

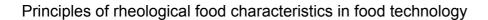
Principles of rheological food characteristics in food technology

Overview

This standard is about the principles of rheological food characteristics in food technology. It is about understanding the role of rheology in the food and drink sector.

This standard applies to you if you are a technician, manager or consultant who has responsibility for monitoring and maintaining the rheology of food and drink products. It is expected that you will control and support others in respect to data collection and analysis.

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Performance criteria

You must be able to: See

IMPFT112S Manage facilities for the sensory assessment of food and drink



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Knowledge and understanding

You need to know and understand:

- 1 the definition of rheology
- 2 rheology and its importance within food and drink processing
- 3 the factors that influence the rheology of food and drink products
- 4 the importance of rheology to consumer acceptance
- 5 the methods used to assess the rheological characteristics of food and drink products
- 6 how raw material quality can influence the rheological characteristics of food and drink products
- 7 how processing activities influence the rheological characteristics of food and drink products
- 8 how rheological characteristics are incorporated into organisational food standards and specifications
- 9 what the characteristics of elasticity are
- 10 why elastic deformation is reversible
- 11 what the characteristics of plastic flow are
- 12 why plastic flow is non-reversible
- 13 what the characteristics of viscous flow are
- 14 how rheological characteristics of foods can be measured
- 15 the uses of texturometer, viscosimeter and jelmeter, shortometer and penetrometer
- 16 the uses of compressimeter and hand held pressure tester

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