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Attendees of Prepared Foods ' R&D Applications Seminars heard formulation advice about working with ingredients that impact texture, including enzymes,

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gum Arabic replacers, starches and an enzyme-modified egg yolk with enhanced emulsification functionality.

## **Texturing Ingredients | 2011-04-09 | Prepared Foods**

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Techniques discusses texture as an

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important aspect of consumer food acceptance and preference, and the fact that specific consumer groups, including infants, the elderly, and dysphagia patients require texture-modified foods. Topics covered include ingredients and processing techniques used in texture modification of foods, an overview of food texture issues, the novel use of

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With the involvement of a team from the  
University of South Australia, led by Dr  
Sandra Ullrich\*, we developed a  
production process using food moulds

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filled with texture B (minced and moist) or C (smooth pureed) food ingredients. The moulds shape the food into its original form. The moulded food is then snap-frozen until it's ready to be turned out on the plate, reheated in an oven and presented as a complete meal to residents. The food moulds are 100% food-safe silicone, are dishwasher ...

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## **Re-designing texture modified foods - Australian Journal ...**

Texture Modified Food Solutions was created by Amanda to help, from a background working and serving in Aged Care and with the great support from industry and professionals. Amanda's own experience and development of

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simple ways and systems are ensuring  
great taste, colour and appearance in  
the food we make for those we care for.

## **Texture Modified Food Solutions**

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Sensory Analysis, Consumer

Requirements and Preferences .

explores texture as an important aspect

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of consumer food acceptance and preference, specifically addressing the food textural needs of infants, the elderly, and dysphagia patients.. This volume covers the sensory analysis of texture-modified foods, taking an in-depth look at the product development

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texture as an important aspect of  
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**Food texture and structure |**

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- Understand the different types of texture modified diets
- Practice preparing texture modified foods
- Are able to follow textured modified recipes
- Commercial texture modified foods (sourced products) are also available. These products can help to ensure safety and consistent nutrition.

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The approval of new types of wood-derived ingredients for use in food products is governed by food additive or novel foods legislation. Approval requires proving the safety of

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