

Special Issue

Oral Functions and Food Texture Perception

Message from the Guest Editors

Oral functions have become essential elements of the study and interpretation of food texture perception. A number of oral functions are involved in the act of eating. In healthy people, these functions are related to good chewing, prehension, and swallowing performances. Ingested food needs some degree of disintegration while mixing with saliva to form a deformable mass that is easy to swallow. This path obviously depends on the characteristics of the food matrix but also of the oral functions. Food texture perception begins with the first bite and lasts after the final swallow by the perception of after-swallowing sensations. In recent years, a growing body of research has merged integrating oral functions with the dynamic study of food texture perception. Therefore, we are thrilled to receive papers regarding the investigation of food changes during the oral and swallowing stages, the ability for individuals to perform oral processing, and perception and measurement in relation to food texture.

Guest Editors

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Deadline for manuscript submissions

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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