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# **Czech J. Food Sci.** Panovská Z., Váchová A., Pokorný J.:

# Effect of thickening agents on perceived viscosity and acidity of model beverages

Czech J. Food Sci., 30 (2012): 442-445

The effect of thickening agents – methyl cellulose, hydroxyethyl cellulose, sodium carboxymethyl cellulose, and xanthan gum – solutions on the sensory viscosity was investigated in the concentration range of 0– 0.8%. The perceived viscosity was proportional to the logarithm of kinematic viscosity in the presence of citric and malic acids. The viscosity was inversely proportional to the acidity at the viscosity levels higher than 10 mm2/s. A liquid of high viscosity thus possess lower acidity than aqueous or low-viscosity solutions. No significant differences were found between the effects of different thickening agents.

#### Keywords:

sensory evaluation; acid taste; cellulose

derivatives; model samples; viscosimeter [fulltext] © 2011 Czech Academy of Agricultural Sciences