Product name:	Product code:
Texture Analyzer for Packaged Food Products	CMI-IND-0258

Description

Texture analyzer that runs compression, penetration, shear and tension tests on packaged foods with interchangeable probes. Used by food manufacturers to measure firmness, chewiness and crispness of bakery, snack and dairy products.

Technical specification

- Probe set
- Base table
- Calibration weight

A load cell and probe move into the food sample at a set speed and record force against distance or time. Different probes simulate biting, cutting or spreading. Texture profile analysis gives hardness, springiness and cohesiveness.

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Features

- Load cell and probe unit
- Probes cylindrical, cone, blade
- Speed 0.01 to 40 mm/s
- TPA and cutting tests
- PC software with macros

Technical Specifications

Test Standards	ASTM D7015 reference, TPA method
Load Capacity	500 N (options 50 to 5000 N)
Force Accuracy	+/- 0.1 % FS
Test Speed	0.01 to 40 mm/s
Travel	300 mm
Sampling Rate	500 points/s
Probes	Set of 10
Power	230 V AC, 50 Hz

Standard Accessories