



Modifying Food Texture: Novel Ingredients and Processing Techniques (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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Modifying Food Texture, Volume 1: Novel Ingredients and Processing Techniques discusses texture as an important aspect of consumer food acceptance and preference, and the fact that specific consumer groups, including infants, the elderly, and dysphagia patients require texture-modified foods.

Topics covered include ingredients and processing techniques used in texture modification of foods, an overview of food texture issues, the novel use of processing techniques for texture modification, and the uses of food ingredients in texture-modified foods.

- Discusses texture as an important aspect of consumer food acceptance and preference
- Presents findings and tactics that address the special needs of infants, the elderly, and dysphagia patients
- Topics covered include ingredients and processing techniques used in texture modification of foods, along with an overview of food texture issues, amongst others

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