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High Pressure, a Unique Tool for Food Texturizatio

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High pressure is used to texturize food with two different strategies
consists of using high pressure of several hundred MPa as a gelling
any other gelling or coagulating agents. In the second strategy, a m
300 MPa is used as a pretreatment to modify the food components
improve the efficiency of the traditional texturing treatment such as
or rennet coagulation of milk, and so on. In both cases, pressure ef
parameters such as the nature and the concentration of the macrom
temperature of pressurization, the holding time and pressure, the pl
additives. The behavior of real foods upon pressurization is even m

to that of macromolecular model solutions due to their complex co
especially, to the presence of enzymes which are sometimes hardly
pressurization. Findings exposed in this article demonstrate that hig
a unique tool to texturize food and provide products with unique p

Keywords: high pressure, texturization, high-pressure-induced gel
food proteins, polysaccharides, food processing

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