

Elizabeth Walker

*Easy as Pie: Testing the Viscosity of Starch at Different Temperatures*

At what temperature does starch exhibit the highest viscosity? The temperature at which starch has the highest viscosity will be room temperature because it has had sufficient time to cool and thicken. The purpose of this experiment was to see at which temperature the starch would be the most stable resulting in a more stable pie filling. This experiment was tested by using a "viscometer". The four readings from each temperature from each trial were averaged. The most viscous mixture was 25°C. The reading was 5.16. The least viscous mixture was 90°C. The reading for 90°C was 8.33. The hypothesis was supported by these results.