

# **SUMMARY**

Texture analysis of foods has come to attract a great deal of attention in the recent years, because of its wide application in food R & D area and regular production line. Consumer is aware of texture at the subconscious level itself and it plays an important role in determining his feelings about foods. It is linked with wholesomeness and excellence of foods and processed foods. The variety of texture is taken note of and used creatively in menu planning. Information about the textural characteristics of foods may be obtained prior to mastication. The visual appearance of the sample may provide some clues. Texture is the more active operation involving subtle interactions between both motor and sensor components of the mastication and central nervous system. Texture can be defined as sensory manifestation of the structure or inner make up of the products in terms of their reactions to stress, measured as mechanical properties by the kinesthetic senses in the muscles of hand, fingers, tongue, jaw or lips. Tactile feel properties as geometrical particles or moisture properties by the tactile nervous in the surface of the skin of the hand, lips or tongue.