**INDICE**

**INTRODUCCIÓN ...............................................................................17**

**OBJETIVOS ..................................................................................... 45**

**ESTRUCTURA DE LA TESIS DOCTORAL .................................... 49**

**CAPÍTULO I …………………………………………………….………. 53**

*Relating dynamic perception of reformulated cheese pies to consumers’ expectation on satiating ability*

**CAPÍTULO II …………………………………………………….………. 81**

*Relating the effects of protein type and content in increased-protein cheese pies to consumers’ perception of satiating capacity*

**CAPITULO III …………………………………...………………...…… 113**

*In vitro measurements of intragastric rheological properties and their relationships with the potencial satiating capacity of cheese pies with konjac glucomannan*

**CAPÍTULO IV ………………………………………………………….. 145**

*Does complexity have a role in eliciting expectations of satiating capacity?*

**CAPÍTULO V ……………………………………………….……..….. 175**

*Comparison of partial and global projective mapping with consumers: A case study with satiating cheese pies*

**DISCUSIÓN ……………………………………………………..…….. 205**

**CONCLUSIONES *…………………………………..…………...…….* 217**