

Índice

Resumen	XIII
Resum	XVII
Abstract	XXI
Introducción	1
Revisiting the role of protein-induced satiation and satiety	27
Understanding the relevance of in-mouth food processing.	
A review of <i>in vitro</i> techniques	79
Objetivos	123
Estructura de la tesis	127
Resultados y discusión	135
Capítulo 1: Ingredientes con capacidad de modular la consistencia, estructura, trayectoria oral y percepción sensorial de distintos alimentos de origen lácteo	137
Hydrocolloids for enhancing satiety: Relating oral digestion to rheology, structure and sensory perception	139
Relating HPMC concentration to elicited expected satiation in milk-based desserts	179

Capítulo 2: Diseño de yogures saciantes	217
How is an ideal satiating yogurt described?	
A case study with added-protein yogurts	219
Yogurts with an increased protein content and physically modified starch: rheological, structural, oral digestion and sensory properties related to enhanced satiating capacity.	251
The role of starch and saliva in tribology studies and the sensory perception of protein-added yogurts.	287
Resumen de los resultados	319
Conclusiones	327