

Effects of pH and Salt concentration on the Heat-induced
Gelation and Increase in Viscosity of Food protein Solution

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S u m m a r y

Effects of pH and salt concentration on the turbidity and the viscosity of liquid sugar, xanthan gum, egg white, and milk whey protein solution were examined. Viscosity was measured using Cone type rotational viscometer. Liquid sugar showed Newtonian behavior, and xanthan gum and egg white showed a Non-Newtonian flow behavior. Native milk whey protein solution also gave a Non-Newtonian flow behavior, but by adding of salt whey protein solution showed Newtonian flow. After heating whey protein solution almost showed Newtonian behavior and even in the presence of salt it gave a Newtonian flow behavior. Heated sample could show high viscosity and keep transparency by adding salt.