

RHEOLOGICAL STABILITY OF PISCO COM LUCUMA CREAM

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A research work was carried out on the rheological stability of pisco cream with lucuma, it is a product that contains pisco, milk, lucuma, sugar and stabilizer, and is consumed as an appetizer in festive gatherings and that when stored suffers a change in stability. Therefore, a stabilizer has been used in different concentrations in order to determine the best time without suffering rheological stability changes. The experiments have been carried out in the Laboratory of the Professional School of Agroindustrial Engineering of the National University of Moquegua - Peru. Initially, the stability is uniform for the different treatments in duplicate and it is stored for fifty days in the environment, after which its rheological characteristics will be analyzed. It is expected that one of the three treatments carried out will present a desired stability in storage time.

Keywords: Pisco, Cream, Lucuma, Rheology.