

M i l k V i s c o s i t y

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Milk is 1.5 to 1.7 times more viscous than water owing to the presence of solids in milk.

Factors affecting viscosity

- ~Temperature (At 0 °C milk has a fluidity of 0.233 and water has a fluidity of 0.558 & At 20°C, these values change to 0.473 and 1.00)
- ~fat content ~homogenization
- ~souring
- ~ageing
- ~microbial growth
- ~high heating followed by cooling

Representative values of viscosity of milk @20°C

~whole milk-2.0 cp ~ skim milk-1.5 cp ~whey-1.2 cp

salient contributors

~ caseinate micelles ~ Fat globules