

INTI - CITIL

034

27 AGO 2009

Journal of Texture Studies

An International Journal of Rheology,
Psychorheology, and the Physical and Sensory
Testing of Foods and Consumer Goods

Mohan Rao, Editor-in-Chief

FRITO-LAY RESEARCH & DEVELOPMENT

Ton van Vliet, Editor

WAGENINGEN UNIVERSITY

Christopher R. Daubert, Editor

NORTH CAROLINA STATE UNIVERSITY



WILEY-
BLACKWELL

Journal of Texture Studies

An International Journal of Rheology, Psychorheology, and the
Physical and Sensory Testing of Foods and Consumer Goods

CONTENTS

- Force, Rate and Work Used during Incisor Penetration on Different Textural Foods
X. XU, P.S. WRIGHT, M.P. HECTOR, M.R. HEATH AND A.M. FERMAN 115
- Predicting Sensory Cohesiveness, Hardness and Springiness of Solid Foods from Instrumental Measurements
R. DI MONACO, S. CAVELLA AND P. MASI 129
- Physical, Sensory and Flow Properties of Wheat Starch-dairy By-product Spray-dried Pekmez Mixtures
D. SERT, M.T. YILMAZ AND M. KARAKAYA 150
- The Use of Tomato Pulp Powder as a Thickening Agent in the Formulation of Tomato Ketchup
A. FARAHNAKY, A. ABBASI, J. JAMALIAN AND G. MESBAHI 169
- Stress Relaxation Behavior of Microwave-vacuum-dried Alginate Gels
S. JAYA AND T.D. DURANCE 183