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Design of sustainable soft-solid foods intended for special diets: rheological, tribological and nutritional evaluation

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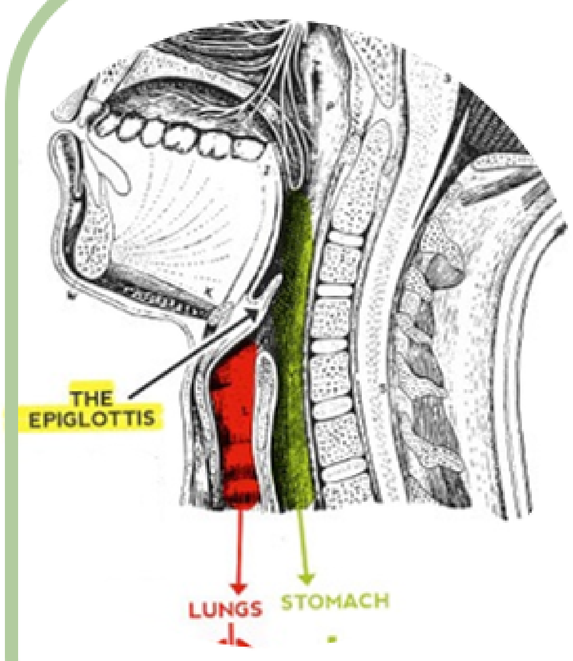
State of art

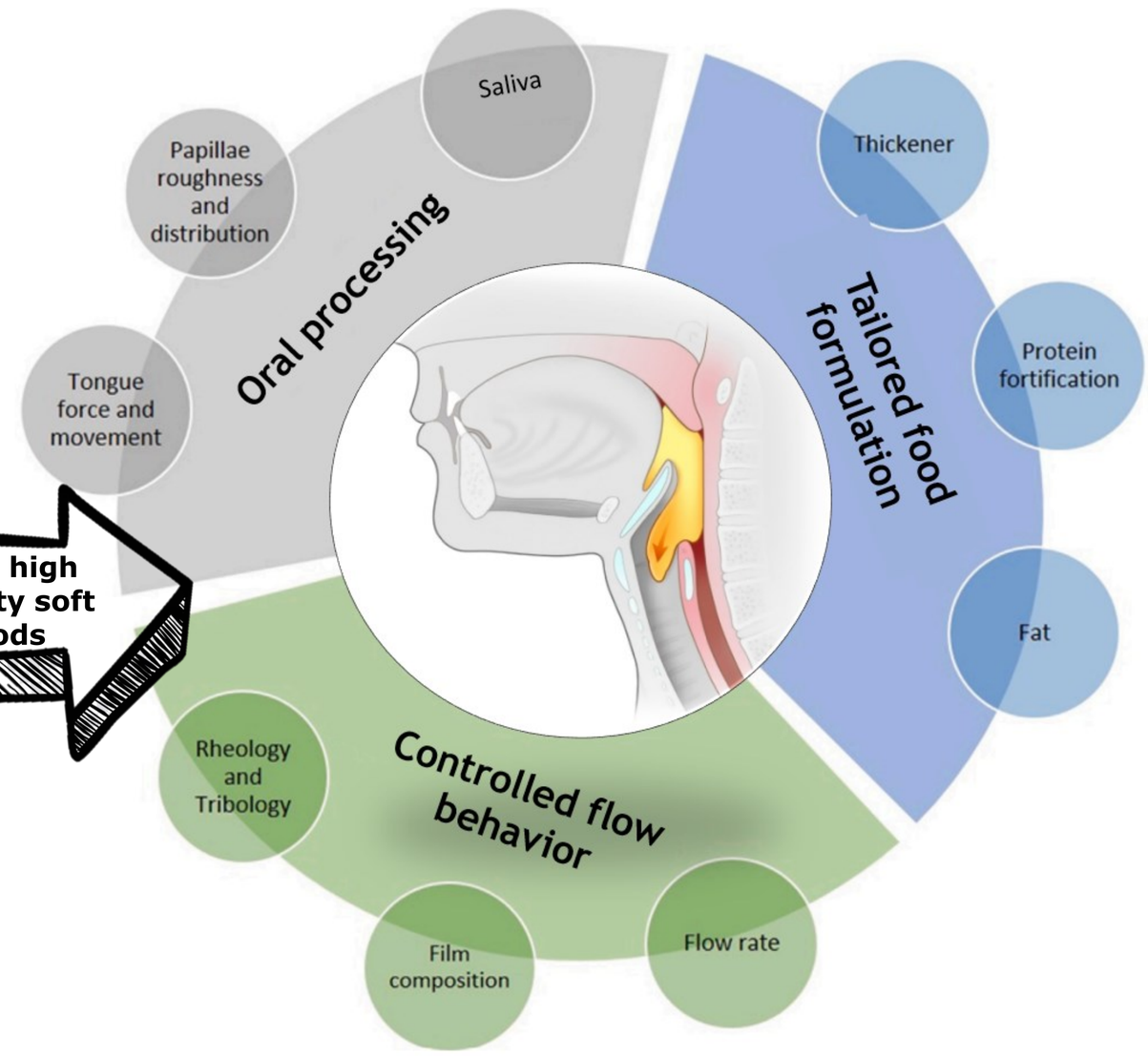


→ Limited and nutritionally **unbalanced food** options

→ **Oral processing** of soft-solid foods is **not understood**

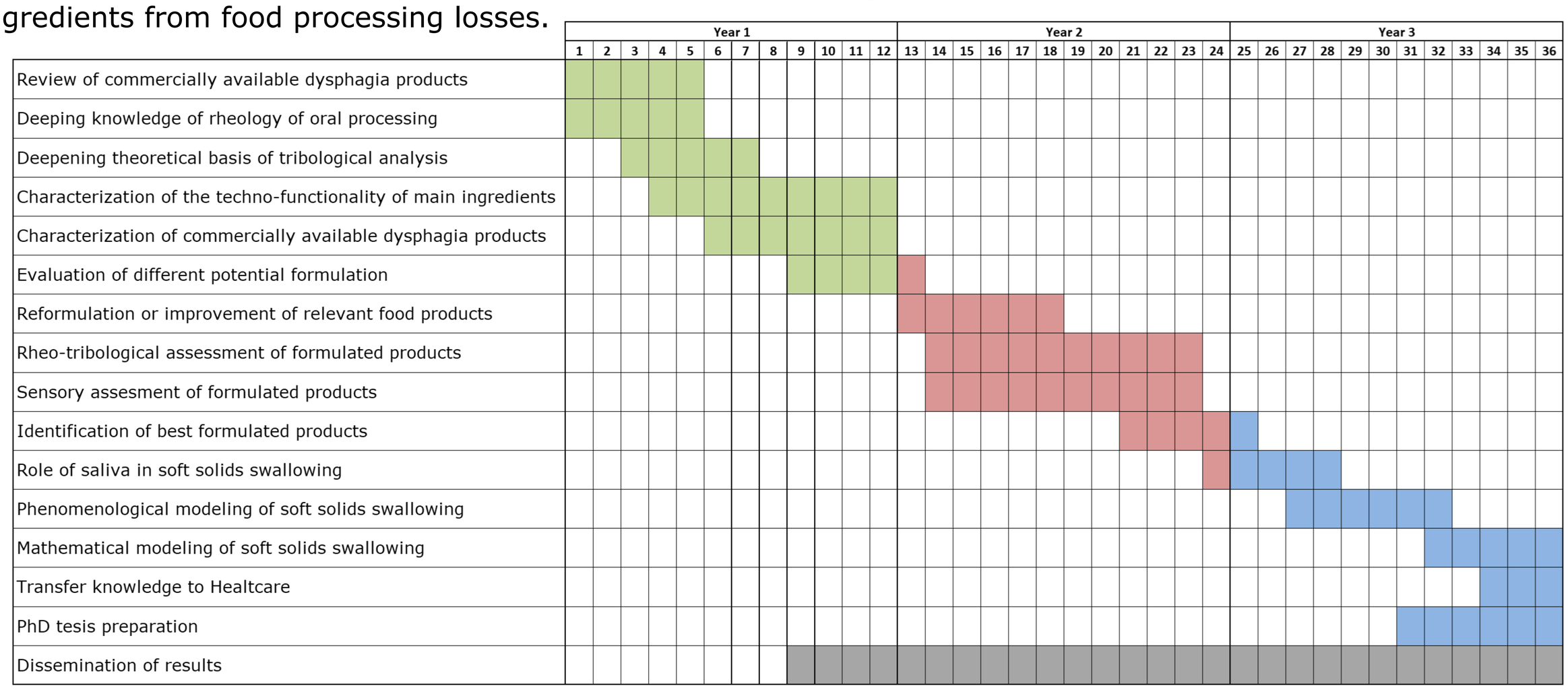
→ **Lack** of **viscosity classification** of commercial products according to International standard (**IDDSI**)

Designing high functionality soft solid foods



Scope

This PhD research project aims to design and develop high-functionality soft-solid foods intended for people with swallowing difficulties. Special attention will be given to the physical parameters affecting oral processing and flow in the pharyngeal tract. The identified boundary conditions will guide the formulation of a new generation of soft and moist, nutritionally balanced foods, incorporating appropriate structure modifiers and upcycled ingredients from food processing losses.



Selected references

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