VISUALISATION OF TASTE AND CONVENIENCE

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In food products a number of aspects are important: Look, taste, structure, mouth feel price, convenience of preparation, etc. Processing of food both in industry and at home has to result in an optimally prepared product which delivers only positive impressions during consumption. Combined microscopical study of the microstructure at different stages of processing and at home preparation may help to develop products that have an optimal combination of the above mentioned aspects.

It will be shown that the combination of various modes of microscopy can unravel various relevant properties of products which can be related to a number of the above mentioned aspects.


Fig. 1 Cross sections from 3-D XRT data sets of raw rice (left), quick cooking rice (middle) and Instant rice (right).