Handout Summary Sheet

Title: Rheological Properties of Agricultural Produce

1. Key Concepts:

- **Force:** Push or pull exerted on produce.
- **Deformation:** Change in shape or size under force.
- Stress: Force per unit area.
- Strain: Deformation per unit length.

Formulae:

- Stress = Force (F) / Area (A)
- Strain = Length extended (delta L) /unit Length

2. Behavior Types:

- **Elastic Behavior:** Temporary deformation (e.g., pressing apple).
- Plastic Behavior: Permanent deformation (e.g., mango bruising).
- **Viscous Behavior:** Flow under force (e.g., honey).

3. Newtonian vs Non-Newtonian Liquids:

Type	Behavior	Example
Newtonian	Constant viscosity	Water, fruit juice
Non-Newtonian	Variable viscosity	Tomato puree, honey

Non-Newtonian Types:

- Shear-Thinning: Viscosity decreases (ketchup)
- Shear-Thickening: Viscosity increases (starch paste)
- Bingham Plastic: Needs yield stress to flow (mayonnaise)
- Thixotropic: Viscosity decreases over time (yogurt)

4. Applications:

- Harvesting (damage prevention)
- Processing (pulping, juicing)
- Storage (silo flow)
- Packaging (filling pastes, sauces)

5. Design Thinking Framework:

• **Empathize:** Understand user/product needs.

• **Define:** Identify rheological issues.

• **Ideate:** Propose solutions.

• **Prototype/Test:** Experiment and refine.

Student Worksheet Activity

Title: Rheological Properties - Observation Worksheet

Instructions: Observe and record the behavior of each material listed below when force is applied.

Material Type Behavior Observed Newtonian/Non-(Solid/Liquid) (Elastic/Plastic/Viscous) Newtonian Notes

Tomato

Mango

Banana

Water

Honey

Cornstarch

Solution

Discussion Questions:

- 1. Which produce showed elastic behavior?
- 2. Which samples were Newtonian fluids?
- 3. How does rheology impact handling or processing of each produce?