

# Index

Note: Page references in *italics* refer to Figures; those in **bold** refer to Tables

- A-isomorph 96  
 Acceptance (sensory test) 7  
 activated diffusion 190  
 active fillers 316  
 adaptive experimentation (AE) 344  
 adaptive management 344  
 air in ice cream 84–5  
 algin 209  
 alginate 65, 102  
   films 209–210  
   in ice cream 89  
 'all in' cake process 60, 61  
 allergen free foods 17  
 American breadcrumbs (ABC) 134–5, *136, 137, 138, 154*  
 $\alpha$  amylase 102, 140  
 amyloamylase 97–8  
 amyloamylase treated starch gels 98–9, 99  
   in yogurt 101–2  
 amyloamylase treated starches 97–8, 97, 100–2, *100, 103*  
   in low fat spreads 103  
 amylopectin 95, 98, 208, 239  
   gelling 97  
   potato starch 95–6, 97  
   in soft confections 105  
 amylose 98, 141, 154, 208, 239, 293  
   corn starches 97, 100, 102, 209  
   crystallized 95  
   gelling 96  
 angel food cake 55–6, 57, 58, 59, 60, 63  
 ANOVA 424  
 anterior temporal muscles 283  
 apoproteins 64  
 arabic gum 61, 62  
 Arrhenius equations 173, 174, 191, 209  
 arrowtooth flounder proteins 64  
*Ascophyllum nodosum* 209  
 ASTM E96/E96M-10 192–4, *192*  
 Atomic Force Microscope (AFM), colloid probe 408–410  
 atomic force microscopy (AFM) for foams and emulsions 402–3, 408–419  
   for bubbles and droplets 412–15  
   Derjaguin approximation 411  
   normal force measurements between solids 411–12  
   normal spring constant measurements 410–11  
   outlook 415–19  
     bubble/droplet coalescence driven by van der Waals forces 416–18  
     droplet deformation and interfacial properties 416  
     droplet detachment from surfaces 418  
     stabilization mechanism 418–19  
 AVEBE 98  
 Avogadro number 405  
 B-isomorph 96, 97  
 baking powder 60  
 barbeque sauce 2  
 batters 129  
   adhesion 129–130, **130**  
   clear coatings/French fry batters 131, *132, 134*  
   corn dog batter 131, *132*  
   definition 128  
   specialty 131–2  
   Tempura 130–1, **130, 131**  
   thinning 140  
 BDDT classification 171  
 bending stress tester 228  
 BET multilayer adsorption isotherm 171  
 Bingham Plastic 119  
 bloom value of gelatin 94  
 blowout 140  
 Boltzmann constant 186, 405  
 Boltzmann equation 186  
 bovine blood plasma 62–3  
   protein isolates 59  
 bovine serum albumin (BSA) 60, 108  
 bowl life testing 428  
 bread staling 183

- bread texture 3
- breaded and battered foods, texture  
 design 145–56  
 adhesion 147–51  
 coating systems 151–5  
 reduced fat uptake 152–5  
 crispy vs crunchy vs ‘crinchy’ 146–7, 148  
 methods for reducing fat uptake 156  
 textural quality **149–150**
- breadings 133–9  
 definition 128  
 flour-based 133, 133, 134  
 sheeted 133–9  
 white 134  
 whole grain 156
- Brunauer-Emmett-Teller (BET) equation 173
- butter cake 60
- buttermilk powder 79
- butters, low fat 102–3
- butyric acid 76
- capillary diffusion 190
- capillary effect 204
- capric acid 76
- caproic acid 76
- caprylic acid 76
- carbohydrate based films 206–9
- carbohydrate ingredients 13
- carboxymethylcellulose (CMC) 395  
 film 206, 207–8
- carrageenan 61  
 in ice cream 78, 89
- $\beta$ -casein 61, 389
- casein micelle 76
- caseinate 64
- category appraisal 34
- cellulose film 206–8
- central location testing (CLT) 7, 35
- cheese  
 cold melt of 183  
 cream cheeses and spreads 115–16, **115**,  
 121–3, **122**, **123**  
 hard and semi-hard 113–15, **113**
- cheese sauces, cheese reduction/replacement in  
 117–19, **118**
- chemical leavening 142–3, **142**
- chemical potential 165
- chiffon cake 60
- chitin 209, 210
- chitosan films 210
- chocolate, mouth behavior 432
- cholesterol, removal from egg yolk 61
- Chung-Pfost equation 174
- Clausius-Clapeyron 169
- clean labeling 156
- clear coatings 131, 132, 134
- club sandwich 160
- cluster analysis 339, 293, 362, 370, 424
- coating pick up 139–140
- coatings  
 coating pick up 139–140  
 fundamentals 128  
 gluten-free 155–6, **155**  
 ingredients in 140–3  
 predust 129  
 technique 213  
 traditional 128–140  
*see also* batters; breaded and battered foods,  
 texture design; breadings
- cocoa-based films 213
- Cohesiveness 224, 288, 333, 315, 334
- Cohesiveness of Mass 326, 327
- cold melt of cheese 183
- colloidal vibration current (CVI) 386
- composite edible films 213
- composite food isotherm 166, 167
- conalbumin 55
- concentration 23, 24
- confections, soft  
 gelatin in 103–5  
 gelatin replacement in 103–5  
 starch in 103–4  
 stickiness and elasticity of 104, **104**
- confocal laser scanning microscopy 183
- conjoint analysis 344, 349, 354, 362
- consumer acceptance or preference tests 7
- consumer language terms 9–10
- continuous process 79
- conversion corn syrups 77
- cookies 63
- corn dog batter 131, 132
- corn flour in coatings 140
- corn sweeteners 77
- corn syrup solids (glucose syrup solids) in ice  
 cream 77, 88–9
- cracker meals 134, 135, 136
- Crave IT!<sup>TM</sup> 346–50, **347**, 349, 350, 352–3, **334**
- ‘craving’ 346
- cream cheeses and spreads 115–16, **115**  
 reduced fat 121–3, **122**, **123**
- creaminess 308–18  
 engineering texture for perception of 317–18  
 in mouth mechanisms 309–11, 310
- Crisp Film<sup>®</sup> (Ingredient) 153
- crispiness  
 application of Fermi Model to 182  
 definition 181
- crispy and crunchy  
 consumer perspective 331–2, **332**  
 vs ‘crinchy’ 146–7, 148  
 descriptive analysis 330–1
- crude fiber (CF) 258
- crumb staling 183
- crust staling 183

- cryogenic freezing 156  
 cuttlefish paste 67
- dasher assembly in freezing barrel 84  
 Debye force 403  
 Debye length 405  
 deep fat/immersion frying 128, 143–4  
   heat transfer process 143  
   mass transfer 144  
   principles 143–4  
 definition of food texture 5–6, 159–160, 224  
 Derjaguin approximation 411  
 Descriptive (sensory test) 7  
 descriptive analysis 33–4, 35  
 Devil's food cake 63  
 dextrin 65, 131, 141  
   resistant 154, **154**  
 DIAL-IN® Texture Technology (Ingredient)  
   14–15, **15**  
 dietary fiber (DF) 245–61  
   analysis by AOAC methods **246**  
   applications 259–61  
   beneficial effects 245  
   definition 245–6  
   in gluten-free mixes **259**  
   healthy foods 258–9  
   insoluble 255–6, **256**  
   in pastas, meats, beverages and pet food 256–8  
   products containing **248**, **249**  
   reasons for adding to foods and beverages **249**  
   role in foods 247–50  
   texture and functional benefits 252–6, 252,  
     253, **255**  
   toolbox 255, **255**  
   total dietary fiber (TDF) content 250–2, 251  
   types 247, **247**  
 Difference (sensory test) 7  
 differential scanning calorimetry (DSC) 178, 208  
 diffusing wave spectroscopy (DWS) 379–83, **381**  
   backscattering method 380–1, 394  
   forward scattering (transmission) 380  
   following structure formation with 386–97  
     in dairy emulsions 394–7  
     milk gelation 387–9, **369**  
     polysaccharides 389–92  
     recombined milk 392–4  
     whey protein aggregation 389  
 diffusion mechanisms 188–9  
   Anomalous 188  
   Case I (Fickian) 188–9  
   Case II 188, 189  
 digastric muscle 283  
 discriminant function analysis (DFA) 373, 374–5  
 DLVO theory 403–6  
 durum wheat semolina 67, 222–3, 227, 230, **231**,  
   231, 234–5, 237, 238–9, **239**  
 dynamic light scattering (DLS) 379  
 Dynamic Vapor Sorption (DVS) 187, 199  
 dysphagia  
   food texture design for 288–9  
   thickeners for 298–9
- Eclonia maxima* 209  
 edible film barriers 204–15, 205  
 edible films 211, 213  
 egg  
   in batters 142  
   composition and functionality 45–53, **46**  
   emulsion products 64–5  
   functionality in food products **54**  
 egg, whole 53  
   aerated products using 60–3  
   aeration of 53  
   foaming capacity 53  
   gel formation 53  
 Egg Beater® 68  
 egg gelation, products based on 65–7  
 egg noodles 67  
 egg products, commercial 67–8  
 egg substitutes 45, 53–67  
   commercial 67–8  
 egg white 45, 46–50  
   composition and functional properties **47**  
   foaming properties 46–8  
   gelling property 46, 48–9  
 egg white foam  
   aerated products 55–60  
   properties 46–8  
 egg white protein (EWP) 56–9, 57, 58  
 egg yolk 45, 50–3  
   adsorption at oil/water interface 51, 53  
   composition and functional properties 49–50, **49**  
   dried, in ice cream 79  
   emulsifying properties 50–2  
   emulsion product 64  
   frozen, in ice cream 79  
   gel formation 52–3  
   substitutes for 68  
 electroacoustics 394–5  
 electromyography (EMG) of masticatory  
   muscles 283–6  
   bite force and 300–1, **301**  
   carrageenan gels 287, 288  
   cheese and 292–3  
   cooled rice of different cultivars 293–4  
   effect of cutting of food 294–5  
   experimental conditions 290–1, **291**  
   flavor and taste release 296–7  
   gelatin gels 287, 288, 289  
   gels/sols from hydrocolloids as model food  
     287–8  
   hard jelly 284, 286  
   heterogeneous structure 289–290  
   influence of age and dental status 291–2

- electromyography (EMG) of masticatory muscles  
     (*cont'd*)  
     liquid food 284, 285  
     mechanical properties and 297–8  
     other *in vivo* measurements and 300–1  
     physical properties of food bolus 295  
     sample size and 286  
     soft jelly 284, 285  
     texture design of healthy diets 299–300  
     thickeners for dysphagia patients 298–9  
     tongue-palate pressure 300, 301  
 electrostatic double electric layer force 405  
 elements in experimental design 354  
 emulsifiers in ice cream 78–9, 89  
 emulsion-filled gels 314, 316  
 emulsion products, egg in 64–5  
 emulsion technique 213  
 Ener-G® Egg Replacer 68  
 Equilibrium Relative Humidity (ERH) 166  
 equipment, process 14  
 Ernie Curve 36–7, 37–8, 38–9, 40, 40, 41–2  
 ETENIA™ 457–98  
 evaluators, food, selection of 9  
  
 facilitated diffusion 190  
 factor analysis 39, 335, 339  
 fat based ingredients 13  
 fat mimetics 65  
 fermentation 63  
 Fermi's model 180, 180, 181, 182  
     application to brittle cereal foods **182**  
     application to crispy foods 182  
 Ferro-Fontan equation 174  
 fibrinogen 63  
 Fick's first law 190, 191  
 Fick's second law 183, 184, 185, 199  
 film barriers, edible 204–15, 205  
 finite difference schemes 185  
 finite element scheme 185  
 Finney, Essex 27  
 flavor 4  
 flaxeed gum 391, 392, 395  
 Flory equation 196  
 Flory-Huggins isotherm 171  
 flour in coatings 140–1  
 flow behavior 10  
 fluorescein 189  
 fluorescence recovery after photobleaching (FRAP)  
     method 189  
 foaming agents 403  
 foaming emulsifiers 403  
 food aversion 423  
 food brands 3  
 food costs 3  
 food formulation 12–13  
 food inflation 4  
 food quality 3  
  
 food safety 9, 18  
 Fourier transform infrared (FT-IR)  
     spectroscopy 183  
 fracturability 330, 331  
 french fries, cryogenic freezing of 156  
 French fry batters 131, 132, 134  
 frozen desserts 74–5, **75**  
 frying oils 144–5  
 fugacity 165  
 functional ingredients 13  
  
 galactomanans 102  
 gamma-globulin 63  
 gel  
     characteristics 13  
     definition of 93  
     formation 93–4  
 gelatin 78, 94–5  
     applications 105  
     replacing by starch 98–100  
     strength in water **98**  
     in yogurt 100–2  
 gelatinization 208  
 gellan (deacylated) gum films 211–13  
 gelled food 93–8  
 gelling agents, definition 93, 94  
 Gelometer 29  
 geniohyoid muscles 283  
 ghosts 95  
 glass transition  
     definition 176  
     effect of mechanical properties of food  
         systems 179–81, 179  
     effect of water on 176–8  
 globules, fat 76  
 4- $\alpha$ -glucanotransferase 98  
 gluten free baked goods 17  
 gluten-free coatings 155–6, **155**  
 Glutograph 227, 228  
 glycerol as water activity reducing agent 203  
 glycerol monostearate 61  
 Grain Research Laboratory (GRL) spaghetti  
     tenderness tester 229  
 granular ghost/ remnants 98  
 grape leaves 205  
 Greek-style yogurts 335  
 guar gum 61, 62  
     in coating systems 141  
     in ice cream 78, 85, 89  
 Guggenheim, Anderson and de Boer (GAB)  
     equation 173–4  
     fitted moisture sorption isotherms 196  
 gumminess in ice cream 89  
 gums in coatings 141, 152–3, **154**  
  
 Hamaker constant 404  
 hardness 333, 315, 334

- Harkins Jura model 174  
 Healthy You!™ 346  
 heat shock *see* temperature abuse  
 Henry's law of solubility 190, 191  
 high density lipoprotein (HDL) in yolk 61  
 high fructose corn syrup, in ice cream 88  
 high pressure processing (HPP) 3, 17  
 high temperature-short time (HTST) process 79  
 homogenization of ice cream 79, 81–2, **82**  
 homogenization valve 81, 87  
 Hooke's Law 409  
 hydrocolloids 61, 62  
   in coatings 141  
   definition 93  
   role of 94  
 hydroxypropyl cellulose (HPC) film 206  
 hydroxypropylmethylcellulose (HPMC) 61  
   film 206, 207, 208  
 hygroscopic products 170  
 hygroscopicity 175  
 hysteresis 166
- ice cream 65, 74–91  
   components 75–9  
   composition 75  
   material science approach to 86, 87  
   microstructure, physical and sensory  
     aspects 86, **86**, 87  
   mix formulation 87–90, 91  
     total solids 87–9  
     processing factors 89–90  
   pasteurization 79, **81**  
   popularity 74  
   process flow diagram 80  
   processing 79–82  
   regulations 75, 91  
   standards of identity 76–7  
   storage and distribution 90–1  
   structural elements 82–7, **83**, **86**
- ice in ice cream 85, 90  
 immunoglobulins, enzymes 108  
 inactive fillers 316  
 ingredients, healthy 16–17  
 in-home placement 7  
 Instron Universal Testing Machine® 25, 29,  
   30, 227, 232  
 instrumental measurements 10–11  
 integrated language terms 9  
 integrated light scattering (ILS) 379  
 inulin, in skimmed milk 317
- Japanese-style breadcrumbs (JBC)/Panko 135–7,  
   138, 139  
 JBMB™ (Jeltema/Beckley Mouth Behavior)  
   Classification Tool 429–430,  
   430, 434  
 just-about-right scales (JAR) 39, 41, **41**, 42
- kappa-carrageenan 391, 392  
 Kashar cheese 114  
 Keesom force 403  
 ketchup 1, 2  
 kinaesthesia 24  
 Knudsen diffusion 186–7  
 konjac flour 152–3  
 Kramer cell 230, **231**, 257
- $\alpha$ -lactalbumin ( $\alpha$ -Lb) 108  
 $\beta$ -lactoglobulin 56, 59, 60, 108, 389  
 lactose  
   in ice cream 76  
   as water activity reducing agent 203  
*Laminaria digitata* 209  
*Laminaria hyperborea* 209  
*Laminaria japonica* 209  
 Langmuir equation 173  
 Langmuir isotherm 171, 174  
 language for texture 9–10  
 lard 78  
 leavening acids 142–3, **142**  
 lecithin 61, 79  
*Lessonia nigrescens* 209  
 Lewicki model 174  
 Lifshitz theory 404  
 lipid based films 212–14, **212**  
   hydrophobic lipid type coatings **214**  
 lipid composite films 213  
 lipoproteins 60, 64  
 liquid emulsions 314–17  
*Listeria innocua* 211  
*Listeria monocytogenes* 211  
 location for sensory analysis 8  
 locust bean gum 65  
   in ice cream 78, 85, 89  
 low cholesterol yolk 65  
 low density lipoprotein (LDL) in yolk 61  
 low temperature-long time (LTLT) process 79  
 low-linolenic soybean oil 145  
 lubrication 308–18  
   role in perception of liquid emulsions  
     314–17, 315  
 lubricity 13  
 lysozyme 46, 48, 55, 56, 60
- Macrocystis pyrifera* 209  
 Maillard reaction 175, 237  
 mall/store intercept 7  
 maltodextrins in ice cream 77, 96, 98  
 margarine, low fat, gelatin replacement in 102–3  
   composition **103**  
 masseter muscles 283, 284, 287, 290, 301, 302  
 mastication 6, 283  
 matrix in ice cream 85  
 mayonnaises 65, 64, 119  
   whey proteins in 112

- mean square displacement (MSD) 382–3, 383  
 measurement of texture 4–5, 6–12, 160  
 mechanical deformation 10  
 medical capsules 105  
 meringues 55  
 methoxyl pectin 390–1  
 methylcellulose (MC) derivatives, film 206, 207  
 methylcellulose in coating systems 141, 152  
 microbiological stability 4  
 microcrystalline cellulose in ice cream 78, 89  
 microwavable products, quality 18  
 milk fat in ice cream 75–6, 83–4, **84**, 87  
 milk proteins in ice cream 77  
 milk solids not fat in ice cream 75, 76–7, 79, 83, 88  
 Mind Genomics™ 343–4, 349, 353–4  
   clustering in 363–4  
   data analysis 351  
   Dollar Model 360  
   experimental design 356–7  
   experimental results 360–3  
   individual respondent level 359–360  
   Interest Model 360  
   mind-set segmentation 362–3  
   orientation page 357–8, 358  
   Persuasion Model 359–360  
   test concept 357–8, 358  
   texture and emotions 364–75  
   tools of 344–5  
 model bar systems 183–4  
 Modified Halsey equation 174  
 Modified Henderson equation 174  
 Modified Oswin equation 174  
 modified starch 64–5  
   in coatings 140  
 modified whey proteins (MWP) 112, 114  
   in cream cheeses and spreads 116, 121–3, **122**, **123**  
   in light cream soup 123–5, **124**, **125**  
   replacement of cheese in sauces 117–19  
   in salad dressing 116, 119–21, **120**, **121**  
   in yogurt 116  
 moistness of mass 327  
 moisture absorption 327  
 moisture effective diffusivity 197  
 moisture migration, kinetics of 184–202  
   effective diffusivity and solubility coefficients 185–9  
   in low, intermediate and high moisture foods 198–9, **198**  
   preservation issues with intermediate and high moisture foods 199–202, **200**, **201**  
   through barrier films with constant water vapor permeability 190–5  
   corrections for resistance to to still air/specimen surface 193–5  
   through barriers including interactions of barriers with moisture 195–7  
 monoglycerides 60  
 monounsaturated fatty acids 145  
 monounsaturated oleic acid 145  
 mouth behavior 425–41  
   categorization of 430–3  
   group prevalence in the US 430–1  
   reported behavior by group 431–3  
 Chewers 426, 427, 428, 431, **432**, 433  
 classification 427–8, **429**  
   refinement of 429–430  
 Crunchers 426–9, 428, 431, **432**, 433, 434  
 developing insight 426  
 Fiddlers 434  
   body 434  
   mouth 434  
 hypothesing groups 426–7  
 desired sensation levels 432–3  
 implications 433–4  
 product choice 432  
 in product design 435–440  
   potato chips case study 435–7  
   yogurt case study 438–440  
 qualitative validation of groups 427  
 Smooshers 426, 427, 428, 431, **432**, 433  
 Suckers 426, 427, 431, **432**, 433  
 MPI 32  
 MRI 187  
 multi-domain foods 161  
 multi-textured (multi-domain) foods 181–4  
   definition 160  
   examples 163  
   impact of water in 163–4, 164  
   water activity 164–170  
 mylohyoid muscle 283  
 nama panko 137  
 Natick Soldier RD&E Center, Natick Laboratories 25–6, 28, 31  
   library 29  
 Neufchatel cheese 115, 121–2, 123  
 NMR 187, 189, 386  
 noise, data 8  
 non-DLVO forces 406–8  
   bringing force 407  
   hydration forces 406–7  
   solvation forces 406  
   steric forces 407  
 non-starch, non-cellulosic carbohydrate films 209–14  
 Nori films 205  
 Norrish Equation 204  
 Novelose® (Ingredient) 153  
 Nutritional Labeling and Education Act (NLEA) (US 1992) 75  
 nutritive sweeteners in ice cream 77

- obesity 102, 159, 250, 300, 434
- octenyl succinic anhydride (OSA)-modified starch 64–5, 317
- oil-in-water (O/W) emulsions 314
- olive oil 145
- optimization of food texture 12–14  
 formulation 12–13  
 process 13–14
- oral processing 309–11, 310, 424–5
- ordinary least squares (OLS) regression 351, **361**, 362, 365, 368, 374, 376
- Oregami films 205
- osmotic dehydration 201
- Ostwald ripening 394  
 in ice cream 85, 90
- ovalbumin 46, 48, 55, 56
- overrun in ice cream 77
- ovoglobulin 46, 55
- ovomucin 46, 55, 56
- ovomucoid 55
- packaging  
 plastic 211  
 techniques 3  
 texture claims on 16, 17
- palm kernel 78
- pan frying 128
- Panko 135–7, 138, 139
- Partial Least Square (PLS) Regression 339, 424
- pass 139–40
- pasta 67, 222–40  
 al dente eating properties 224, 226  
 compression tests 227–30, **231**  
 drying 236–7  
 elasticity 231  
 extrusion 235–6, 236  
 factors influencing textural properties 234–7  
 gluten-free 237–9, 238  
 good texture in 222–4, 223  
 instrumental methods 227–33  
 instrumental vs sensory texture 233–4  
 measurement of texture in 224–7  
 optimal cooking time 225–6, 225  
 sensory method 233  
 tensile strength tests 231  
 textural properties 224
- pasteurization 3  
 ice cream 79–81
- pea fiber 156
- pea protein in coatings 155
- pea starch in coatings 155, **155**
- pectins 102
- Peleg Model 174
- peptides 108
- perception of texture 6
- permeability 191
- permeance 191
- permeate diffusivity 190
- permeate flux 190
- phospholipids 60
- photon transport mean free path (l\*) 383
- physical aging 178
- physical attributes, testing of 11
- physical characteristics, measurement of 10
- plastic packaging 211
- plasticized films 206–7
- Poisson-Boltzmann equation 405
- polysaccharide coatings 152
- polysorbates 79
- polyunsaturated fatty acids 145
- potato flour in coatings 140
- potato starch 95–6
- powdered egg substitutes 68
- Poynting pressure 204
- Preference (sensory test) 7
- Preference Mapping 424
- principal component analysis (PCA) 293–4, 339, 424
- principal component regression 339
- process optimization 13–14
- protein based ingredients 13
- proteins in coatings 141–2
- psychographic segmentation 343
- psychometric effect 176
- psychophysics 33–4
- quality assurance 7
- Quantitative Descriptive Analysis™ 7, 8
- Raoult's law 165, 174, 203–4
- rapeseed oil 145
- retrogradation 208
- rheological testing 10–11
- rheology, limitation 379
- rice flour in coatings 140
- rice papers 205
- rice starch in coatings 140
- Ridgliemeter 29
- roughness of mass 327
- rule developing experimentation (RDE) 344, 345
- Sader method 411
- salad dressing, low fat creamy (case study) 119–21, **120, 121**
- sample presentation 8–9, **8**
- sandiness in ice cream 76
- saponins 62
- saturated fatty acids (SAFAs) 308
- scrambled eggs 65, 67
- Second Nature® 68
- selection function 289
- selection of evaluators 9
- sensory input, initial 6
- sensory intensity 23

- sensory preference segmentation 42–3, 43  
 sensory specific satiety 160  
 sensory testing and analysis 7–10, 7, 8  
 Shear Press 30  
 shelf life 4  
   optimization 17, 18  
 shortometer 228  
 sigmoid isotherm 171  
 silos in experimental design 345, 350, 351–2, 354  
 single scattering regime 380  
 soapwort (*Gypsophila arrostii*) 62  
 sodium carboxy methyl cellulose (CMC) 25  
   in ice cream 89  
 sodium carboxymethylcellulose 78  
 sodium stearyl-2-lactylate 61  
 sorbitol as water activity reducing agent 203  
 sorption curves 188–9, 188  
 sorption isotherm 170–4, 172, 174  
   cluster formation 172, 172  
   monolayer formation 172, 172  
   shape classification 171, 172  
 soup, light cream 123–5, 124, 125  
 soy lecithin 64  
 soy protein 60, 61, 64  
 soybean oil 78  
 space cubes 29–30  
 Spectrum Community Narrative Panel (SCAN) 331  
 Spectrum Descriptive Analysis 7, 8, 321  
 sponge cake 60, 61  
   water sorption properties 183  
 spreadability of cream cheeses and spreads 116  
 spreads, low fat, gelatin replacement in 102–3  
   amylomaltase treated starch in 103  
   composition 103  
 stabilizers in ice cream 78, 89  
*Staphylococcus aureus*, spoilage, moisture and 201, 201, 202  
 starch 95–8  
   characteristic data 95  
   in coatings 140–1  
   gel strength in water 98  
   replacing by gelatin 98–100  
 starch based films 208–9  
 starch gelatinization in pasta 222, 224  
 starch gelling 95–8, 99  
 Stern layer 404  
 Stokes-Einstein equation 382  
 Stokes-Reynolds drainage 415  
 strained yogurt 335  
 Stribeck curve 312–13, 294, 315  
 'subjective-instrumental' correlations 40  
 'subjective-objective' correlations 30  
 sucrose 24  
   in ice cream 77, 88  
   sweetness 76, 77  
 sugar-sucrose function 24  
 suprahoid muscles 283, 284, 290, 298, 301  
 surface force apparatus (SFA) 408, 412  
 surface forces in liquid environment 403–6  
 swallowing 6  
 sweeteners in ice cream 88  
 taste intensity 24  
 TA-XT2i Texture Analyzer 147, 147, 151, 227  
 temperature abuse in ice cream 90–1  
 Tempura batter 130–1, 130, 131  
 terminology 9–10  
 TEXICON™ (Ingredion Incorporated) 11–12, 12  
 textile profile analysis 288  
 textural awareness 423  
 textural knowledge 423–4  
 texture analysis 183  
 texture analyzer 146  
 texture choice, factors impacting on 5  
 texture claims 16, 17  
 texture descriptive analysis  
   annoying textures 332–3  
   applications 334–9  
     correlation of sensory and instrumental texture measurements 338  
     linking consumer and product understanding 338–9  
     understanding product similarities and differences 334–7  
   common texture attributes 322  
   components 321–6  
   consensus vs. individual ratings 329–330  
   creation of new attribute 322–4  
     attribute definition 323  
     attribute name 323  
     practical example 324–6  
     references 323–4  
     scale 323, 324–6  
     technique 323  
   crispy and crunchy 330–2  
   management of variable and complex products 328–9  
   new views on 326–8  
     bite/chew/spoonful size 327  
     chewdown 327–8  
   reporting variability 328  
   stages in 322  
   texture as signal of wholesomeness and freshness 333–4  
   texture terminology 330–2  
 texture map 161  
 texture profile analysis (TPA) 114, 321  
 texturogen 342  
 Texturometer® 10, 30  
 time course analysis 296–7



- Timmermann GAB model 174  
 tofu as egg substitution 68  
 tomato seed proteins 64  
 touch, sense of 5–6  
 trans fatty acids 308  
 tribology 308, 311–14  
   ‘acoustic’ 314  
   ball-on-disk set-up 313, 314  
   pin-on-disk set-up 313, 314
- ultrasonic spectroscopy (US) 379, 384–6  
 with electroacoustics 386  
 following structure formation with 386–7  
   in dairy emulsions 394–7  
   milk gelation 387–9, 369  
   polysaccharides 389–92  
   recombined milk 392–4  
   whey protein aggregation 389  
 scattering losses 385  
 thermal losses 385  
 viscoinertial losses 385
- ultrasound pulse Doppler method 300
- United States Army Soldier Systems Center 22
- United States Food and Drug Administration (USFDA) 75  
 ice cream pasteurization 79, **81**
- United States Public Health Service, ice cream pasteurization 79, **81**
- Urick equation for homogeneous materials 384
- validity 32–3  
 value added 35, 36  
 van der Waals forces 403, 404, 386, 406, 409  
 videoendoscopy 300  
 videofluorography 300  
 Viollaz GAB Model 174  
 viscoelastograph 232  
 viscosity 13  
 visual appearance 5  
 Vlasic 37 Pickles® 38, 42
- water  
 activity in multi-textured food 164–84  
 chemical potential of 165  
 control of activity 169–70  
 effect of temperature on complex food system 168, 168  
 effect on glass transition of food materials 176–8  
 effect on microorganisms 169–170, **169**  
 free 175  
 impact in isotherm regions **162**  
 impact on multi-texture property 163–4, 164  
 impact on stability **162**, 164  
 reactions driven by 175–6  
 water activity equalization 202–4  
 water activity isotherm 166, 167  
 water activity measurements 183  
 water activity reduction 202–4  
 water activity-stability map 160–1, 161  
 water vapor permeability (WVP) 184, 185, 191, 192, 196, 197  
   Correction Method 194  
   of high amylose corn starch (HACS) films 209  
 water vapor transmission rate (WVTR) 192–4  
   chitosan films 210–11  
 wheat flour 2–3  
   in coatings 140  
 wheat gluten 3  
 wheat starch 59  
 whey 108–9  
   sweet 108  
   acid 108  
 whey derived products in ice cream 76–7  
 whey powder in ice cream 77  
 whey protein concentrates (WPC) 116  
 whey protein isolates (WPI) 56–9, 57, 58  
   in coatings 154–5  
   in ice cream 116  
 whey proteins 61, 64, 108–9, **109**  
   in cream cheese and spreads 115–16, **115**  
   food functional properties 109–12  
   gelation 109–11, **110**  
   in hard and semi-hard cheeses 113–15, **113**  
   hydrolysis of 112  
   in ice cream 77, 116  
   improvement in functionality 112–13  
   ions, effect on gelation 110  
   microparticulation 112  
   pH, effect on gelation 110, **110**  
   pH, effect on solubility 111  
   in salad dressings 116  
   solubility 111  
   surface properties-emulsification and foaming 111–12  
   as texture modifiers 113–16  
   in yogurt 116  
 white breading 134  
 white layer cakes 62, 63  
 white lupine protein (WLP) 62, 64  
 whole grain breading 156  
 Williams-Landel-Ferry (WLF) models 180
- xanthan gum 57–8, 59, 61, 62, 65, 85  
 in coating systems 141  
 in ice cream 89
- yeast growth, egg proteins and 63  
 yellow cake system 61–2, 62

yogurts 9, 100–2, **101**

  amylomaltase treated starch in 101–2

  Greek-style 335

  mouth behavior case study 438–440

  texture 334–7

  viscosity 101, **101**

  whey proteins in 116

yolk granules 65

yolk livetin protein 65

yolk protein concentrates 65

Young modulus 410

Young-Laplace equation 415

zeta potential 405