

**13 th
International Workshop
on Molecular and Physical Gastronomy
(IWMPG 13)**

16-17 May 2024

Consistencies and Textures

2. for references :

Herve.this@inrae.fr

Since 1992, in Erice



Always with Cremant (from Alsace)



Friends from all over the world



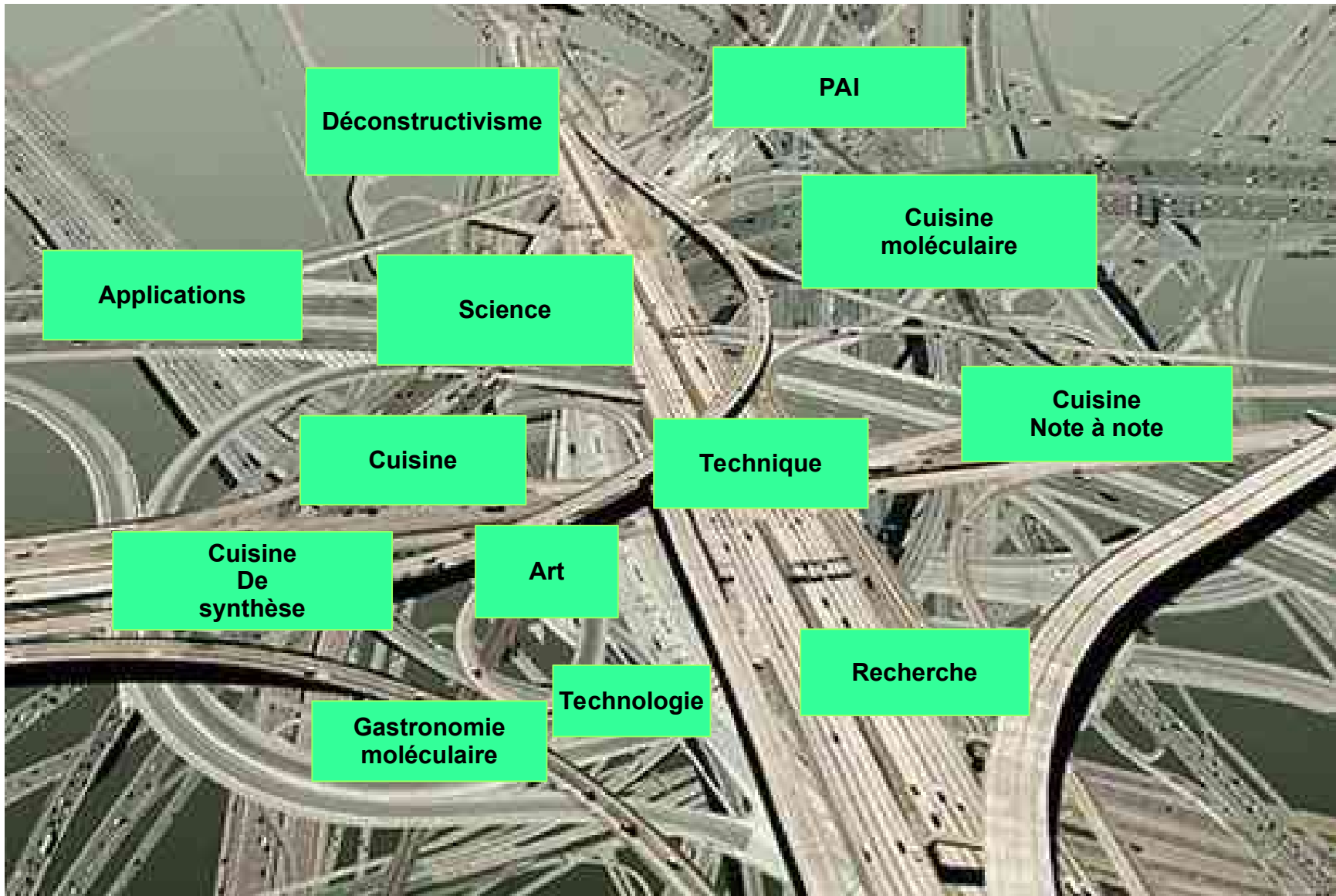
And with experiments



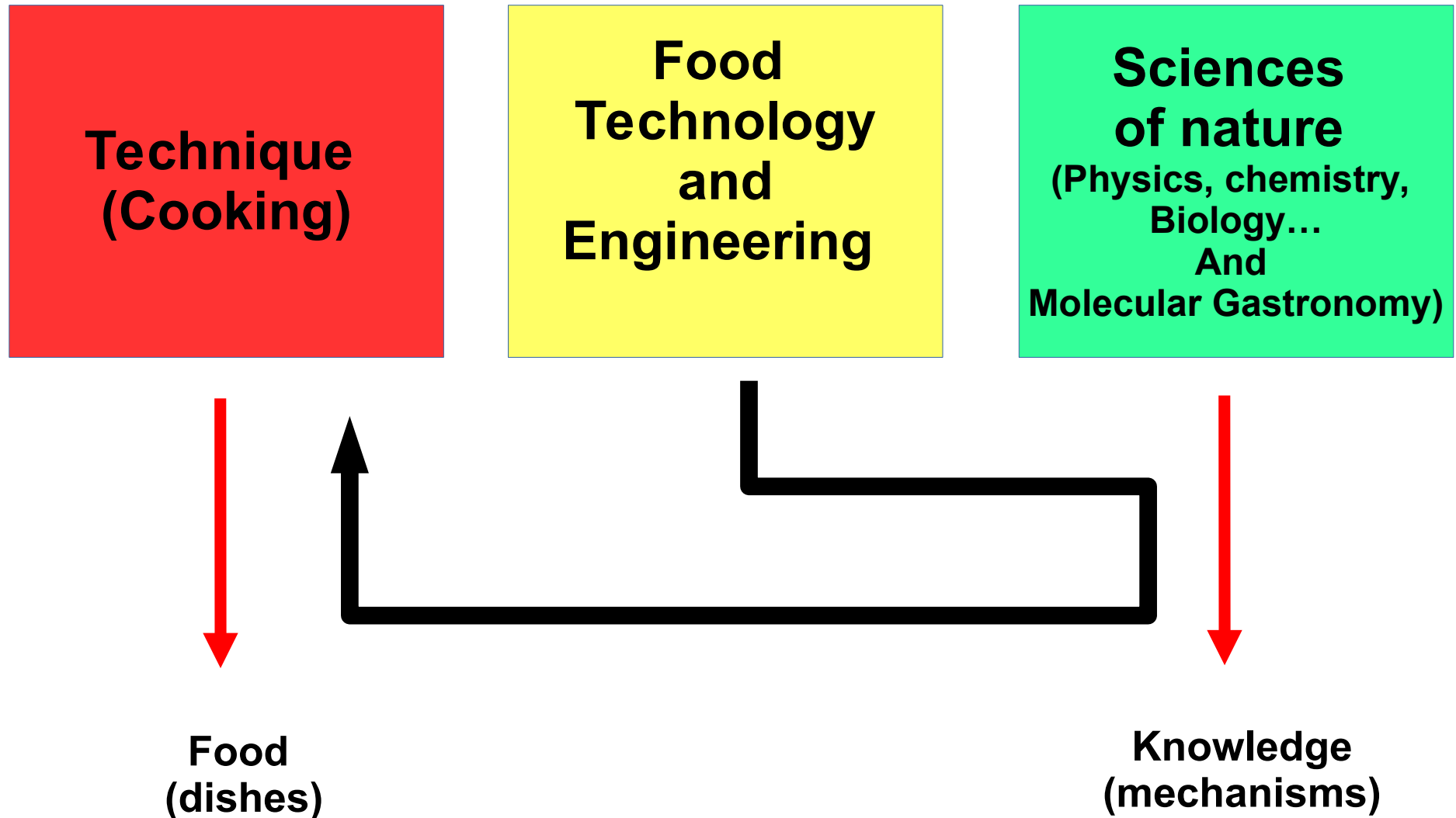


**Avoiding
confusions**

Confusion !



Technique, technology, science



1. Technique : to produce goods



With great "care"



But for cooking, there is also a question of « art »



2. Technology: studying and improving technique



3. Sciences of nature (chemistry, physics): looking for the mechanisms of phenomena



A first pillar: experiment !

- "Un bon moyen pour atteindre la vérité, c'est de **préférer l'expérience à n'importe quel raisonnement**, puisque nous sommes sûrs que lorsqu'un raisonnement est en désaccord avec l'expérience il contient une erreur, au moins sous une forme dissimulée. Il n'est pas possible, en effet, qu'une expérience sensible soit contraire à la vérité. Et c'est vraiment là un précepte qu'Aristote plaçait très haut et dont la force et la valeur dépassent de beaucoup celles qu'il faut accorder à l'autorité de n'importe quel homme au monde«
- Galilée (1564-1642)



A second pillar: calculation

“Philosophy [nature] is written in that great book which ever is before our eyes -- I mean the universe -- but we cannot understand it if we do not first learn the language and grasp the symbols in which it is written. **The book is written in mathematical language,** and the symbols are triangles, circles and other geometrical figures, without whose help it is impossible to comprehend a single word of it; without which one wanders in vain through a dark labyrinth.”

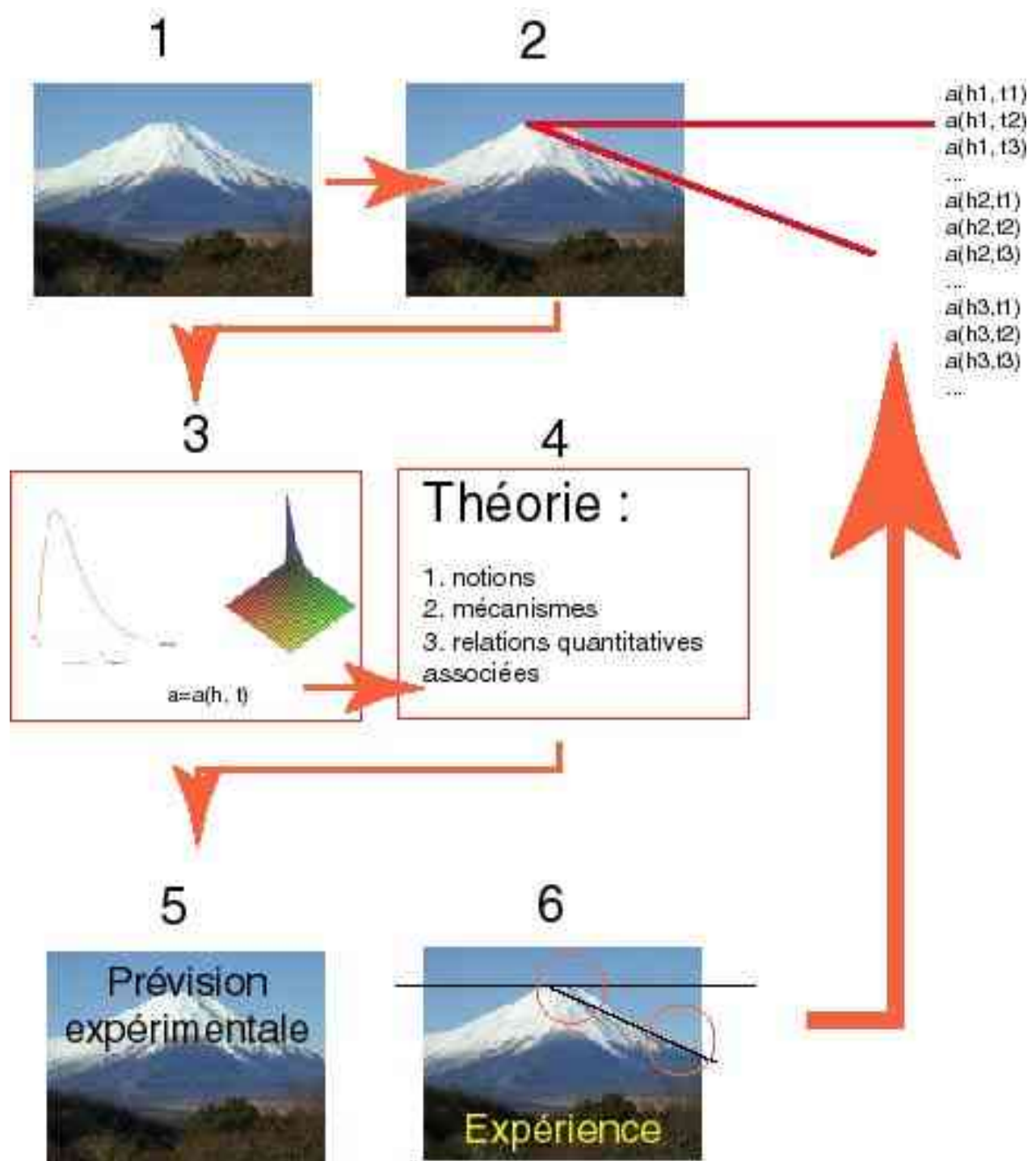




Francis Bacon (1561-1626)

« Nous ne saurions trop recommander de ne rien avancer en matière d'histoire naturelle, qu'il s'agisse des corps ou des vertus, qui ne soit (autant que faire se peut) **nombré, pesé, mesuré, déterminé** ; car ce sont les oeuvres que nous avons en vue, et non les spéculations. »

A view of the method of sciences of nature.



This is applied to...









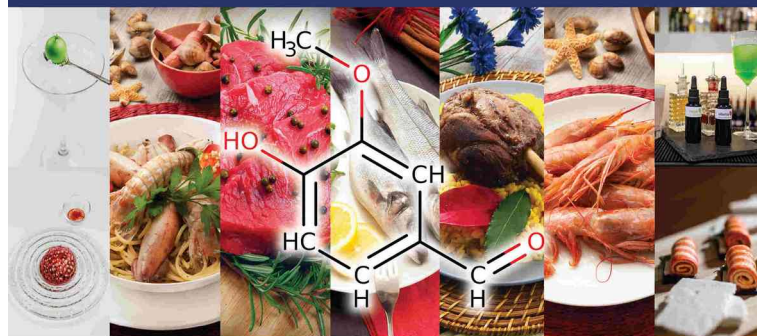




2021 : An important step

HANDBOOK OF MOLECULAR GASTRONOMY

Scientific Foundations, Educational Practices,
and Culinary Applications



edited by
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A Portal for Molecular Gastronomy in the World

[International Journal of Molecular and Physical Gastronomy](#)

- 1 The Journal itself
- 2 Some information on this journal
- 3 Guide for Authors

Other Events

The International Workshops on Molecular and Physical Gastronomy

- 4 About Nobe by Nobe Cooking ("synthetic cooking")

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[The International Journal of Molecular and Physical Gastronomy](#)

Molecular and Physical Gastronomy (Molecular Gastronomy, for short) is the scientific activity which looks for the mechanisms of phenomena occurring during culinary (...)

Internal School Enref

Int J Mol Phys Gast

The content of this Journal

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13th Int. Workshop on Molecular and Physical Gastronomy

Consistencies, textures



Celebrate rationality !



herve.this@inrae.fr