components alone Eating triggers our imagination draws on our powers of recall and activates our critical judgment creating a unique impression in our mouths and our minds How exactly does this alchemy work and what are the larger cultural and environmental implications Collaborating in the laboratory and the kitchen Ole G Mouritsen and Klavs Styrbæk investigate the multiple ways in which food texture influences taste Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation they write a one of a kind book for food lovers and food science scholars By mapping the mechanics of mouthfeel Mouritsen and Styrbæk advance a greater awareness of its link to our culinary preferences Gaining insight into the textural properties of raw vegetables puffed rice bouillon or ice cream can help us make healthier and more sustainable food choices Through mouthfeel we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options Mastering texture also leads to more adventurous gastronomic experiments in the kitchen allowing us to reach even greater heights of taste sensation

*Food Texture* Howard R. Moskowitz, 2017-11-22 Food Texture is the first book to provide a broad overview of texture measurement from both the subjective consumer and objective instrument points of view and to highlight the relation between objective measures and sensory perceptions The book's logical presentation opens with coverage of rheology and microstructure analysis proceeds to psychophysics and then moves on to product testing and optimization Featuring contributions by many of the foremost authorities in the field Food Texture includes detailed case histories that offer insight on specific basic and applied research problems It also comprehensively covers the latest methods for subjective evaluation of texture texture physics and psychophysics and texture optimization giving a treatment of subjective measurement that is available nowhere else in the

literature in such a convenient form. Comprising the most authoritative account of its topic to date, Food Texture will prove an invaluable reference for food scientists and technologists, chemists, biochemists, organic and analytical chemists, nutritionists, and microbiologists concerned with sensory evaluation, graduate students of food science and food engineering, and in-house training programs and professional seminars. **Foods and Food Production Encyclopedia** Douglas M.

Considine, 2012-12-06 Modifying Food Textures, 2015 **Feeding and the Texture of Food** Julian F. V. Vincent, P. J.

Lillford, 1991-10-24 The texture of food and the feeding adaptations of various animals are investigated with the intention of enabling the food industry to produce more appetising foodstuffs. *Modifying Food Texture* Jianshe Chen, Andrew

Rosenthal, 2015-05-23 *Modifying Food Texture Volume 2: Sensory Analysis, Consumer Requirements and Preferences* explores texture as an important aspect of consumer food acceptance and preference, specifically addressing the food textural needs of infants, the elderly, and dysphagia patients. This volume covers the sensory analysis of texture-modified foods, taking an in-depth look at the product development needs of consumers and exploring the sensory analysis of food texture and the development of texture-modified foods. Explores texture as an important aspect of consumer food acceptance and preference. Addresses the food textural needs of special groups, including infants, the elderly, and dysphagia patients. Takes an in-depth look at the product development needs of consumers, exploring the sensory analysis of food texture. **Word Usage,**

**Liking, and Perception of Food Texture in Naive Consumers** Kai Kai Ma, 2024 Food texture is one of the major drivers of overall food liking, besides taste and flavor. Moskowitz, Rohm, 1990; Szczesniak, 1963, 1971; Yoshikawa et al., 1970. When the expectations of food texture are violated, this may indicate a change in food quality and thus affect food acceptance.

Szczesniak, 2002. The complexity of textures in food can increase the difficulty in understanding how each texture attribute is perceived across various food forms: solid, semi-solid, or liquid. Although structural properties of food can be measured by instruments, there is still a gap between instrumental measurements and sensory tests in understanding texture perception because it is hard to mimic all conditions of the oral process using machines. The dynamic oral processing of food includes the initial bite of the food, the chewing of the food, and the incorporation of saliva in the mouth to form a food bolus, and ends with residue sensation after swallowing. Intrinsic food properties like particle size, hardness, concentration are main factors in determining the food texture we perceive. Moreover, individual physiological differences can also contribute to the variations in texture perception, including salivary flow, dental status, age, etc. Here we seek to better understand the differences in texture term usage among age groups and identify major intrinsic food and individual physiological factors influencing texture perception. Furthermore, we would like to utilize these factors to minimize differences in texture perception and food liking resulting from changes in product formulation. **Texture Analysis of Foods** International Food Information

Service, 1973\* **Understanding Food Texture Perception and Preference Based on Mouth Behavior** Susan

Licker, 2019. Texture consists of a complex set of sensory attributes that are important to food liking and choice. But whose

ideal is considered when it comes to texture. From a product development perspective, translating texture descriptors into predictable drivers of liking in a food product is important. Oral processing research has identified segments of consumers distinct in their oral breakdown of food. Understanding these segments or mouth behavior groups would allow for better targeting in product development and optimization. We provide evidence through survey data of 6120 panelists that the distribution of these mouth behavior groups differs by country. In addition, in a set of sensory studies, we examined the perception of various texture attributes at a point in time and also over the eating experience as well as texture preferences and expectations for texture by mouth behavior group. In the first experiment, 119 panelists used the classical solid oral texture attribute scales for previously defined reference samples, comparing both perceived texture and their ideal texture levels across mouth behavior groups. We demonstrated that for hardness and crispness and to a much lesser extent tooth packing, that there were differences in both perceived texture and ideal texture for the same food between mouth behavior groups with groups defined as liking foods that could be consumed by squashing rather than chewing, finding samples harder and more crisp. In the second experiment, 116 panelists investigated the perception of texture across the eating experience between varying mouth behavior groups using several differently textured samples of a common food product, salted potato chips. Mouth behavior groups chewed for varying amounts of time, with those identified as chewers taking the longest, rated hardness of the samples differently by group in time intensity tasks and experienced varying attributes in temporal check-all-that-apply tasks. Lastly, a study of 102 panelists evaluated texture descriptor information and how a set of snack bars met expectations for texture in informed and uninformed conditions. Analysis revealed that information given on product texture influenced whether a sample was deemed worth buying, dependent on mouth behavior group. Under uninformed condition, all mouth behavior groups equally would buy the products, whereas under informed condition, those defined as crunchers were significantly less interested in the softer bars. Taken together, our results suggest that consumers do not experience texture in an identical manner, which could potentially impact product optimization. With this, we argue that consumers' style of oral processing should be considered in the evaluation of attributes when developing a food product.

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