# Formulation Engineering of Foods

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Edited by

Jennifer E. Norton, Peter J. Fryer and Ian T. Norton

Centre for Formulation Engineering, University of Birmingham, UK



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The Atrium, Southern Gate, Chichester, West Sussex, PO19 8SQ, UK

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# List of Contributors

#### S. Bakalis

School of Chemical Engineering, University of Birmingham, UK

## E. Allen Foegeding

Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, USA

#### T.J. Foster

Division of Food Sciences, School of Biosciences, University of Nottingham, UK

### P.J. Fryer

Centre for Formulation Engineering, University of Birmingham, UK

## M. Golding

Institute of Food, Nutrition and Human Health, Massey University, New Zealand

## O. Gouseti

School of Chemical Engineering, University of Birmingham, UK

#### J.C.G. Halford

Kissileff Laboratory for the Study of Human Ingestive Behaviour, Department of Psychological Sciences, Institute of Psychology, Health and Society, University of Liverpool, UK

### G. Keith Harris

Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, USA

#### J.A. Harrold

Kissileff Laboratory for the Study of Human Ingestive Behaviour, Department of Psychological Sciences, Institute of Psychology, Health and Society, University of Liverpool, UK

#### **B.J.D.** Le Révérend

Nestlé Research Center, Switzerland

#### P. Lillford

Centre for Formulation Engineering, University of Birmingham, UK

#### R. Linforth

Division of Food Sciences, School of Biosciences, University of Nottingham, UK

#### T.B. Mills

School of Chemical Engineering, University of Birmingham, UK

## I.T. Norton

Centre for Formulation Engineering, University of Birmingham, UK

## J.E. Norton

Centre for Formulation Engineering, University of Birmingham, UK

#### E. Nowak

School of Chemical Engineering, University of Birmingham, UK

#### A.K. Pawlik

School of Chemical Engineering, University of Birmingham, UK

## F. Spyropoulos

School of Chemical Engineering, University of Birmingham, UK

#### B. Wolf

Division of Food Sciences, School of Biosciences, University of Nottingham, UK