

# Food Tribology Concepts and Experimental Approaches

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## **Abstract:**

Food tribology gains increasing interest in the field of food oral processing. The concept behind food tribology is to study the tongue-palate tribopair at a model level, gaining for a deeper understanding of sensory perception during oral food intake. The presentation covers experimental methods, case studies with chocolate, cheese and wine and also showcases how one can correlate tribological data and mouthfeel attributes. The role of saliva is also discussed within the presentation.

## **Bio:**

Florian Rummel studied food technology and biotechnology at the Technical University of Munich and the Swiss Federal Institute of Technology in Zurich. As the International Product Specialist for Tribology at Anton Paar, Florian has been working extensively on topics related to Biotribology with special focus on implants, tissue/material interaction, and food and beverages. He is also a part of the Young Tribologists association which aims at a broader exchange of knowledge and know-how between tribologists from different spheres.

