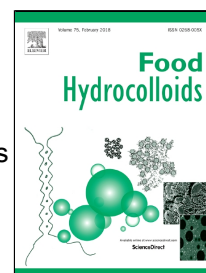


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On the road to understanding and control of creaminess perception in food colloids

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Highlights:

- Creaminess is a complex oral sensory attribute, well appreciated by consumers
- Commonly perceived as involving thickness, smoothness, mouth-coating, dairy flavour
- Key underlying physical properties are viscosity and lubrication of oral surfaces
- Interaction of emulsion droplets with saliva affects in-mouth stability behaviour
- Control tools: aggregation, double emulsions, particles, bubbles, hydrocolloids

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