

RHEOLOGICAL PROPERTIES OF FOOD: A REVIEW

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ABSTRACT

Rheology is known to be the science of flow of matter and its deformation. It is the study of the way in which any material responds to the factors like applied stress or strain. Hence, it describes the interrelation between force, deformation and time. The study of rheological properties in the food sciences is of much importance as it got its utility in operations related to food processing and sensory characteristics. This is because textural characteristics of a food material defines its overall quality and unless the major quality attributes of the food product meets the defined quality standards, the product will get rejected eventually regardless of its nutritional count. The science of rheology not only deals with fluids but also with the solid foods. The aim of the present paper is to list out and evaluate the importance of different rheological properties of the food materials whether they are in the form of solids, fluids or frozen foods.

KEYWORDS: *Rheology, Deformation, Stress, Strain, Force, Foods Processing, Sensory Characteristics, Textural Characteristics*

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