

# APPROXIMATE VISCOSITIES OF COMMON LIQUIDS

The viscosity of a fluid is the measure of its resistance to a shearing force. This condition is found when initiating and sustaining flow. As an example, higher viscosity fluids require a greater force to flow than do lower viscosity fluids. Some fluids display differing viscosity characteristics. Newtonian (N) fluids have constant viscosity at a given temperature regardless of fluid flow rate. Water and most oils are Newtonian. Thixotropic (T) fluids decrease in viscosity as the rate of shear increases. Initiating flow is difficult with thixotropic fluids but eases once flow commences. Liquids such as adhesives, greases, waxes, and latex are thixotropic.

Liquid	Type	at 60°F	Specific Gravity	Absolute Viscosity cp	Temp. °F	Viscosity Type	Liquid	Type	at 60°F	Specific Gravity	Absolute Viscosity cp	Temp. °F	Viscosity Type
<b>Dairy Products</b>						<b>Food Products Continued</b>							
Butter Fat		1.0		42	110	N	Gelatin 37% Solids		—		1190	110	T
Butter Fat		1.0		20	150	N	Glucose	1.3		4300-8600		75-85	T
Butter Deodorized		1.0		45	120	N	Gravy Slurry	1.0		11		175	T
Cottage Cheese		—		30,000	65	T	Fruit Juice	1.04		55-75		65	N
Cocoa Butter		0.92		50	140	N	Honey	1.5		1500		100	—
Cocoa Butter		0.87		0.5	210	N	Hot Fudge	1.1		36,000		120	T
Condensed Milk		—		40-80	100-120	N	Jam Garnish	—		8440		60	T
Condensed Milk, 75% Solids		1.3		2160	70	T	Malt Extract 80%	—		9500		65	T
Cream 30% Fat		1.0		14	60	N	Malt Extract	1.4		3000		140	T
Cream 40% Fat		0.99		48	60	N	Mashed Potato	1.0		20,000		100	T
Cream 50% Fat		0.98		112	60	N	Mayonnaise	1.0		20,000		70	T
Cream 50% Fat		—		55	90	N	Mincemeat	—		100,000		85	T
Milk		1.02-1.05		2.0	65	N	Molasses	1.5		1400-13,000		100	—
Milk		1.02-1.05		1.0	120	N	Mousse Mix	—		1200		40	T
Milk Whey 48% Sugar		—		800-1500	100	T	Pablum	—		4,500		100	T
Process Cheese		—		6500	175	T	Pear Pulp	—		4,000		160	T
Process Cheese		—		30,000	65	T	Pectin	—		300		100	N
Whole Egg		0.5		150	40	T	Pectin	—		345		80	N
Yoghurt		1.15		152	105	T	Pet Food	1.0		11,000		40	T
<b>Food Products</b>													
Batter		1.0		29,500	85	T	Prune Juice	1.0		60		120	T
Baby Food		—		1400	200	T	Orange Juice Concentrate (30 Brix)	—		630		70	N
Beer		1.0		1.1	40	N	Orange Juice Concentrate (30 Brix)	—		91		175	N
Beet Sauce		—		1950	170	T	Orange Juice Concentrate (50 Brix)	—		2410		70	N
Brewers Yeast		—		368	65	T	Orange Juice Concentrate (30 Brix)	—		330		175	N
Brewers Yeast, 80% Solids		—		16,000	40	T	Rice Pudding	—		10,000		210	T
Broth Mix		—		430	65	T	Salad Cream	—		1300-2600		65	T
Cake Frosting		1.0		10,000	70	T	Sauce-Apple	1.1		500		175	T
Caramel		1.2		400	140	—	Sorbitol	1.29		200		70	N
Carob Bean Sauce		—		1500	85	T	Soybean Slurry	—		5000-10,000		120-195	T
Chocolate		1.1		17,000	120	T	Tapioca Pudding	0.7		1000		235	T
Chocolate Milk		—		280	120	T	Toffee	1.2		87,000		100	T
Citrus Fruit Pulp		1.27		600	70	T	Tomato Catsup	1.2		1000		85	T
Coffee 30-40% Liquor		—		10-100	70	T	Tomato Paste 30%	1.1		195		65	T
Condensed Milk, 77% Sweetened		1.3		10,000	70	N	Vinegar	—		12-15		70	N
Cookie Cream Premix		—		29,200	65	T	Yeast Slurry	—		20		65	T
Corn Starch		1.2		300	85	T							
Corn Syrup		1.5		12,000	130	—							
Cream Style Corn		—		130	190	T							
Custard		1.6		1500	185-195	T							
Edible Oil		0.9		65	70	N							
Emulsifier		—		20	70	T							