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Laguna, L, Asensio Barrowclough, R, Chen, J et al. (1 more author) (2016) New approach to food difficulty perception: food structure, food oral processing and individual's physical strength. Journal of Texture Studies, 47 (5). pp. 413-422. ISSN 0022-4901

https://doi.org/10.1111/jtxs.12190

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Captions

Figure 1. Determination of chewing cycles (a) and time at swallow (b).

Figure 2. Penetration behaviour of different food samples.

Figure 3. Influence of maximum force at break (texture analyser) on difficulty perception

(visual analogue scale) and on the oral residence time (video recording), respectively.

Figure 4. Relationship between difficulty perceived and oral forces (tongue pressure and bite force).

Figure 5. Relationship between hand, tongue and bite forces with the number of chews required to swallow a food product.