



# 江 商大学

## 品 加 实 室



### OUR MISSION

#### FOOD ORAL PROCESSING LABORATORY

The Food Oral Processing Research Laboratory at Zhejiang Gongshang University is newly established in response to growing interests and needs of food industry and consumers on the knowledge and skills on eating and sensory perception. The group is under the leadership of Dr. Jianshe Chen, a specially appointed professor at Zhejiang Gongshang University and an honorary professor at the University of Leeds.

The FOP research group at ZGU adopts integrated approaches to eating and sensory perception problems. The group has established expertise and facilities in food physics, oral physiology, and sensory psychology and applies multiple experimental techniques and methods to reveal the controlling dynamics of food oral breakdown and the governing principles of sensory perception and to apply scientific understandings for technological advances of industrial food processing as well as for improving well-being of general public, in particular those disadvantaged populations (e.g. elderly, dysphagia patients, infants, etc). The research team currently has one professor, two post-doctoral researchers, one PhD student, two visiting PhD students, and a number of MSc students.

#### RESEARCH FACILITIES

The Food Oral Processing Research Laboratory at ZGU is a leading research laboratory equipped with state-of-the-art research instruments and equipment needed for research in food physics, oral physiology and sensory psychology.

**Food physics studies:** Texture analyser; high speed camera; thermal imaging camera; optical microscope; shear rheometer; CaBER extensiometer, Malvern Mastersizer, Malvern particle tracker (Nanosizer), tribometer; etc.

**Oral physiology studies:** Electromyography; IOPI tongue strength measurement; Biting force measurement; Semmes-Weinstein sensory evaluators; Tekscan sensor for oral pressure profiling.

**Sensory studies:** a multi-functional sensory analysis laboratory



**Prof. Jianshe Chen** is a fellow of the Institute of Food Science & Technology (IFST) and a member of Food Group committee of the Royal Society of Chemistry. He serves as the editor-in-chief of the *Journal of Texture Studies* and editorial board member for other journals including *Food Structure*, *Food Digestion*, and etc. He was the organizer of the first international conference on *Food Oral Processing: Physics, Physiology, and Psychology of Eating* (July 2010) and serves as the convener to its scientific committee.

## RESEARCH AND INNOVATION

**Mouth behavior:** Ms. Gangying Zheng, a master student is currently working on a joint project with Plant and Food Research Institute, New Zealand, aiming to establish mouth behavior grouping of consumers. Feasible methodologies such as consumer insight, sensory testing (TDS, TI), EMG, biting force and tongue pressure have been developed for such purposes.

She has modified the very simple device for biting force measurement, i.e. Flexiforce force transducer, a sensor that can measure force up to 4000N. It can be related to resistance by the use of a multimeter. Different contact area will result in different electrical resistance. She used various materials for the disk and has come up with a suitable material which withstands the strong biting force. She is currently on a research exchange program to Plant and Research Institute, Christchurch, New Zealand.



Mr. Cong Lv has taken some interesting images of food breaking with the hi-speed imaging technique. For example: observing the fracture pattern of the chips. Pictures below show the fracture frames of chips within 5.01 ms. We hope that this data acquisition in time frame can provide us with visual information about the acoustic signatures of foods.



## OUR RESEARCH GROUP



## INVITED TALK GIVEN BY PROF. CHEN

Prof. Chen has been recently invited to give plenary talks at a number of international and national conferences, including

physical principles of oral textural sensation  
 1<sup>st</sup> SenseAsia Conference, 11-13 May 2014, Singapore.

Structure and Functionality  
 Food Symposium, 30 March - 2 April 2014, Amsterdam, the Netherlands.

rd International  
 Conference on Food Oral Processing, 19 June-1 July 2014, Wageningen, the Netherlands.

Flavor sensation and the food oral  
 1<sup>st</sup> Trends in Food Flavor International Conference, 16-17 April 2015, Nottingham, UK.

texture standardization of food for dysphagia  
 1<sup>th</sup> Dysphagia Forum, 22-24 May 2015, Guangzhou, China.

mechanisms on bolus swallowing and the  
 1<sup>th</sup> China Nutrition Science Congress, 16-18 May 2015, Beijing, China.

anisms and  
 rd Food Structure, Digestion and Health International Conference, 28-30 October 2015, Wellington, New Zealand.

Dr. J. Chen recently visited Research Institute of Food Science and Technology, Mashhad, Iran, August 2015 and gave lectures on food oral processing to staff and students of the institute. Collaborations between the two sides have been agreed.





Ms. Natalia Brossard, a visiting PhD student from Pontifical Catholic University of Chile used tribological system to mimic the oral cavity to determine astringency of red wines. By comparing the friction coefficient with the human sensory results of astringency, a positive correlation between the two factors was established. Her work is now accepted as a publication in the Journal of Texture Studies.

- Upadhyay, R., Brossard, N. & Chen, J.\* (2015). Mechanisms underlying astringency: an tribology approach. *Journal of Physics D*. In press.
- tribological study on the astringency sensation of red wines. *Journal of Texture Studies*, In press.
- Laguna, L., Sarkar, A., Artigas, G. & Chen, J.\* (2015). A quantitative assessment of the eating capability in the elderly individuals. *Physiology and Behaviour*, In Press <http://authors.elsevier.com/sd/article/S0031938415002590>
- Laguna, L., Aktar, T., Ettelaie, R., Holmes, M. & Chen, J.\* (2015). Physiological capabilities of eating and effects of ageing. *Physiology and Behaviour*, submitted.
- 吕宏 (2015) 老年障碍与老年食品: 食品业的挑战与机遇. 食品学, 已受
- Aktar, T., Chen, J.\*, Ettelaie, R. and Holmes, M. (2015). Tactile sensitivity and the capability of texture discrimination. *Journal of Texture Studies*, In Press.
- Chen, J. (2015) Food oral processing: mechanisms and implications of food oral destruction. *Trends in Food Science and Technology*, Accepted.
- Cruanes, L.L. and Chen, J.\* (2015). The eating capability: definition and quantification. *Food Quality and Preference*, online accessible.
- Chen, J. (2015) Integration to a continuous success, an editorial. *Journal of Texture Studies*, 47, 2.
- Alsanei, W.A., Chen, J.\* and Ding, R. (2015). Food oral breaking and the determining role of tongue muscle strength. *Food Research International*, 67, 331-337.
- Steele, C. M.\*, Alsanei, W. A., Ayanikalath, S., Barbon, C. E. A., Chen, J., Cichero, J. A. Y., Coutts, K., Dantas, R. O., Duivesteyn, J., Giosa, L., Hanson, B., Lam, P., Lecko, C., Leigh, C., Nagy, A., Namasivayam, A. M., Nascimento, W. V., Odendaal, I., Smith, C. H. & Wang, H. (2015). The influence of food texture and liquid consistency modification on swallowing physiology and function: A systematic review. *Dysphagia*, 30, 2 26. DOI 10.1007/s00455-014-9578-x.
- Chen, J.\* (2014). Food oral processing: some important underpinning principles of eating and sensory perception. *Food Structure*, 1, 95-105. DOI: 10.1016/j.foostr.2014.03.001
- Chen, J.\*, Liu, Z. and Prakash, S. (2014). Lubrication studies of fluid food using a simple experimental set up. *Food Hydrocolloids*, 42, 100-105. DOI : 10.1016/j.foodhyd.2014.01.003.
- Alsanei, W.A. and Chen J.\* (2014). Studies of the capability of bolus swallowing: the maximum tongue pressure, the bolus size and the bolus consistency. *Journal of Texture Studies*, 45, 1-12. DOI: 10.1111/jtxs.12042.

Food for Elderly International Conference Oct. 15-17 2015, School of Food Science and Biotechnology, ZGU, Hangzhou, China.

Session 1: Physiological aspects of eating and swallowing among elderly populations

Session 2: Elderly eating and food physics

Session 3: Sensory psychology of elderly eating

Session 4: Elderly nutrition

Session 5: Texture modification and design of food for elderly

Session 6: Challenges and opportunities for food industry

4<sup>th</sup> International Conference on Food Oral Processing, Food Oral Processing through life: interplay between food structure, sensory, pleasure and nutritional July 3-6, 2016 at the SwissTech Convention Center in Lausanne, Switzerland

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