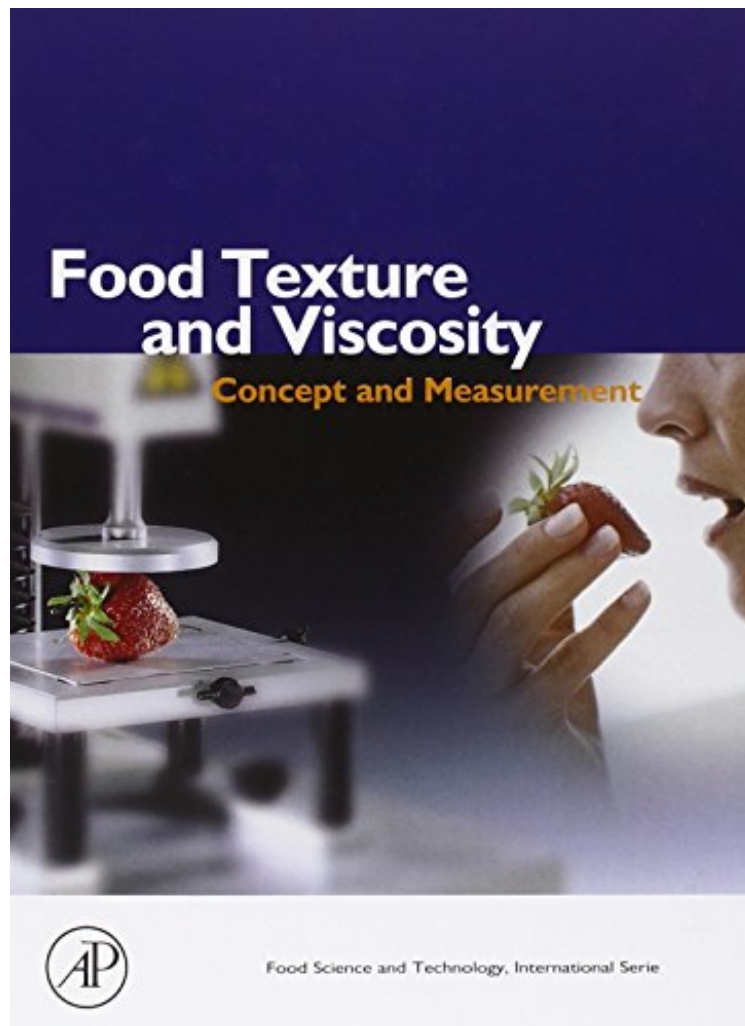


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Malcolm Bourne

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About the Author
Malcolm Bourne is a nominee for President of the Institute of Food Technologists (IFT) and has earned recognition for his work in industry and academia. He is Editor-in-Chief of the Journal of Texture Studies, and is seen by many as one of the world's leading experts in this field.