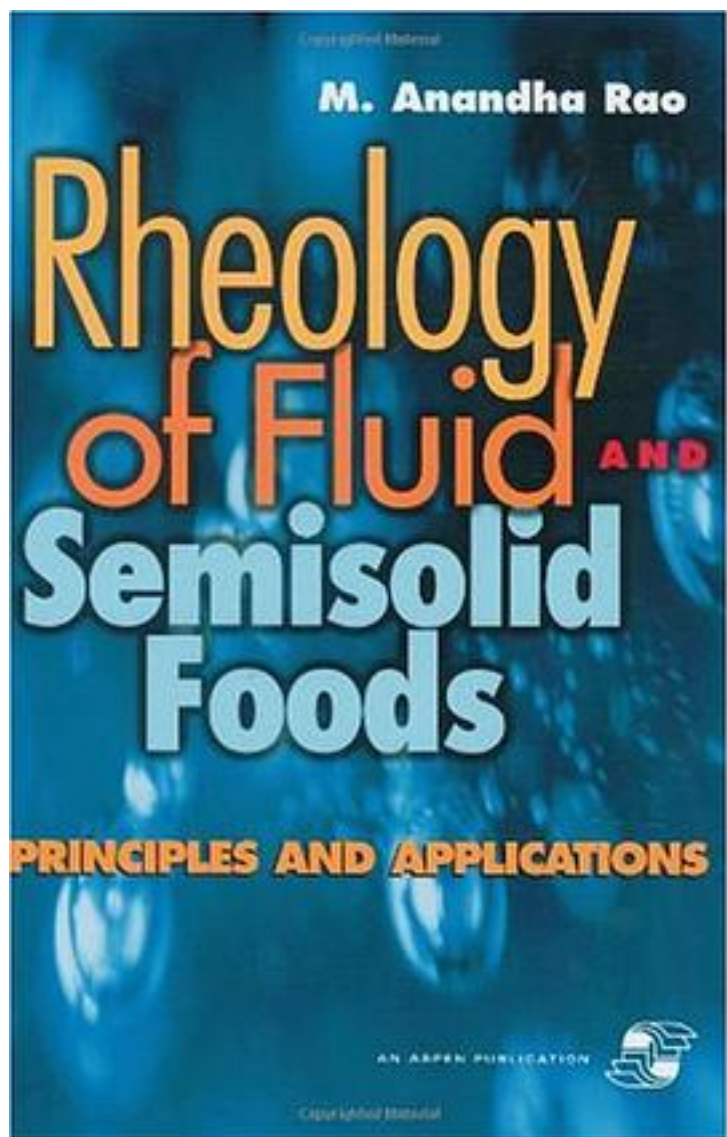


# Rheology of Fluids and Semisolid Foods (Food Engineering Series)



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The book examines the concepts needed to characterize fluid and semisolid foods and to use various ingredients to develop desirable flow properties in fluid foods and structure in gelled systems. The author begins with an introduction to food rheology and applications in food processing. Chapters on flow properties, viscoelastic behavior, compositional effects, and gels give the reader a full understanding of the complex theories and applications related to the texture of food.

作者介绍:

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