

Journal of Texture Studies

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

CONTENTS

- Effect of Replacement of Sugar with Sucralose and Maltodextrin
on Rheological Characteristics of Wheat Flour Dough and
Quality of Soft Dough Biscuits
Y.S. SAVITHA, D. INDRANI AND J. PRAKASH 605
- Rheology and Texture of Set Yogurt as Affected by
Inulin Addition
T. PASEEPHOL, D.M. SMALL AND F. SHERKAT 617
- Development of a Soy-based Cream Cheese
*M. ZULKURNAIN, M.-H. GOH, A.A. KARIM AND
M.-T. LIONG* 635
- The Meullenet-Owens Razor Shear (MORS) for Predicting
Poultry Meat Tenderness: Its Applications and Optimization
Y.S. LEE, C.M. OWENS AND J.F. MEULLENET 655
- Mango Soy Fortified Probiotic Yogurt: Effect of Culture
Addition and Temperature on Textural Characteristics
H. KAUR AND P. KUMAR 673
- Investigation of Uniaxial Stress Relaxation Parameters to
Characterize the Texture of Yellow Alkaline Noodles Made
from Durum and Common Wheats
*D.W. HATCHER, G.G. BELLIDO, J.E. DEXTER,
M.J. ANDERSON AND B.X. FU* 695