



Viscosity

What is Viscosity?

Viscosity is the state of consistency, thickness and stickiness of a product. The state of viscosity is due to the product's internal friction. The viscosity of tCD chilli mashes has to be suitable for end use by customers.



Each chilli product is tested every harvest



Why Does Chilli Mash Viscosity Matter?

For some applications the viscosity of a mash is a critical feature e.g. if a mash is to be decanted into a bottle or jar and is too thick, it will not flow into the packaging easily or may not even flow at all.

Should processing a mash involve passing it through pipework, the viscosity will determine the rate of flow which can impact significantly on production efficiency.

What Affects Viscosity in Chilli Mashes?

- Chillies contain naturally occurring pectin which affects viscosity and during mash maturation pectin levels are changed with changing acidity.
- The amount of pectin in chillies is affected by the genetic factors of individual chilli varieties and environmental conditions during plant growth.

How does the Chilli Doctor Manage Mash Viscosity?

- ✓ Having a great relationship with approved and experienced mash suppliers means if an issue were to arise with mash viscosity, we can work together to find a solution.
- ✓ The Chilli Doctor Sales team are always there for customers and can offer advice on mash types and applications.