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Czech J. Fo

**Pichler A., Poz
A., Pavlović J.**

Influence of sucrose, modified starches, hydrocolloids additions on the rheological properties of raspberry cream filling

Czech J. Food Sci., 30 (2012)

The influence of the addition of sucrose, fructose, and trehalose, starches, and hydrocolloids on the rheological properties of raspberry cream fillings prepared with the addition of sucrose (27%), combination of sucrose (17%) and fructose (10%), and combination of sucrose (27%), trehalose (1.6%) was observed. Modified starches, tapioca modified starch, waxy maize modified starch, and hydrocolloids, karaya (0.05%) were added into the fillings too. The rheological properties (shear stress and shear rate) were measured at different temperatures) were measured.

rotational viscometer. The coefficient and flow index were determined from the measured data. The results showed that waxy maize or guar gum additions into cream fillings had a greater cream filling consistency than modified starch or gum karaya. Raspberry cream fillings were Newtonian stationary fluid. The measured temperatures for the fillings S (with sucrose) and S (with sucrose and fructose) were low temperature. These cr