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Physical properties data are required during harvesting, processing, storage and even shipping to the consumer. The material in the book will be helpful for the students to understand the relationship between physical and functional properties of raw, semi-finished and processed food to obtain products with desired shelf-life and quality. This book discusses basic definitions and principles of physical properties, the importance of physical properties in food industry and

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traditional physical sciences. However, a number of food scientists are trying to approach the treatment of materials with precisely this level of rigour. This is not an easy task. A working ... L The Chemical Physics of Food ...

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Food rheology – Viscosity. In order to study rheology you have to be familiar with a few concepts that are used extensively within the world of food rheology. We will start with viscosity. All liquids and soft solids will have a viscosity value. This viscosity describes the resistance of the material when a certain stress is applied.

An Introduction to Food Rheology - the Flow of Material ...

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course in food physical chemistry—the former providing a sound back-ground in the principles of physical chemistry and the latter focusing on application of the principles most relevant to food. Failure of many food science departments to offer a course on food physical chemistry is attributable mainly to the lack of an appropriate textbook.

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