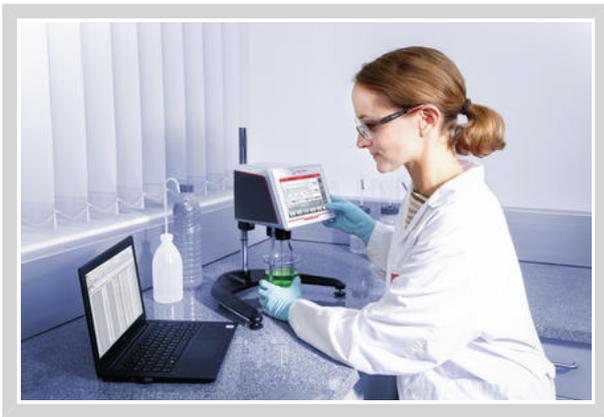




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Everything revolves about consistency

Rotational viscometry is the key to steady quality of your food samples



Got the feeling that adapting the food according to the customer's wishes is a never-ending goal? To fully satisfy customers your food products need to constantly have exactly the same consistency. For a chocolate producer this means that the product must melt in the mouth properly whereas it needs to be solid at room temperature. Thinking of sauces a natural mouth feeling and smooth flow behavior optimize their taste. These parameters and many more are directly related to a product's viscosity and yield point, which are indeed temperature sensitive. Learn how easily rotational viscosity tests help you to achieve steady product quality:

Step 1: Find your rotational viscometer model

According to the viscosity of your sample choose from:

- L for low-viscosity samples like juice, oil, milk, vinegar
- R for medium-viscosity samples like tomato paste, yoghurt, honey, pudding
- H for high-viscosity samples like chocolate, peanut butter, puree, jam

Step 2: Ensure that your instrument is properly aligned

ViscoQC 100/300 checks itself for proper instrument alignment before, during, and after each measurement and actively warns if this is not the case. Therefore, proper concentricity during rotation is given and reproducible results are achieved.

Step 3: Find your spindle for precise viscosity measurement

For measuring a large amount of e.g. sauces (500 mL) L and RH spindles have to be used for the viscosity test. If only a small sample amount (< 20 mL) is available or for e.g. testing chocolate according to the IOCCC the ViscoQC can be equipped with concentric cylinder measuring systems. All spindles from Anton Paar are equipped with the unique Toolmaster™ for automatic spindle detection to avoid manual selection errors from a spindle list.

Step 4: Prepare your food samples accordingly



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If applicable prepare your sample according to a standard or test method like IOCCC for chocolate. Avoid air bubbles when filling as they behave like solids and will increase your viscosity reading. Viscosity is mainly influenced by temperature: Already a change in temperature of 1 °C can result in a viscosity change of up to 10 %. For this purpose, Anton Paar's unique air-counter-cooled Peltier temperature device PTD 80 only starts the measurement if the sample has reached the set temperature e.g. 40 °C (T-Ready™). And the best: It does not only save an enormous amount of space as no cooling liquid is required but also reduces maintenance to a minimum.

Step 5: Start your measurement

Easily attach your spindle on ViscoQC with a user-friendly magnetic coupling. ViscoQC features a unique measurement mode "TruMode™" that automatically brings you to the ideal measurement range and recommends smaller/bigger spindles if it can't be reached with your setup. For advanced viscosity testing it is the best if you perform a speed ramp test and analyze the flow behavior of your sauce with e.g. the "Shear thinning index" or analyze the yield point of chocolate with e.g. the mathematical regression model "Casson". This and more can be done on the stand-alone ViscoQC 300 upgraded with the V-Curve software package.

Step 6: Adapt your food ingredients accordingly

After a successful viscosity measurement with the intelligent rotational viscometer ViscoQC 100/300 from Anton Paar a perfect consistency of your food

is guaranteed. If required, add additives like thickening agents to e.g. your sauces to reach your required viscosity and satisfy your customers.

Contact

More information on this product:

Product:
ViscoQC 100/300

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