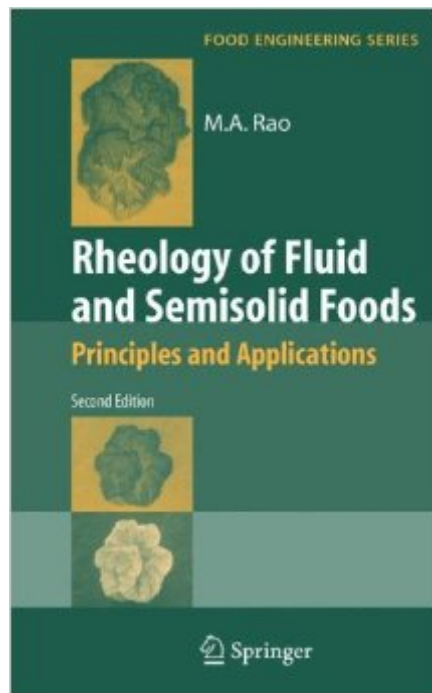


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# Rheology Of Fluid And Semisolid Foods: Principles And Applications (Food Engineering Series)



## 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

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Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (1 customer review)

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The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Fluid Mechanics (McGraw-Hill Series in Mechanical Engineering) Compressible Fluid Dynamics (Advanced engineering series) Viscous Fluid Flow (McGraw-Hill Mechanical Engineering) Engineering Fluid Mechanics Fluid Mechanics Fundamentals and Applications An Introduction to Fluid Dynamics: Principles of Analysis and Design The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Turbo Codes: Principles and Applications (The Springer International Series in Engineering and Computer Science) Whole Foods: Plant-Based Whole Foods For Beginners: 30 Simple and Tasty Recipes for Exciting Meals and Healthy Weight Loss Chakra Foods for Optimum Health: A Guide to the Foods That Can Improve Your Energy, Inspire Creative Changes, Open Your Heart, and Heal Body, Mind, and Spirit The Complete Guide to Drying Foods at Home: Everything You Need to Know about Preparing, Storing, and Consuming Dried Foods (Back to Basics) Smoothies For Kids: 80+ Recipes, Whole Foods Diet, Heart Healthy Diet, Natural Foods, Blender Recipes, Detox Cleanse Juice, Smoothies for Weight ... loss - detox smoothie recipes) (Volume 40) Foods to Fight Cancer: Essential foods to help prevent cancer Williams-Sonoma Foods of the World: Florence: Authentic Recipes Celebrating the Foods of the World Aircraft Engineering Principles, 2nd ed (Taylor & Francis Aerospace and Aviation Engineering)

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