

CONTENTS

Contributors	xi
Preface	xiii
1 PHYSICAL PROPERTIES OF FOODS: WHAT THEY ARE AND THEIR RELATION TO OTHER FOOD PROPERTIES	1
2 ELECTRON MICROSCOPY OF FOODS	43
3 COLORIMETRY OF FOODS	105
4 APPLICATIONS OF DIFFERENTIAL SCANNING CALORIMETRY IN FOODS	125
5 MULTILAYER EMULSIONS	145
6 RELATION OF STRUCTURE TO PHYSICAL PROPERTIES OF ANIMAL MATERIAL	157
7 PHYSICAL PROPERTIES AND STRUCTURE OF HORTICULTURAL CROPS	207
8 STRUCTURAL AND TEXTURAL CHARACTERISTICS OF BAKED GOODS	229
9 PHYSICAL PROPERTIES OF SYNTHETIC FOOD MATERIALS	267
10 PHYSICAL CHARACTERISTICS OF FOOD POWDERS	293
11 LARGE DEFORMATIONS IN TESTING AND PROCESSING OF FOOD MATERIALS	325
12 FOOD DOUGH RHEOLOGY	343
13 STRUCTURAL FAILURE IN SOLID FOODS	351
14 RHEOLOGY OF EMULSIONS AND DISPERSIONS	385
15 PHYSICAL AND CHEMICAL PROPERTIES GOVERNING VOLATILIZATION OF FLAVOR AND AROMA COMPONENTS	399
16 EXPRESSION-RELATED PROPERTIES	423
17 STRUCTURE AND STRUCTURE TRANSITIONS IN DRIED CARBOHYDRATE MATERIALS	473
Index	523