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~~What is novel food?~~

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Texture and Mouth Feel | Lecture 5 (2011)~~

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Ingredients and Thoughts on Food Product
Design for the Future ~~How to Avoid GMOs in~~~~

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Making The Change to Healthy Ingredients
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Simple Ways to Enrich Your Homeschool
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DOG TO EAT! SHIH TZU PUPPY PICKY EATER
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Food Texture for Clinicians Is Modified Food
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Challenges (Richard Williams) GFI's 2020
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Transforming Food Culture in our New Future
(Dr. William Li) | DLD Sync Modifying Food
Texture Novel Ingredients
Description. Modifying Food Texture, Volume~~

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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.

Modifying Food Texture - 1st Edition

Part Two: Novel use of food ingredients for food texture modification 2 - Emulsifiers as food texture modifiers. Food emulsifiers are surface-active substances that display many functions in... 3 - Proteins as texture

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modifiers. Proteins are natural polymers that are used extensively in order to ...

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Modifying Food Texture, Volume 1: Novel
Ingredients and Processing Techniques
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consumer food acceptance and preference, and
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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 ...

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covered include ingredients and ...

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Modifying Food Texture: Novel Ingredients and Processing ...

Proteins and polysaccharides, which are the two most commonly found hydrocolloids in

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food, are often used to manipulate food texture. The coexistence of the two biomacromolecules is bound to the occurrence of phase separation (Tolstoguzov, 1991). The texture of the resulting gel depends more on the biopolymer, which plays the dominant role in the phase-separated microstructure.

Texture modification of soy-based products -
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Jianshe Chen & Andrew Rosenthal Modifying Food Texture ...

In book: Modifying Food Texture, 1: Novel Ingredients and Processing Techniques, Edition: 1st, Chapter: Food Texture and Structure, Publisher: Woodhead Publishers, Editors: Chen & Rosenthal ...

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The texture of many dairy products is principally dependent on the properties and interactions of milk proteins, i.e., caseins and whey proteins, and their ability to form structures such as networks and gels when manipulated appropriately, e.g., by targeted enzymatic hydrolysis, acidification or heat-induced denaturation.

Modifying Food Texture, Volume 1: Novel

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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

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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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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

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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

The second volume of Foods, nutrients and food ingredients with authorised EU health claims continues from Volume 1, which provided a comprehensive overview of many of the permitted health claims for foods and nutrients approved under European Regulation EC 1924/2006. This new volume discusses more

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of the health claims authorised to date for use in the EU. The chapters cover details of various permitted claims, such as the approved wording, conditions of use, the target group for the claims, the evidence for the claimed health benefits, and where appropriate details of other relevant legislation, consumer-related issues and future trends. The book opens with an overview of regulatory developments relating to health claims. Part One reviews authorised disease risk reduction claims and proprietary claims. The second part investigates ingredients with permitted 'general function'

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claims, with chapters examining ingredients such as red yeast rice, glucomannan and guar gum. The final section of the book explores foods and nutrients with permitted health claims, including chapters on authorised EU health claims for prunes, foods with low or reduced sodium or saturated fatty acids, and claims for essential and long chain polyunsaturated fatty acids. Building on volume 1, this title ensures that the area of EU health claims in food is comprehensively covered Chapters are devoted to individual food ingredients and substances, covering the range of issues related to health claims

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Health-promoting products are an increasing consumer trend in product development and this book provides key information on these advances

Evaluation Technologies for Food Quality summarizes food quality evaluation technologies, which include sensory evaluation techniques and chemical and physical analysis. In particular, the book introduces many novel micro and nano evaluation techniques, such as atomic force microscopy, scanning electron microscopy, and other nanomaterial-based methods. All topics

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cover basic principles, procedures, advantages, limitations, recent technology development, and application progress in different types of foods. This book is a valuable resource for scientists in the field of food science, engineering, and professionals in the food industry, as well as for undergraduate and postgraduate students studying food quality evaluation technology. Explains basic principles, procedures, advantages, limitations, and current applications of recent food quality technologies Provides guidance on the understanding and application of food quality

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evaluation technology in the field of food research and food industry Introduces many novel micro/nano evaluation techniques, such as atomic force and scanning electron microscopies and other nanomaterial-based methods

Developing Food Products for Customers with Specific Dietary Needs explains the process for developing foods for customers who have specific dietary needs, further shining a light on the number of increasing medical conditions related to food intake that have emerged in the past few decades. From

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Increased fat and sugar intake leading to higher levels of obesity, to greater levels of coeliac disease, the ingredients and nutritional content of food is becoming more and more important. Additionally, consumers are following particular diets for many different reasons, be it health related, or for religious or moral reasons. The first part of the book looks, in detail, at the organizational structure required within a company to allow for the development of food products which meet the needs of these customers, while the second part presents a number of case studies highlighting the

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development of food products for various dietary requirements. Precise coverage includes section on the development of low-sodium, low-sugar, low-fat, and low-carbohydrate products with the aim of producing healthier foods, as well as the development of organic and vegetarian products for consumers who are following diets for personal reasons. The potential solutions for developing foods for customers who have specific dietary needs are likely to include both ingredients and technology developments. The ingredients area includes simple reductions as well as replacement

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Strategies, whilst technology will be applied to both the ingredient itself and the host food product. All are aimed at maintaining the product quality as perceived by the customer. Provides an overview of the organizational structure required within a company to develop foods for specific customer needs Includes section on the development of low-sodium, low-sugar, low-fat, and low-carbohydrate products with the aim of producing healthier foods Presents case studies that deliver a best practice view on developing foods for customers with specific dietary needs Written by industry

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professionals, this book offers in-depth coverage of this topic of ever increasing importance to the food industry

Innovative Food Processing Technologies: Extraction, Separation, Component Modification and Process Intensification focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs. The book is highly focused on the application of new and novel technologies, beginning with an introductory chapter, and then detailing

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technologies which can be used to extract food components. Further sections on the use of technologies to modify the structure of food and the separation of food components are also included, with a final section focusing on process intensification and enhancement. Provides information on a variety of food processing technologies Focuses on advances in new and novel non-thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs Presents a strong focus on the application of technologies in a variety of situations

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Created by editors who have a background in both the industry and academia.

Biopolymers are becoming an increasingly important area of research as traditional chemical feedstocks run low and concerns about environmental impacts increase. One area of particular interest is their use for more sustainable development of metal nanoparticles. Biopolymer-Based Metal Nanoparticle Chemistry for Sustainability Applications, Volume 2 reviews key uses of biopolymers and biopolymer-based metal nanoparticles for a range of key

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Sustainability-focused applications. After providing contextual examples of applications across the fields of food science, biomedicine and biochemistry, the book goes on to explore further sustainability-focused applications of Biopolymer-Based Metal Nanoparticles in such important areas as catalysis, environmental science, biosensing, and energy. Provides an overview of biopolymer-based metal nanoparticles for a wide range of applications Provides technological details on the synthesis of natural polymer-based metal nanoparticles Explores the role of biopolymer-based metal

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nanoparticles for more sustainable catalytic
processes

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