

Viscosity and Specific Gravity Table for Various Products

Product	Specific Gravity	Viscosity
Acetic Acid		
5%	1.01	
10%	1.01	31.7 SSU @ 59° F
50%	1.06	33 SSU @ 59° F
80%	1.08	35 SSU @ 59° F
Animal Fat	0.9	130 SSU @ 115° F 50 SSU @ 200° F
Barbecue Sauce	1.05	11,500 SSU @ 40-75° F
Beer	1.02	32 SSU @ 68° F
Blood - Animal	.93-.98	15,000 SSU @ 55° F
Butter	.93-.98	15,000 SSU @ 55° F 440 SSU @ 90° F 220 SSU @ 115° F
Coconut Oil	0.92	125 SSU @ 106° F
Corn Oil	0.92	135 SSU @ 130° F 54 SSU @ 212° F
Corn Starch Solutions		
22 Baume	1.18	150 SSU @ 70° F 130 SSU @ 100° F
24 Baume	1.2	600 SSU @ 70° F 440 SSU @ 100° F
25 Baume	1.21	1400 SSU @ 70° F 800 SSU @ 100° F
Cottage Cheese	1.02	4,300 SSU
Dressing		
Cream (Sweet)	1	73 SSU
	.99	140 SSU
	.99	215 SSU
Egg Yolk	1.12	21,500 @ 35° F
Gelatin	1.01	1,380 - 2,580 SSU @ 160° F
Glucose	1.35 - 1.44	35M - 100M SSU @ 100° F 4M - 11M @ 150° F

Product	Specific Gravity	Viscosity
Honey	1.3	1250 - 1425 SSU @ 100° F
Ice Cream Mix	1.15	1050 SSU @ ° F
Lard	0.96	287 @ 100° F
Linseed Oil	.92-.94	143 @ 100° F 93 @ 130° F
Malt Syrup	1.41	85,400 SSU @ 77° F
Maple Syrup	1.37	2,000 SSU @ ° F
Margarine	0.93	13,900 SSU @ 84° F
Milk	1.02 - 1.05	31.5 @ 68° F
Molasses		
A. First	1.4 - 1.46	1300 - 23,500 SSU @ 100° F 700 - 8160 SSU @ 130° F
B. Second	1.43 - 1.48	6535 - 61,180 SSU @ 100° F 3058 - 15294 SSU @ 130° F
C. Blackstrap	1.46 - 1.49	12,190 - 255M @ 100° F
Mustard	1	17,000 SSU @ 85° F
Olive Oil	.91 - .92	200 SSU @ 100° F
Peanut Butter	1.2	77,400 SSU @ 110 - 140° F
Sesame Seed Oil	0.92	184 SSU @ 100° F 110 @ 130° F
Soy Bean Oil	0.91	500 SSU @ 44° F
Tomato Paste	1.14	60M - 80 M SSU 21M SSU approx.
Water	1	31 SSU @ 68° F