

Rheological Properties Of Honey Mendelu Apridal

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Furthermore, rheological properties of honey at various temperatures (0, 10, 15, 21, 30, 40 and 50°C) were studied. Results of the measurements for individual kinds of honey are shown in Figs. 3-5. From the rheograms it is evident that the shear stress

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The rheological properties of honey also play a significant role in such processes as: pumping, mixing, clarification, hydraulic transport, heating or batching (Sopade et al., 2004).

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Rheological Properties Of Honey Mendelu Apridal Rheological Properties Of Honey Mendelu Apridal contain pathogenic microbial spores and in our earlier study gamma radiation was found to be effective in achieving microbial decontamination of honey. The effect of gamma radiation (5-15 kGy) on rheological properties of honey was assessed, and it was

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The rheological properties of honey are analysed mainly within the aspect of fulfilling the basic production processes such as hydraulic transport, mixing, heating or batching . Viscosity is additionally one of the parameters of quality assessment of the product [2].

Rheological Properties of Honey in a Liquid and ...

The rheological properties of honey can also be affected by other factors such as the polymeric compounds and sugars, since the solutions of glucose and fructose have different rheological properties.[3,4,17] Below, the complex viscosity and loss modulus modeling, based on temperature, chemical composition influence using different models

Rheological Properties of Honey from Burkina Faso: Loss ...

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Therefore, we observed incomplete reversible crystallization and rheological properties during temperature migration. Flow properties of crystallized honey in the 0~25C temperature range could be successfully predicted using the Herschel-Bulkley model ($R^2 > 0.97$).

RHEOLOGICAL PROPERTIES OF CRYSTALLIZED HONEY PREPARED BY A ...

Honey is a solution with high viscosity and most types of honey exhibit Newtonian behavior. However, some types show non-Newtonian features (thixotropy or dilatancy), which exerts influence on processing of the honey. The aim of this study was to evaluate the rheological properties of honey from *Eucalyptus* spp.

Thixotropic Behavior of Honey from Eucalyptus spp ...

Rheology is the branch of physics in which we study the way in which materials deform or flow in response to applied forces or stresses. The material properties that govern the specific way in which these deformation or flow behaviors occur are called rheological properties.

Rheological Properties | SpringerLink

Rheology (/ r i: ' ɒ l ə dʒ i /; from Greek ῥέω rhéō, 'flow' and -λογία, -logia, 'study of') is the study of the flow of matter, primarily in a liquid or gas state, but also as "soft solids" or solids under conditions in which they respond with plastic flow rather than deforming elastically in response to an applied force. Rheology is a branch of physics, and it is the science ...

Rheology - Wikipedia

The combination of 28 kHz and 40 kHz ultrasonic frequencies and 40 W and 80 W ultrasonic powers applied to honey did not change the fluid properties of honey. It was found in the rheological experiment that 40 kHz 80 W combination had the greatest influence on the rheological properties of honey, while the 28 kHz 80 W and 40 kHz 40 W combinations had the middle influence and were similar to each other, while the 28 kHz 40 W combination had the least influence on honey, which was ...

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