Product Appeal and Viscosity

Your mouth is highly sensitive to viscosity, so food manufacturers ensure that ice-cream toppings, pasta sauces, soups, gravies, salad dressings, and other products are just the right consistency (thickness) to suit consumers’ tastes. Food t must also know how to regulate the effect of heat on the viscosity of a substance. For example, chocolate coating for candy bars must be at precisely the right consistency and temperature in order to cover the bar completely with the same amount of chocolate each time. Some candy coatings are especially sensitive to temperature. If the candy were to stay too hot for too long, it might become so hard that it would be unpleasant to bite. The candy would then have to be remade. Canada’s maple syrup industry depends on controlling the viscosity of a liquid. Maple syrup comes from the sap of sugar maple trees. The sap itself is heated and most of the water has evaporated, the result is a thick sweet, and flavorful syrup, irresistible on pancakes and waffles.