



# Food Oral Processing: Fundamentals of Eating and Sensory Perception

By Jianshe Chen, Lina Engelen

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This volume provides an overview of the latest research findings on the physics, physiology, and psychology of food oral consumption, as well as the experimental techniques available for food oral studies. Coverage includes the main physical and physiological functionalities of the mouth; the location and functionalities of various oral receptors; the main sequences of eating and drinking, and the concomitant food disintegration and destabilisation. Chapters also explain oral processing and its relation to flavour release and texture perception, and there is an introduction to the principles of food rheology as they relate to eating.

*Food Oral Processing* is directed at food scientists and technologists in industry and academia, especially those involved in sensory science and new product development. It will also be of interest to oral physiologists, oral biologists and dentists. The book will be a useful reference for undergraduate and postgraduate students of these disciplines.

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## **Food Oral Processing: Fundamentals of Eating and Sensory Perception** By Jianshe Chen, Lina Engelen Bibliography

- Sales Rank: #3782655 in Books
- Published on: 2012-04-16
- Original language: English
- Number of items: 1
- Dimensions: 9.90" h x .95" w x 7.00" l, 2.07 pounds
- Binding: Hardcover
- 408 pages

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### Editorial Review

#### Review

This book contains extremely useful reference material for individuals working and studying in a broad range of disciplines who desire to know more about aspects of food oral processing. Rarely has all of this information been found in one place. (*Trends in Food Science & Technology*, 8 October 2012)

#### From the Back Cover

*'It is critically important not only what we eat but also how we eat!'*

Eating and drinking are essential daily activities, providing us with the energy and nutrients we require as well as great sensory pleasure and enjoyment. The practices of eating and drinking are known to everyone, but the physical, physiological and psychological principles involved are not as obvious.

The eating quality and sensory experience of a food always remains a top concern to food researchers, food manufacturers and retailers, as well as consumers. Eating is no longer seen as a simple process of food breakdown, but is recognised as a highly sophisticated process of human responses to the changing physicochemical properties of the food.

This book reviews the latest research findings on food oral processing and sensory perception, providing readers with up-to-date knowledge and understanding of the underpinning principles of food physics, oral physiology, and sensory psychology of an eating process as well as the experimental techniques available for food oral studies. A range of topics are covered, including the main physical and physiological functionalities of the mouth, the location and functionalities of various oral receptors and receptor organs (such as taste buds), the main sequences of eating and drinking, and the associated food disintegration and destabilisation. Emphasis is given to the significance of oral processing for sensory perception, food texture, flavour release, new product development and nutrition.

*Food Oral Processing* will be of interest to food scientists and technologists in industry and academia, especially those involved in sensory science and new product development. It will also appeal to oral physiologists, oral biologists and dentists. The book will be a valuable reference for undergraduate and postgraduate students of these disciplines.

#### About the Author

**Dr Jianshe Chen** is Senior Lecturer in the School of Food Science and Nutrition, University of Leeds, UK.

**Dr Lina Engelen** is Research Fellow in the Faculty of Health Sciences, University of Sydney, Australia.

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**Matthew Blackburn:**

The book *Food Oral Processing: Fundamentals of Eating and Sensory Perception* can give more knowledge and information about everything you want. Exactly why must we leave a very important thing like a book *Food Oral Processing: Fundamentals of Eating and Sensory Perception*? Several of you have a different opinion about publication. But one aim which book can give many details for us. It is absolutely proper. Right now, try to closer along with your book. Knowledge or info that you take for that, you could give for each other; you are able to share all of these. Book *Food Oral Processing: Fundamentals of Eating and Sensory Perception* has simple shape but you know: it has great and large function for you. You can seem the enormous world by available and read a guide. So it is very wonderful.

**Betty Smith:**

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**Anna Humphrey:**

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**Harold Fleming:**

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