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Consequently, considerable research activities for the past two decades have been focused on nondestructive techniques for quality evaluation of fresh, raw food products. This chapter primarily focuses on the principles of destructive force/deformation techniques for measuring or analyzing the textural properties of solids food.

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Extraction techniques tend to be more accurate and more generally applicable and are therefore the standard methods for official analysis of many food materials (e.g., for labeling or legal requirements). Instrumental methods are most useful for rapid measurements of fat content on-line or in quality assurance laboratories of food ...

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