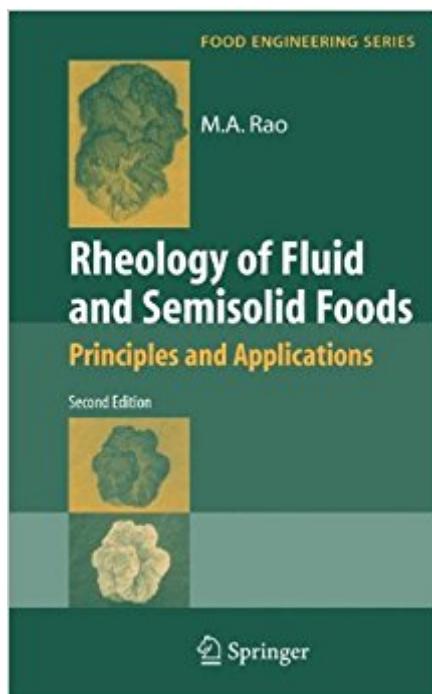


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# Rheology Of Fluid And Semisolid Foods: Principles And Applications (Food Engineering Series)



## 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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## Customer Reviews

I love it because it is simple and explaining from the basics with examples. So beneficial and easy to get

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