Dilatancy Phenomenon

~ Introduction ~

Dilatancy is the volume change observed in granular materials when they are subjected to sheer deformations.

I read a book about Dilatancy Phenomenon before. At that moment I decided to research it.

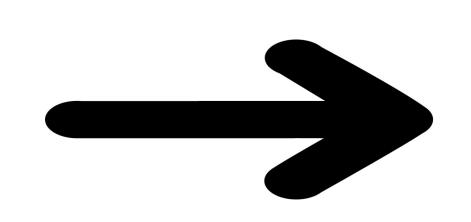
I wanted to check the Golden ratio and to check what happens if the conditions are changed.





Hypothesis







I think liquids can only mix with water because oil does not mix with it.

and

I think the Golden ratio will be 10:13 because I think 10:10 will be too little and 10:15 will be too big.

Golden ratio

water100ml	water:stard	water:starch(ml)	
starch10ml	10:01	X	
	10:02	X	
	•	•	
	•	•	
	•	•	
	10:15	0	
	10:16	0	
	10:17	0	
	10:18	0	
	•	•	
	10:20	Δ	
	10:21	Δ	
	10:22	X	
	•	•	
	•	•	
	•	•	

Experimental method

- 1. Put 100ml water in a container.
- 2. Add 10ml of starch.
- 3. Mix and check.
- 4. Repeat steps 2 and 3 until dilatancy happens.

Result

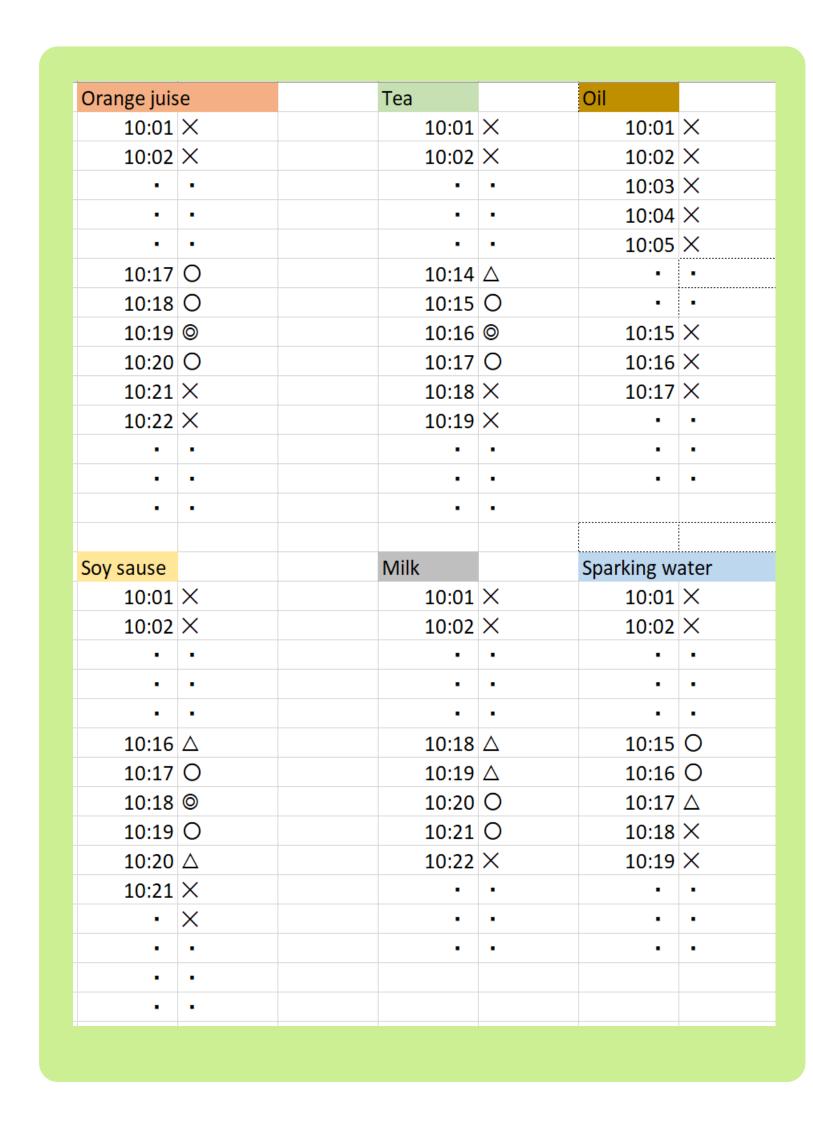
×···No dilatancy

△···Hardened by weak force

O··· Dilatancy was made

○ Golden ratio

Turn water into another liquid



- Dilatancy phenomenon was not seen in oil.
- Dilatancy phenomenon was observed in Orange juice, Tea, Soy sauce, Milk, and Sparkling water.
- Dilatancy phenomenon was best seen in orange juice.
- Milk and Sparkling water did not show the Dilatancy phenomenon well.
- · Most liquids have a best Dilatancy phenomenon ratio of 10:15.

Discussion

Conditions for seeing the Dilatancy phenomenon:

- Liquid contains water.
- Liquid does not contain oil.
- Water and oil do not mix with starch because they repel each other.

Impressions

I'm glad I tried this experiment and it was fun. I want to try various experiments in the future.

https://www.ed.tus.ac.jp/~kaken/column/001_dilatancy.html https://www.ctv.co.jp/hapiene/program/20180331/index.html