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A Bibliography on Applications of Instruments for Measuring Food Texture

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A Bibliography on Applications of Instruments for Measuring Food Texture

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INTRODUCTION

The increasing interest in the measurement of food texture using instruments to provide objective indices has produced a great amount of literature over the past decade. However, much of the work reported uses techniques that have been in use for a longer period. This bibliography is intended to present selected references in groups according to a particular instrument or test technique. The bibliography is not complete but represents a base for the most popular instruments and methods. The final section relates to factors influencing instrument design.

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