
Contents

<i>Contributors</i>	ix
1 Introduction	1
Yadunandan Lal Dar and Joseph M. Light	
 PART I PRODUCT DEVELOPMENT CHALLENGES AND TEXTURE SOLUTIONS	 19
2 People, products, texture: a personal retrospective	21
Howard R. Moskowitz	
3 Optimizing textural properties of soft solid foods: replacing eggs	45
Xin Yang	
4 Low fat ice cream	74
Arun Kilara	
5 Formulating gelatin free products	93
P. L. Buwalda	
6 Modified whey proteins as texturizers in reduced and low-fat foods	108
Jeffrey Banes, Thomas Helm, and David Taylor	
7 Texture design for breaded and battered foods	128
Chandani Perera and Milda E. Embuscado	
8 Multi-textured foods	159
Arun Kilara and Tapashi Sengupta	
9 Textural attributes of wheat and gluten free pasta	222
Alessandra Marti, Maria Ambrogina Pagani, and Koushik Seetharaman	

10	Addressing texture challenges in baked goods with fiber	245
	Rajen S. Mehta	
 PART II ADVANCES IN TEXTURE MEASUREMENTS AND CONSUMER INSIGHTS		 281
11	Use of electromyography in measuring food texture	283
	Takahiro Funami, Sayaka Ishihara, and Kaoru Kohyama	
12	Texture design for creaminess: the role of lubrication	308
	Fred van de Velde and Els de Hoog	
13	Descriptive analysis of food texture: advances in the sensory characterization of food textures	321
	Gail Vance Civille and Joanne Seltsam	
14	Mind genomics® and texture: the experimental science of everyday life	342
	Howard R. Moskowitz	
15	The use of advanced spectroscopic techniques to understand texture in dairy foods	378
	Marcela Alexander and Milena Corredig	
16	Atomic force microscopy for determining surface interactions of relevance for food foams and emulsions	402
	Marta Krasowska, Clive A. Prestidge, and David A. Beattie	
17	Importance of understanding mouth behavior when optimizing product texture now and in the future	423
	Melissa Jeltema, Jacqueline H. Beckley, and Jennifer Vahalik	
	<i>Index</i>	443