



UNIVERSITY OF LEEDS

This is a repository copy of *Measuring eating capability, liking and difficulty perception of older adults: A textural consideration..*

White Rose Research Online URL for this paper:
<http://eprints.whiterose.ac.uk/100686/>

Version: Accepted Version

Article:

Laguna, L, Hetherington, M, Chen, J et al. (2 more authors) (2016) Measuring eating capability, liking and difficulty perception of older adults: A textural consideration. *Food Quality and Preference*, 53. pp. 47-56. ISSN 0950-3293

<https://doi.org/10.1016/j.foodqual.2016.05.013>

© 2016. This manuscript version is made available under the CC-BY-NC-ND 4.0 license
<http://creativecommons.org/licenses/by-nc-nd/4.0/>

Reuse

Items deposited in White Rose Research Online are protected by copyright, with all rights reserved unless indicated otherwise. They may be downloaded and/or printed for private study, or other acts as permitted by national copyright laws. The publisher or other rights holders may allow further reproduction and re-use of the full text version. This is indicated by the licence information on the White Rose Research Online record for the item.

Takedown

If you consider content in White Rose Research Online to be in breach of UK law, please notify us by emailing eprints@whiterose.ac.uk including the URL of the record and the reason for the withdrawal request.



eprints@whiterose.ac.uk
<https://eprints.whiterose.ac.uk/>

Figure 1(A). Analysis of the chewing cycle. In this series of picture, participants were given in a black tray the food stimuli to eat (food products were separated from the gels), in such way that they can choose the order of eating the samples. For the number of chewing cycles, special attention was given to the mandible movements.

Figure 1(B). Analysis of time at swallow. In this occasion, the study of frame-by-frame analysis of the swallowing reveals the group of observable actions to perform the swallowing.

Figures 2. Average number of chews in base of the participant's dental status for (A) gel systems and (B) food products.

Figure 3. Average liking score per product (food (A) and gel (B)) and bite force group with standard deviation marked as bars.

Figures 4. Relation among samples, number of chew and maximum force at break for A) gel systems, B) food products

Figures 5. Relation between oral processing time and (A) number of chews, (B) likeness score, (C) difficulty score. The gels and food products are presented in the right and left side respectively. Mean values relations were studied with Pearson correlation at of significance $p = 0.01$ indicated by (*).