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Structure and Rheology of Dairy Products: A Compilation of References with Subject and Author Indexes

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STRUCTURE AND RHEOLOGY OF DAIRY PRODUCTS: A COMPILATION OF REFERENCES WITH SUBJECT AND AUTHOR INDEXES

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Abbreviations Used

DSC	Differential scanning calorimetry
DTA	Differential thermal analysis
EM	Electron microscopy
EPR	Electron paramagnetic resonance
ESR	Electron spin resonance
LFRA	Leatherhead Food Research Association
LM	Light microscopy
NMR	Nuclear magnetic resonance
NIRD	National Institute for Research in Dairying
SEM	Scanning electron microscopy
SFC	Solid fat content
TEM	Transmission electron microscopy
TPA	Texture profile analysis
TVP	Texturized vegetable protein

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Introduction

In discussing the importance of food texture 20 years ago, Szczesniak and Kahn (1971) wrote, "When first asked about food texture, the consumer appears to exhibit very little spontaneous awareness. Flavor overshadows texture at the conscious level. People simply take the texture of a food for granted. An average consumer may have difficulty in visualizing the concept of texture per se. ...If the texture of a food is the way people have learned to expect it to be, and if it is psychologically and physiologically acceptable, then it will scarcely be noticed. If, however, the texture is not as it is expected to be ...it becomes a focal point for criticism and rejection of the food. Care must be taken not to underestimate the importance of texture just because it is taken for granted when all is as it should be." Body and texture are surely no less important in dairy products than they are in other foods. It has long been recognized that the body and texture, or rheology, of dairy products must be determined by the structure of those products. Many of the papers cited in this bibliography attempt to correlate the rheology of a product with its structure or microstructure. Other papers deal with rheology only or structure only, and the reader is left to correlate those properties if it is possible to do so. Perhaps this collection of references will aid in finding such correlations.

No doubt the author has referenced those papers which seem most relevant to him. Another author may have included other papers and may not have included some of those found in this bibliography. Also, the author may have overlooked some references which he would have included had he been aware of them. Many important papers in this area have been published in non-English journals, and they may not have gotten equal treatment because of the author's limited linguistic skills. The author apologizes for any such omissions or unfair treatment. We will probably publish a supplement to this bibliography in 2 or 3 years. In the meantime, readers are solicited to send to the author references (complete papers, if possible) which should

be cited in that supplement.

The references are listed alphabetically by the first authors' last names. For each paper, the authors' names and year of publication are followed by the paper title; then by the journal or book citation. Finally, the "key words" which were used in making the subject index are listed. The title and list of key words will help the reader determine the content of a paper. The list of references is followed by the author and subject indices. In the subject index, key words are listed alphabetically along with the numbers of the references which include those key words. The reader should not assume that all appropriate key words from all papers have been included here; we have tried to be comprehensive, but have probably made some omissions.

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2. Abd El-Salam MH, El-Shibiny S. (1973). An electron microscope study of the structure of Domiati cheese. J. Dairy Res. 40: 113-115. Keywords: body, casein, cheese, cross linking, Domiati cheese, curd, fat, osmium tetroxide, protein, TEM, whey.

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