Gurukul International Multidisciplinary Research Journal (GIMRJ)*with*
International Impact Factor 8.357
Peer Reviewed Journal
https://doi.org/10.69758/GIMRJ/2505I5VXIIIP0033

e-ISSN No. 2394-8426
Monthly Issue
MAY-2025
Issue–V, Volume–XIII

Study of Newtonian and Non-Newtonian Fluids with a Focus on Ketchup as a Non-Newtonian Fluid and Its Applications

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Abstract

Fluids exhibit diverse behaviors under applied forces, classified broadly into Newtonian and Non-Newtonian fluids. Newtonian fluids have a constant viscosity regardless of applied stress, while Non-Newtonian fluids display viscosity variations based on stress conditions. This paper explores the fundamental differences between these fluid types, emphasizing the unique characteristics of Non-Newtonian fluids. Ketchup, a widely used food product, serves as a primary example of a shear-thinning Non-Newtonian fluid. This study delves into its rheological properties, flow behavior, and industrial applications, highlighting its relevance in food processing, packaging, and material science.

Keywords: Newtonian fluids, Non-Newtonian fluids, Ketchup, Shear thinning, Rheology, Applications

1. Introduction

Fluid mechanics plays a pivotal role in scientific and industrial domains [1]. The classification of fluids into Newtonian and Non-Newtonian categories is essential for understanding their behavior under different stress conditions [2]. Newtonian fluids, like water and glycerin, follow Newton's law of viscosity, where shear stress is linearly proportional to shear rate [3]. In contrast, Non-Newtonian fluids, such as ketchup, blood, and polymer solutions, exhibit nonlinear viscosity changes under stress [4].

Ketchup serves as a quintessential example of a shear-thinning Non-Newtonian fluid, where viscosity decreases with increasing shear rate [5]. This property is crucial for applications in food packaging, dispensing mechanisms, and material science [6].

2. Newtonian vs. Non-Newtonian Fluids

Newtonian fluids obey Newtons law of viscosity, where the shear stress is directly proportional to the shear rate, maintaining a constant viscosity.

$$\tau = \mu\gamma^*$$

where:

- τ =shear stress (Pa),
- μ =dynamic viscosity (Pa·s),
- γ^* =shear rate (s^{-1}).

  The viscosity (μ) remains constant regardless of applied shear stress. Examples include water, glycerol, and most gases.

Non-Newtonian fluids deviate from this linear relationship, exhibiting behaviors such as:

- Shear-thinning (Pseudoplastic): Viscosity decreases with increasing shear rate (e.g., ketchup,

paint, blood).
- **Shear-thickening (Dilatant):** Viscosity increases with increasing shear rate (e.g., cornstarch in water).
- **Bingham Plastic:** Requires a yield stress before flowing (e.g., toothpaste, mayonnaise).
- **Viscoelastic fluids**: Exhibit both liquid and solid characteristics (e.g., polymers, gels).

3. Ketchup as a Non-Newtonian Fluid

Ketchup is a shear-thinning fluid, meaning its viscosity decreases when subjected to higher shear rates. This behavior is due to its composition, primarily water, tomato solids, pectin, and stabilizers. When left undisturbed, ketchup remains thick, but upon shaking or squeezing, it flows more easily. This property is advantageous in packaging and dispensing.

4. Rheological Properties of Ketchup

Ketchup's rheological behavior is influenced by:

Shear-Thinning Behavior

Ketchup's viscosity decreases when subjected to shear stress, allowing it to flow easily upon shaking or squeezing.
This behavior is modeled using the **Power Law (Ostwald-de Waele) equation:**

$$\tau = K \cdot \gamma^{*n}$$

where:
- K =consistency index
- n =flow behavior index ($n < 1$ for shear-thinning fluids)

Thixotropy

Ketchup exhibits **time-dependent viscosity recovery**, meaning its viscosity decreases under continuous shear but gradually recovers when left undisturbed.

Yield Stress

Ketchup requires a minimum stress (yield stress) to initiate flow, making it a **Bingham-like fluid** at low shear rates.

5. Applications of Non-Newtonian Properties of Ketchup

- Food Industry: Optimized packaging and controlled dispensing mechanisms.
- Material Science: Used as a model fluid for studying complex flow behaviors.
- Pharmaceuticals: Understanding biofluid mechanics for drug delivery systems.
- Engineering: Development of smart fluids for industrial applications.

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6. Graphical representation

Figure 1: Viscosity vs. Shear Rate for Newtonian and Non-Newtonian Fluids

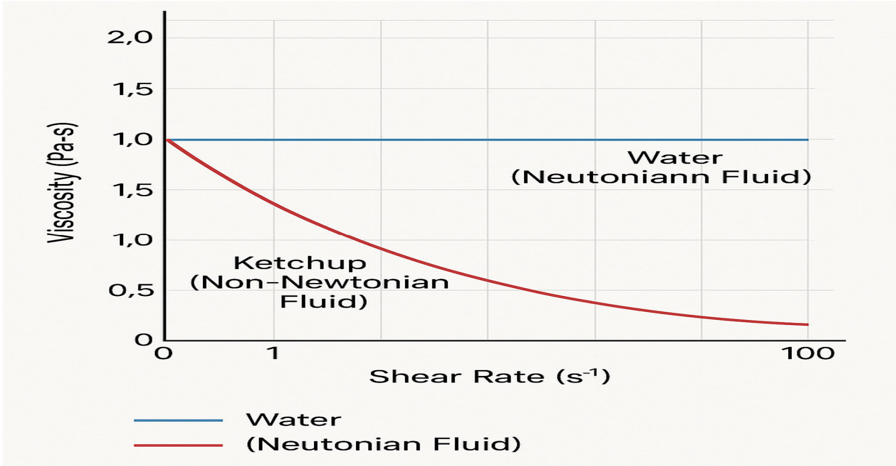


Figure 2: Flow Curve of Ketchup (Shear Stress vs. Shear Rate)

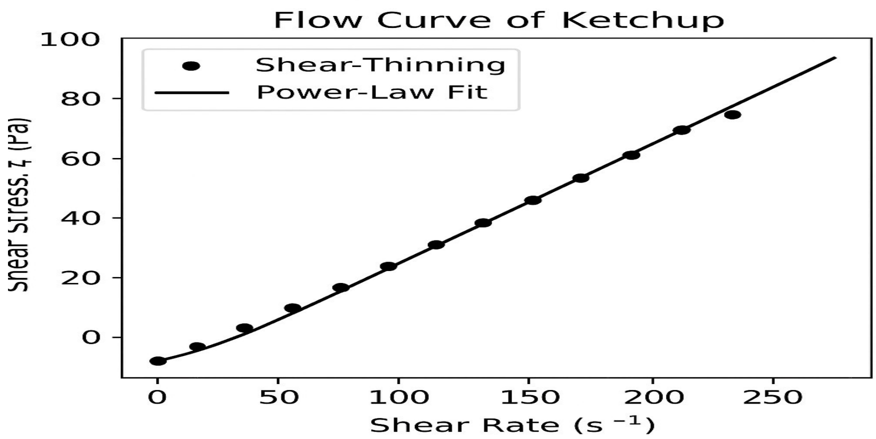
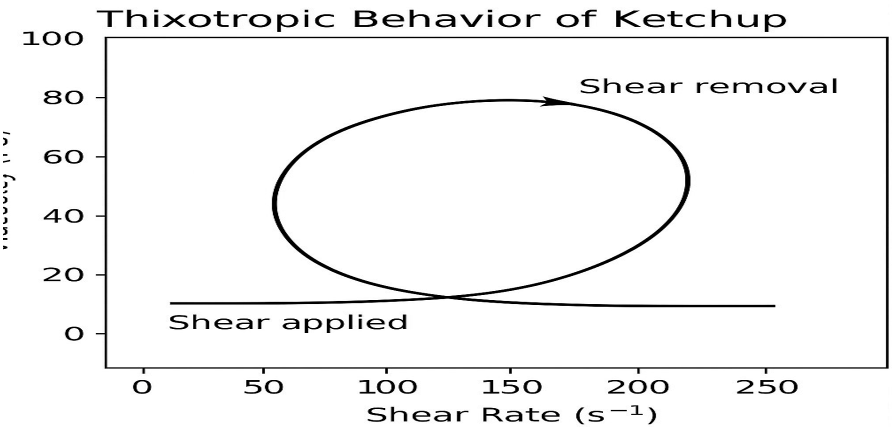


Figure 3: Thixotropic Behavior of Ketchup



7. Conclusion

Understanding the behavior of Newtonian and Non-Newtonian fluids is essential for various scientific and industrial applications. Ketchup, a classic example of a Non-Newtonian shear-thinning fluid, demonstrates significant practical importance in food technology, packaging, and material science. Further studies can explore advanced rheological modifications to improve its applications.

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