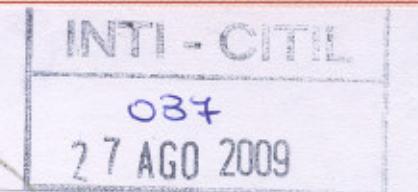


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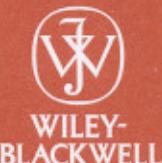
# Journal of Texture Studies

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

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