

VISCOELASTIC PROPERTIES OF RECONSTITUTED CASSAVA DOUGH.



## ABSTRACT

The influence of water (60–70%) and salt (1–2%) content on the viscoelastic properties of cassava dough, reconstituted from cooked flour, was studied using a controlled strain rheometer. Reconstituted cassava dough behaved as a solid-like material with the storage modulus (G') predominant over the loss modulus (G"). As the water content was increased, G' decreased and G" increased; but tan  $\delta$  was practically independent of the water content. This behaviour suggested that water had plasticising effects, but probably did not change dough structure. The effect of salt content on the dynamic rheological properties of cassava dough was not significant, except for G" values at water contents close to 60%.

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