

## 1. Why the feeling of food texture matters?

Texture is the feeling we get when we interact with the food. It is very important for consumer preference and also to decide if we like the food or not.



To like or not to like: that is the question...

If the texture of a product is favourable we will keep on consuming, but if not we will have negative impact that can end up with full rejection.

## 2. Who cares about texture?



Food Industry

- Product formulation
- Quality control



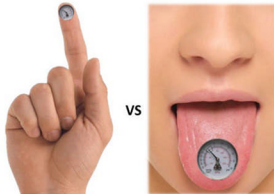
Vulnerable people

- Elderly
- Baby
- Disabled



Food consumers

## Which one is more sensitive to texture?



Finger:  
most sensitive part of  
our body

Tongue:  
most experienced  
organ to food

## 3. Aims

The aim of this project was to find the most sensitive part of our body to feel the food texture to improve the available texture assessment techniques.

## 4. Method: Human study

Texture feeling capabilities were tested with **jelly food** samples with 60 people, using their finger and tongue. The question they need to answer was if the two jelly, feels the same or different in terms of texture. The information obtained revealed the minimum sensitivity of human to the texture of the food.

## 5. Findings to take home

Tongue found to be more sensitive than the fingertips when it comes to texture feeling.



## 6. Impact

By understanding how food texture is sensed, we can improve the available techniques to produce more practical and reliable texture which will provide:

- ✓ **Safer, desirable, more nutritional** foods to all consumer groups
- ✓ **Flexibility and higher profits** for the food industry during food product design and quality control.

