



Food Texture and Viscosity, Second Edition: Concept and Measurement

By Malcolm Bourne

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Food Texture and Viscosity, Second Edition: Concept and Measurement By Malcolm Bourne

Drawing together literature from a variety of fields, **Food Texture and Viscosity, 2E**, 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

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Editorial Review

Review

"Bourne's definitions are well written and easy to understand...this is an excellent resource for a description of how foods are tested and the precision and accuracy of each test.... useful for specificity of the types of tests and equipment used and just what they describe. Recommended."-E STREAMS (June 2003)

"...recommended for students and professionals in academia and industry, in particular for food technologists interested in measuring, controlling and understanding food texture."

-LEBENSMITTEL-WISSENSCHAFT UND-TECHNOLOGIE (March 2003)

"The book very readable and provides a lot of information. It covers the whole range of topics related to food texture measurements ranging from sensoric product evaluation to instrumental evaluation in industry and at research centres. ...The book is a a must for everybody working in the field of texture assessment both in industry and in food science laboratories."

?JOURNAL OF SENSORY STUDIES

About the Author

Malcolm Bourne is a nominee for President of the Institute of Food Technologists (IFT) and has earned recognition for his work in industry and academia. He is Editor-in-Chief of the Journal of Texture Studies, and is seen by many as one of the world's leading experts in this field.

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