**From tailored structure to texture in plant-based foods**

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Food appreciation is based on its sensory perception, which includes visual, smell, taste and texture. Texture perception is a very complex process initiated by the food breakdown and which is not yet fully understood. Numerous studies, however, highlight a relationship between the food structure and its perceived texture, so that it is crucial to control the food microstructure. Starch, one of the main component of cereal crops, is undoubtedly among the most widely used food ingredients thanks to its thickening, gelling or binding properties. These properties are inherently related to the distribution of the amylose and amylopectin, which regulates the viscosity, processing stability or retrogradation tendency. As a result, starches are often combined with hydrocolloids to modify their texturing properties. Their synergy or antagony can be macroscopically observed by rheology, which are deeply linked to the chemical structure of both components and to their microstructural arrangement. Understanding these interactions opens us the door to the design of novel food products with tailored textures