

# Viscosity Scales

Viscosity is a measure of the resistance of a fluid which is being deformed by either shear stress or tensile stress. In everyday terms (and for fluids only), viscosity is “thickness”. Thus, water is “thin”, having a lower viscosity, while honey is “thick”, having a higher viscosity. Put simply, the less viscous the fluid is, the greater its ease of movement (fluidity).

Viscosity describes a fluid’s internal resistance to flow and may be thought of as a measure of fluid friction. All real fluids (except superfluids) have some resistance to stress and therefore are viscous, but a fluid which has no resistance to shear stress is known as an ideal fluid or inviscid fluid.

EVERYDAY CONSUMABLE GOODS IN RELATION TO GENERAL PRODUCT VISCOSITY IN CENTIPOSE (CPS)		
Water @ 70 degrees F	1 - 3	centipoise (cps)
Blood or Kerosene	10	centipoise (cps)
Ethylene Glycol or Anti-Freeze	15	centipoise (cps)
Motor Oil (SAE 10)	50	centipoise (cps)
Corn Oil	65	centipoise (cps)
<b>UNFILLED RIGID URETHANE RESIN</b>	<b>80-120</b>	<b>centipoise (cps)</b>
Maple Syrup or Motor Oil (SAE 30)	150-200	centipoise (cps)
Caster Oil or Motor Oil (SAE 40)	250-500	centipoise (cps)
Glycerin or Motor Oil (SAE 60)	1,000-2,000	centipoise (cps)
<b>URETHANE RUBBERS</b>	<b>1,000-2,000</b>	<b>centipoise (cps)</b>
Honey or Corn Syrup	2,000-3,000	centipoise (cps)
Molasses	5,000-10,000	centipoise (cps)
Chocolate Syrup	10,000-25,000	centipoise (cps)
<b>SILICONE RUBBER</b>	<b>14,000-40,000</b>	<b>centipoise (cps)</b>
Ketchup or Mustard	50,000-70,000	centipoise (cps)
Peanut Butter or Tomato Paste	150,000-250,000	centipoise (cps)
Lard or Crisco Shortening	1,000,000-2,000,000	centipoise (cps)
Caulking Compound	5,000,000-10,000,000	centipoise (cps)
Window Putty	100,000,000	centipoise (cps)

These are general averages and NOT specifics, not all products fit neatly in this chart.  
Please check Technical Bulletins for specific mixed viscosity of products.

