

What about the texture?

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Structure

Mastication

Oral breakdown

Texture

**Protect/deliver
functional
ingredients**

Acceptability

Nutrition

Food choices

“All the mechanical, geometrical and surface attributes of a product perceptible by means of mechanical, tactile, visual and auditory receptors”

Structure

Texture

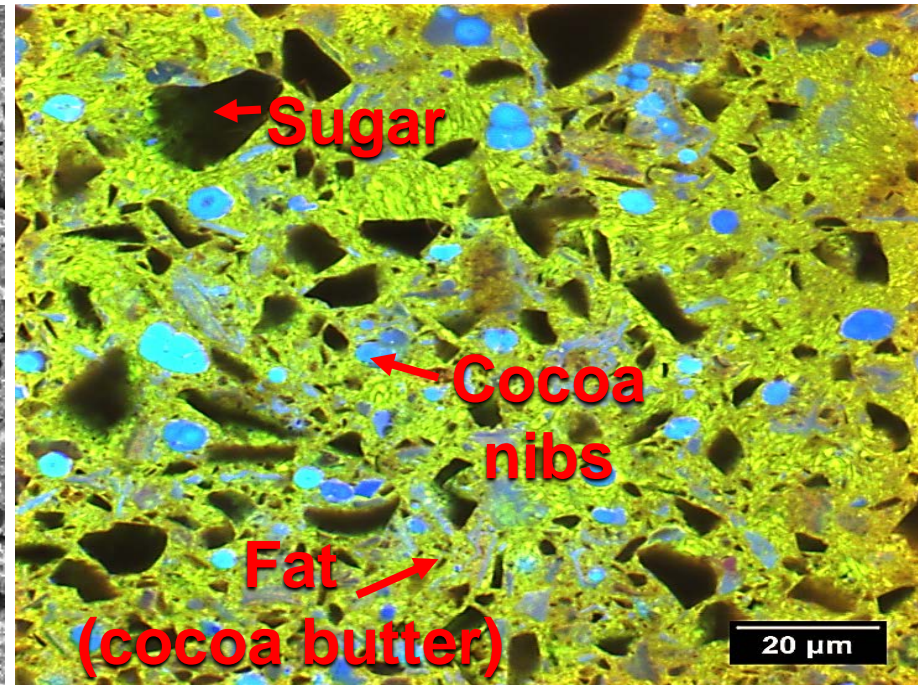
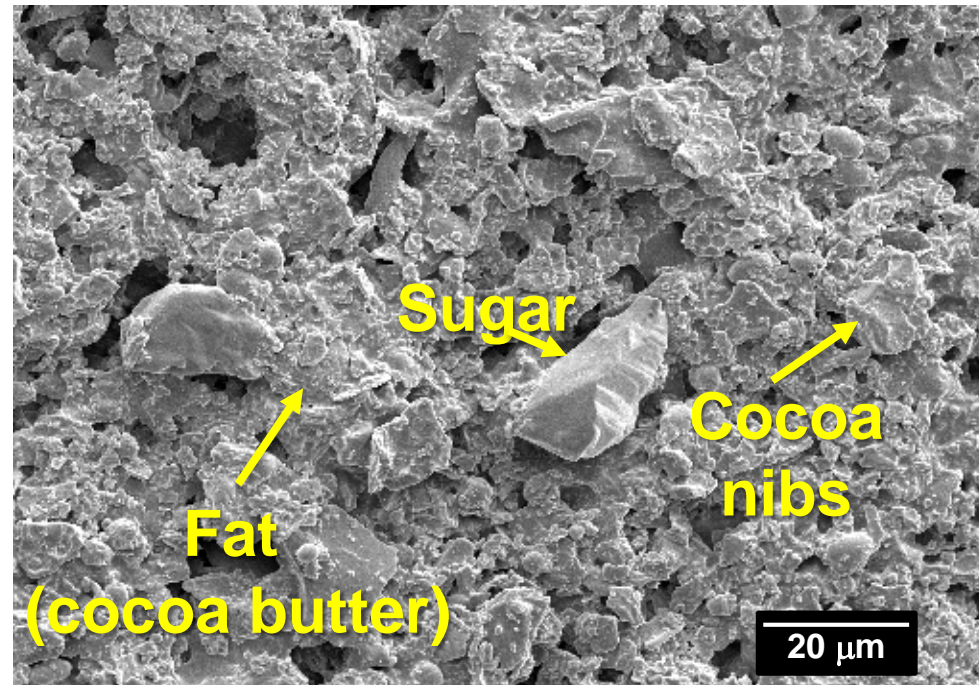
Mastication

Oral breakdown

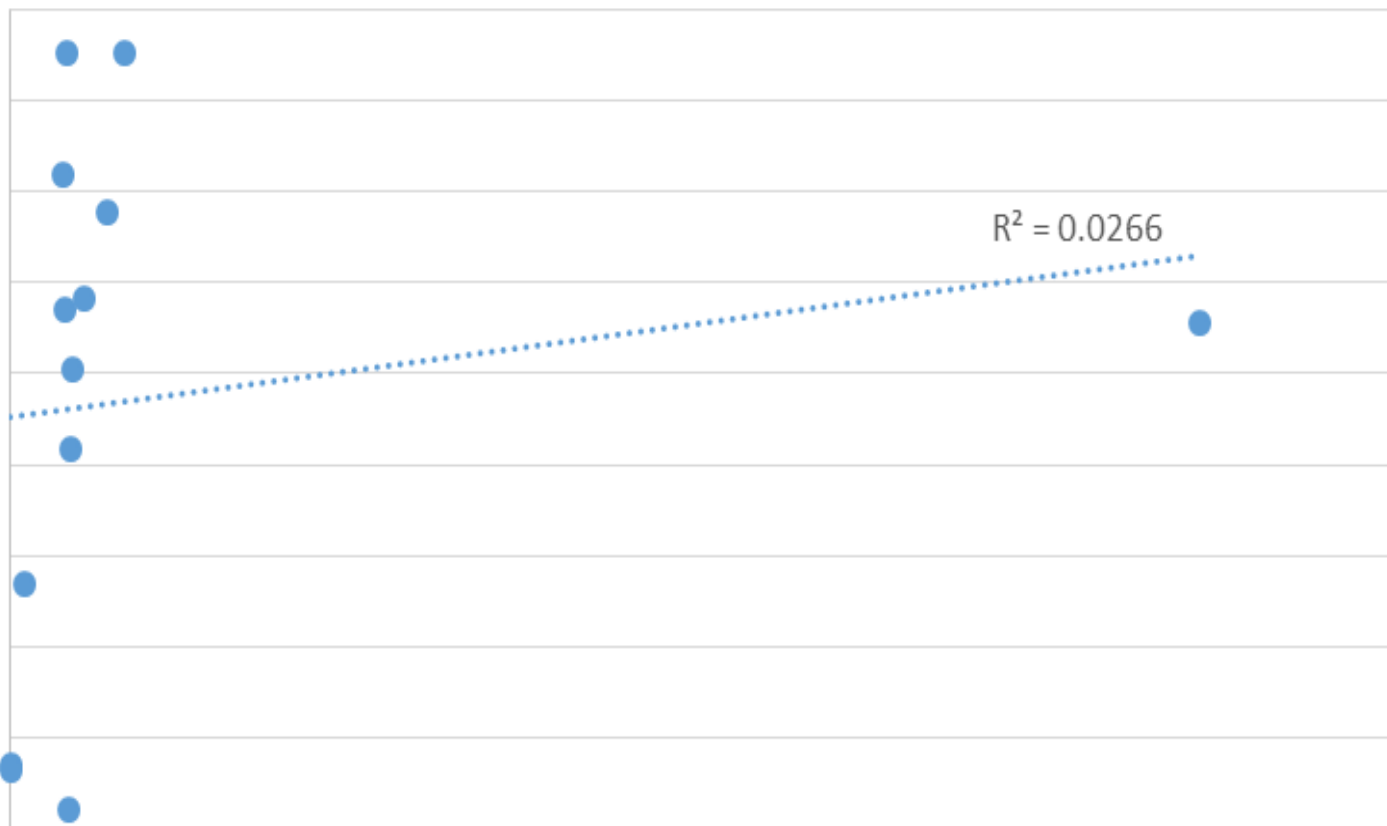
**Protect/deliver
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Texture makes taste
Texture starts before the first bite
We are all highly repeatable chewing machines

Chocolate – Texture



Sensory “Quality”

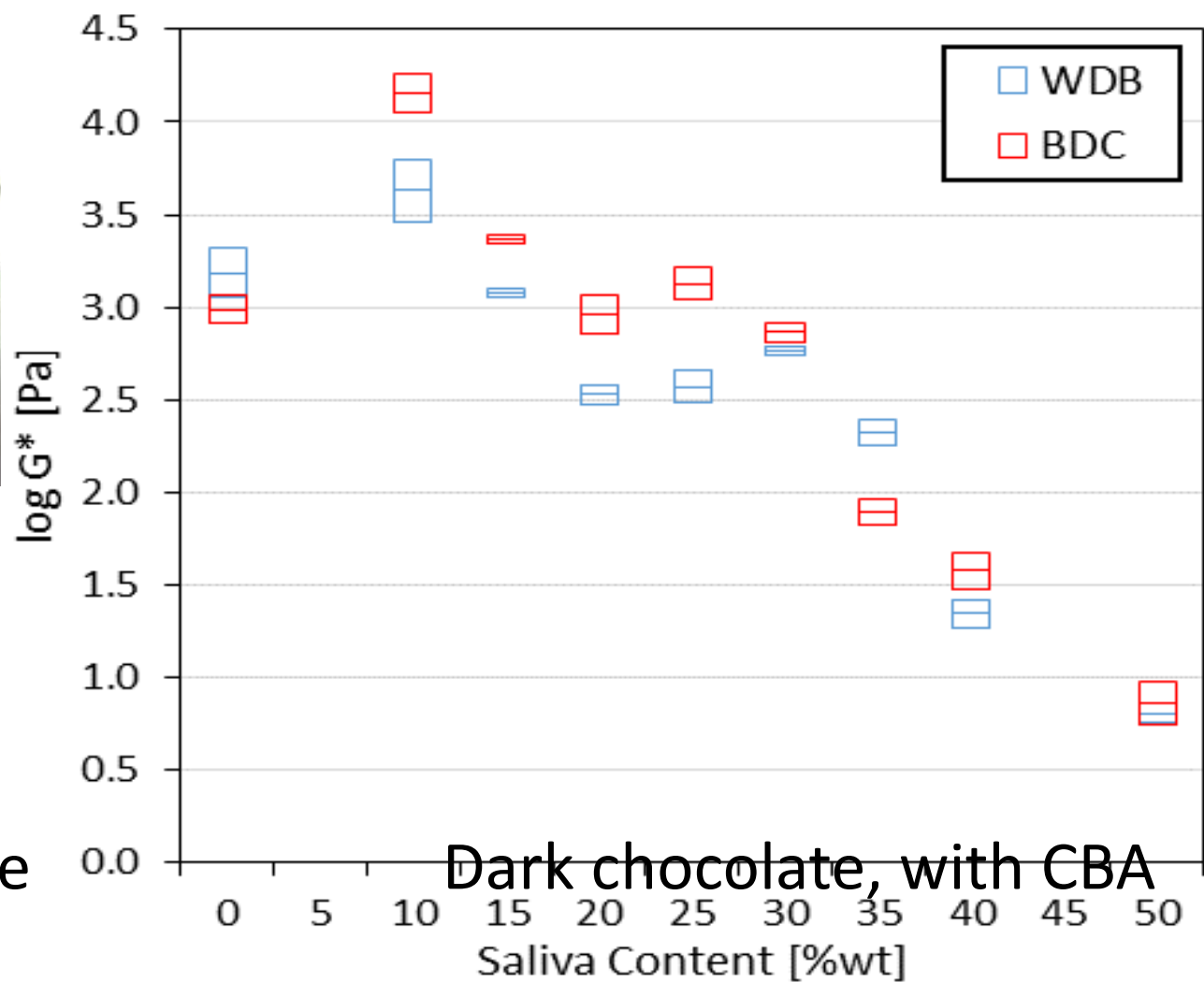


Stiffness

Chocolate - Oil



Dark chocolate



CONCLUSIONS

- Food structure needs to be considered when we design food products for specific functions
- Processing → Structure → Properties
- Value added products from designed structures
- Manipulate structure to manipulate texture → manipulate chewing (and functionality)