

Preface

This book includes various perspectives on applicability of imaging technologies and data-processing tools for food structure analysis. Recent studies from world-wide peers are presented to provide an in-depth understanding on raw material characterization, process control, structure–function and structure–texture relationships by utilizing imaging and data analysis tool boxes. The book covers wide range of food matrices and also introduces applications from innovative and emerging areas of food science with an insight into future trends.

The information in this book is of interest to food scientists and engineers working in both academia and food industries. It can also be used as a textbook for food science and engineering students. There are eleven chapters in the book; Chaps. 1 and 2 introduce microstructural analysis of cereal grains and provide examples of chemometric analysis, Chaps. 3 and 4 focus on emulsions and gels, Chaps. 5–7 discuss the process–structure–texture relationship in various cereal-based food matrices and Chaps. 8–11 are dedicated to protein films, fruits and vegetables, and chocolates and nuts.

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