MEASURING OF FOOD PRODUCTS’ RHEOLOGICAL CHARACTERISTICS


Different equipment for measuring main rheological characteristics of food products as well as its strengths and shortcomings are discussed. Methodology for the measuring of the power and critical cutting stress is proposed. Rheological characteristics of different food products with the use of new methodology are investigated and compared statistically to the literature data concerning them. Introduction of new proposed equipment would contribute to the simplification of experimental data generation and increase its accuracy and discreteness. Further research would focus on the investigation of power and critical cutting stress for food products, raw materials and semi-products with different starting characteristics and various types of technological treatment.

Keywords: rheological characteristics, indexes of power and critical cutting stress.