



Modifying Food Texture

Volume 2: Sensory Analysis,
Consumer Requirements
and Preferences

Edited by Jianshe Chen and Andrew Rosenthal

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K. Field University of Guelph, Guelph, ON, Canada

F. Hayakawa National Food Research Institute, NARO, Tsukuba, Japan

P. Ho University of Leeds, Leeds, UK

D. Johnson National Association of Care Catering, West Sussex, UK

S. Nicklaus CNRS, UMR6265 Centre des Sciences du Goût et de l'Alimentation, F-21000 Dijon, France; INRA, UMR1324 Centre des Sciences du Goût et de l'Alimentation, F-21000 Dijon, France; Université de Bourgogne, UMR Centre des Sciences du Goût et de l'Alimentation, F-21000 Dijon, France

M. Papageorgiou Alexander Technological Educational Institute of Thessaloniki (ATEITH), Thessaloniki, Greece

A.J. Rosenthal Coventry University, Coventry, UK

E. Rothenberg Kristianstad University, Kristianstad, Sweden

G. Sala Wageningen University and Research Centre, Wageningen, The Netherlands; Top Institute Food & Nutrition, Wageningen, The Netherlands

E. Scholten Wageningen University and Research Centre, Wageningen, The Netherlands; Top Institute Food & Nutrition, Wageningen, The Netherlands

A. Skendi Alexander Technological Educational Institute of Thessaloniki (ATEITH), Thessaloniki, Greece

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