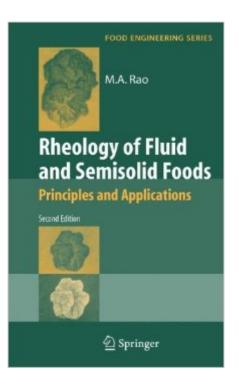
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Rheology Of Fluid And Semisolid Foods: Principles And Applications (Food Engineering Series)





Synopsis

The second edition of this fascinating work examines the concepts needed to characterize rheological behavior of fluid and semisolid foods. It also looks at how to use various ingredients to develop desirable flow properties in fluid foods as well as structure in gelled systems. It covers the crucially important application of rheology to sensory assessment and swallowing, as well as the way it can be applied to handling and processing foods. All the chapters have been updated to help readers better understand the importance rheological properties play in food science and utilize these properties to characterize food.

Book Information

Series: Food Engineering Series Hardcover: 482 pages Publisher: Springer; 2nd edition (August 28, 2007) Language: English ISBN-10: 0387709290 ISBN-13: 978-0387709291 Product Dimensions: 6.1 x 1.1 x 9.2 inches Shipping Weight: 1.8 pounds (View shipping rates and policies) Average Customer Review: 5.0 out of 5 stars Â See all reviews (1 customer review) Best Sellers Rank: #941,773 in Books (See Top 100 in Books) #139 in Books > Computers & Technology > Computer Science > Al & Machine Learning > Machine Theory #1658 in Books > Science & Math > Agricultural Sciences > Food Science #4167 in Books > Engineering & Transportation > Engineering > Industrial, Manufacturing & Operational Systems

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