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Rheology of Fluid, Semisolid, and Solid Foods: Principles and Applications (Food Engineering Series)

Anandha Rao

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This revised third edition of *Rheology of Fluid, Semisolid, and Solid Foods* includes the following important additions:

· A section on microstructure

· Discussion of the quantitative characterization of nanometer-scale milk protein fibrils in terms of persistence and contour length.

· A phase diagram of a colloidal glass of hard spheres and its relationship to milk protein dispersions

· Microrheology, including detailed descriptions of single particle and multi-particle microrheological measurements

· Diffusive Wave Spectroscopy

· Correlation of Bostwick consistometer data with property-based dimensionless groups

· A section on the effect of calcium on the morphology and functionality of whey protein nanometer-scale fibrils

· Discussion of how tribology and rheology can be used for the sensory perception of foods

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