

# Contents

<b>1</b>	<b>Introduction: Food Rheology and Structure</b>	<b>1</b>
	Stress and Strain Tensors	3
	Viscometric Properties	4
	Shear Stress–Shear Rate Relationships	5
	Units in Rheological Measurement	5
	Types of Fluid Flow Behavior	6
	Newtonian Behavior	7
	Shear-Thinning Behavior	8
	Yield Stress	8
	Shear-Thickening Behavior	8
	Time-Dependent Behavior	8
	Apparent Viscosity	9
	Intrinsic Viscosity	9
	Stress–Strain Behavior of Solid Foods	13
	Linear Viscoelasticity	14
	Linear Viscoelasticity in Differential Form	16
	Length Scale of Food Molecules and Foods	17
	Phase Transitions in Foods	19
	Glass Transition in Foods	19
	Appendix 1-A	21
	Momentum and Heat Transport Equations for Incompressible Fluids	21
	References	24
	Suggested Reading	26
<b>2</b>	<b>Flow and Functional Models for Rheological Properties of Fluid Foods</b>	<b>27</b>
	Time-Independent Flow Behavior	28
	Newtonian Model	28
	Power Law Model	29
	Herschel–Bulkley Model	30
	Casson Model	31
	Quemada Model	32

Apparent Viscosity—Shear Rate Relationships of	
Shear-Thinning Foods .....	33
Cross and Carreau Models .....	34
Models for Time-Dependent Flow Behavior .....	35
Weltman Model .....	35
Tiu–Boger Model .....	36
Role of Solids Fraction in Rheology of Dispersions .....	37
Colloidal Glass .....	41
Rheology of Protein Dispersions .....	43
Modulus of Gels of Fractal Floes .....	44
Effect of Soluble and Insoluble Solids Concentration on Apparent	
Viscosity of Foods .....	46
Peclet Number of Dispersions .....	48
Emulsions .....	50
Effect of Temperature on Viscosity .....	52
Combined Effect of Concentration and Temperature .....	55
Mixing Rules for two Component Blends .....	55
Treatment of Rheological Data Using Models .....	57
References .....	57
<b>3 Measurement of Flow and Viscoelastic Properties .....</b>	<b>63</b>
Rotational Viscometers .....	65
Concentric Cylinder Viscometer .....	65
Parallel Disk Geometry .....	75
Mixer Viscometer .....	76
Yield Stress of Foods Using a Vane .....	80
Structural Characteristics of Dispersions .....	82
Torsion Gelometer for Solid Foods .....	83
Pressure-Driven Flow Viscometers .....	84
Capillary/Tube Viscometer .....	84
Sample Calculation, Test No. 5 .....	87
Glass Capillary Viscometer .....	88
Slit (Channel) Rheometer .....	90
Miscellaneous Viscometers .....	92
Viscosity Measurement at High Temperatures .....	93
In-Plant Measurement of Flow Behavior of Fluid Foods .....	96
Tomographic Techniques .....	97
Vibrational Viscometers .....	99
Extensional Flow Viscometry .....	99
Uniaxial Extension .....	100
Biaxial Extension .....	104
Planar Extension .....	106
Cogswell's Treatment of Extensional Flow .....	107
Measurement of Viscoelastic Behavior of Fluid Foods .....	109
Oscillatory Shear Flow .....	109
Types of Dynamic Rheological Tests .....	112

Axial Motion between Coaxial Cylinders (Segel-Pochettino Geometry).....	115
Vibrating Sphere Rheometer .....	117
Mechanical Models of Dynamic Rheological Data.....	117
Time-Temperature Superposition .....	118
Time-Temperature Superposition of Locust Bean (LB) Gum and Pectin Dispersions .....	119
Critical Stress and Strain .....	119
Creep-Compliance Behavior .....	121
Transient Viscoelastic Flow.....	124
Stress-Relaxation.....	126
Static Measurement of Modulus.....	129
Relationship among Rheological Parameters.....	130
Deborah Number .....	134
Microrheology .....	134
Single-Particle Microrheology .....	135
Diffusive Wave Spectroscopy (DWS).....	137
Multiparticle Video Microscopy.....	138
Microstructure from Microrheology.....	139
Commercial Rheometers .....	140
Some Precautions with Foods .....	140
Appendix 3-A .....	142
Analysis of Flow in a Concentric Cylinder Geometry .....	142
Appendix 3-B .....	146
Analysis of Steady Laminar Fully Developed Flow in a Pipe .....	146
Appendix 3-C .....	151
Analysis of Flow in a Cone-Plate Geometry .....	151
References .....	153
<b>4 Rheology of Food Gum and Starch Dispersions .....</b>	<b>161</b>
Rheology of Food Gum Dispersions.....	161
Rheological Models for Apparent Viscosity–Shear Rate Data.....	161
Rheological Properties of Binary Mixtures of Equal Concentration .....	167
Effect of Biopolymer Concentration on Zero-Shear Viscosity.....	168
Concentration Dependence of the Zero-Shear Viscosity of Gum Mixtures.....	171
Concentration Dependence of the Zero-Shear Viscosity of Amylopectin Solutions .....	172
Viscoelastic Behavior of Food Gum Dispersions.....	173
Cox–Merz Rule for Biopolymer Dispersions.....	174
Constitutive Equations Based on Molecular Structure.....	177
Rheology of Heated Starch Dispersions .....	182
Starch Granules and Composition.....	182
Starch Gelatinization .....	183
Gelatinization Temperature and Extent of Gelatinization .....	185

Viscous and Viscoelastic Properties During Heating of Starch Dispersions.....	186
Model of Dolan et al. ....	186
Model for $\eta^*$ -Temperature Data (Yang and Rao 1998).....	187
Rheological Properties of Gelatinized Starch Dispersions.....	192
Rheology of Starch Dispersions with Intact Granules .....	192
Role of Particles in Shear-Thickening Nonfood Dispersions.....	194
Size Distribution of Intact Starch Granules.....	196
Antithixotropic Behavior of Cross-Linked Starch Dispersions.....	196
Starch Granule Mass Fraction and Viscosity.....	198
Mass Fraction versus Relative Viscosity .....	201
Effect of Starch Concentration .....	203
Yield Stress and Structural Characteristics of Dispersions .....	203
Effect of Temperature on Flow Behavior .....	204
Dynamic Rheological Behavior of Starch Dispersions.....	205
Effect of Particle Characteristics on Modulus.....	205
Role of Continuous and Dispersed Phases on Viscoelastic Properties of Starch Dispersions .....	206
Cross-Linked Waxy Maize Starch Dispersions .....	207
4% Tapioca Starch Dispersions .....	208
Effect of Sugar on Rheology of Starch Dispersion.....	210
Rheological Behavior of Starch-Protein Dispersions.....	211
Gluten/Starch.....	212
Soy Protein/Corn Starch .....	213
Cowpea Protein/Cowpea Starch .....	216
Whey Protein Isolate/Cross-Linked Waxy Maize Starch Dispersions.....	218
Rheology of Starch-Gum Dispersions.....	220
References .....	223
<b>5 Rheological Behavior of Processed Fluid and Semisolid Foods.....</b>	<b>231</b>
Fruit Juices and Purees: Role of Soluble and Insoluble Solids.....	231
Role of PF Insoluble Solids.....	233
Size Distribution of Fruit Juice Solids.....	235
Serum Viscosity of PF Dispersions .....	237
Rheological Properties of Frozen Concentrated Orange Juice (FCOJ) .....	237
Viscoelastic Properties of Tomato Concentrates .....	244
Rheological Properties of Tomato Pastes .....	246
Role of Composition of Tomato Pastes .....	248
Model for Apparent Viscosity of PF Dispersions.....	249
Yield Stress of Structured Food Products.....	250
Correlation of Bostwick Consistometer Data in Terms of Property-Based Dimensionless Groups.....	251

Rheological Properties of Chocolate.....	254
Rheology of Milk and Milk Concentrates.....	255
Rheology of Mayonnaise, Salad Dressing, and Margarine.....	255
Stress Overshoot Data of Mayonnaise .....	256
Creep-Compliance Behavior of Mayonnaise .....	258
Rheology of Salad Dressings .....	259
Processed Foods as Soft Materials.....	261
Structural Analyses of Food Dispersions .....	262
Role of Suspended Particles in Soy Milk.....	262
Structural Components of Yield Stress .....	263
Texture Map Based on Vane Yield Stress.....	265
High Pressure Processing of Milk and Milk Proteins .....	265
Kinetics of Thermal and Pressure-induced Changes.....	266
Mechanisms of Heat-induced and Pressure-induced Changes .....	267
Structural Changes in Milk Proteins.....	268
Effect of Pressure Release Rates .....	268
Ultrahigh Pressure Homogenization of Milk .....	269
Structural Changes due to UHPH Treatment.....	269
Myofibrillar Proteins .....	271
Soy Proteins.....	272
Egg Proteins.....	274
Appendix 5–A .....	274
Literature Values of Rheological Properties of Foods.....	274
References .....	323
<b>6 Rheological Behavior of Food Gels.....</b>	<b>331</b>
Rheological Tests to Evaluate Properties of Gel Systems.....	332
Mechanisms of Gelation .....	332
Classification of Gels .....	333
Theoretical Treatment of Gels.....	338
Rubber Elasticity .....	338
Cascade Theory .....	341
Percolation Theory .....	342
Fractal Model.....	344
Gel Point and Sol-Gel Transition by Rheological Measurements .....	345
Rheological Definition of “Gel Point” .....	345
Extrapolation of $G'$ Value .....	348
Critical Viscoelastic Behavior at the Gelation Threshold.....	349
Influence of Concentration and Temperature on Gel Time .....	350
Evaluation of Structure Development during	
Biopolymer Gelation .....	352
Effect of Temperature on the Rate of Structure Formation	
and Kinetic Data .....	354
Structure Development Rate.....	355

Kinetics of Gelation.....	357
Evaluation of Structure Loss during Melting/Softening of Biopolymer Gels.....	359
Mixed Polymer Gels .....	365
Polysaccharide-Polysaccharide Mixtures.....	366
Protein-Polysaccharide Mixtures.....	368
Biopolymer Mixtures under Flow Fields .....	373
Phase Diagrams and Modeling.....	374
Low-Fat Spreads.....	376
STARCH GELS .....	377
Effect of calcium on the morphology and functionality of whey protein nanofibrils.....	380
References .....	381
<b>7 Role of Rheological Behavior in Sensory Assessment of Foods and Swallowing.....</b>	<b>391</b>
Stimuli for Evaluation of Viscosity .....	392
Stimuli Associated with Tilting Container and Stirring .....	393
Stimuli Associated with Oral Evaluation of Viscosity .....	395
Comparison of Oral and Nonoral Assessment Techniques .....	396
Sensory Assessment of Viscosity of Gum Dispersions.....	397
Perceived Thickness of Gum Dispersions.....	398
Spreadability: Using Force and Under Normal Gravity .....	399
Application of Fluid Mechanics.....	400
Fluid Mechanics of Spreadability.....	401
Creaminess, Smoothness, and Slipperiness.....	401
Role of Size, Shape, and Hardness of Particles .....	402
Role of Rheology in Perception of Flavor and Taste .....	403
Role of Hydrocolloid Concentration .....	404
Engineering Approach .....	405
Role of Rheology in Swallowing .....	405
A Model of the Swallowing Process .....	406
Flow Rate and Cumulative Volume for a Newtonian Fluid .....	407
Effect of Fluid Rheology on the Swallowing Process.....	408
Effect of Rheology on Time to Swallow 1.0 mL.....	410
References .....	412
<b>8 Application of Rheology to Fluid Food Handling and Processing.....</b>	<b>415</b>
Velocity Profiles in Tubes .....	415
Energy Requirements for Pumping.....	418
Mechanical Energy Balance Equation.....	418
Pump Selection and Pipe Sizing .....	421
Pump Discharge Pressure .....	422
Power Requirements for Pumping.....	422

Power Consumption in Agitation .....	423
Role of Flow Behavior in Agitation .....	424
Estimation of the Constant $k_s$ of an Agitator .....	426
Residence Time Distribution in Aseptic Processing Systems .....	426
Interpretation of RTD Data .....	427
Sizing Holding Tube Length .....	428
Experimental RTD Data .....	429
Helical Flow .....	429
Heat Transfer to Fluid Foods .....	430
Thermorheological Models .....	430
Thermorheology of Starch Dispersions .....	431
Model of Dolan et al. (1989) .....	431
Continuous Flow Sterilization .....	435
Heat Transfer to Shear-Thinning Fluids .....	435
Physical Model of Non-Isothermal Laminar Flow Tube Sterilizer ....	436
Continuous Sterilization of a Fluid Food Containing Starch .....	437
Analysis of the Heating Section .....	439
Analysis of Cooling Section .....	440
Length of Heating Section .....	440
Influence of Rheological Behavior on the Heating Length .....	442
Role of Rheology in Thermal Processing of Canned Foods .....	442
Heat Penetration Parameters .....	442
Numerical Solution of Transport Equations .....	444
Estimated Heat Penetration Parameters and Broken Heating Phenomena .....	445
Heat Transfer to a Starch Dispersion in an Intermittently Rotated Can ....	446
Intermittent Rotation Profile .....	448
Thermorheological Behavior of the Model Food .....	449
Empirical Correlations for Heat Transfer to Fluids Flowing in Tubes .....	450
Newtonian Fluid .....	452
Power Law Fluid .....	452
Empirical Correlations for Heat Transfer to Canned Fluids .....	452
References .....	454
<b>Index</b> .....	457

Rheology of Fluid, Semisolid, and Solid Foods

Principles and Applications

Rao, M.A.

2014, XIII, 461 p. 202 illus., 1 illus. in color., Hardcover

ISBN: 978-1-4614-9229-0