


# FOOD *texture* ANALYZER

## Grip & Fixture



**BRAVO**  
By Tech Quality Co.,Ltd.


 Made In Thailand

### Ordering Information

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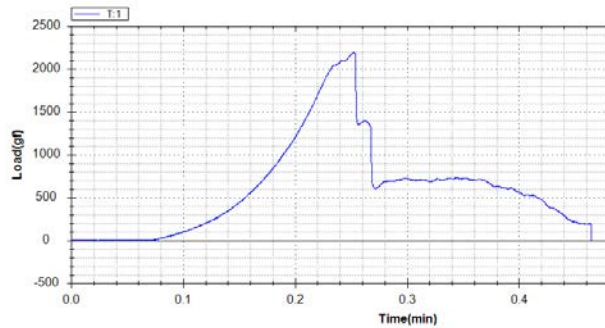


## Ball Probes

For determining surface hardness of products such as cheeses, fruits and vegetables, or the gel strength of Surimi products, the ball probe range features precision-engineered stainless steel ball-end probes. This ball design of probe is ideal for testing products with uneven surfaces.

### Applications :

Hardness of product Gel Strength or burst strength



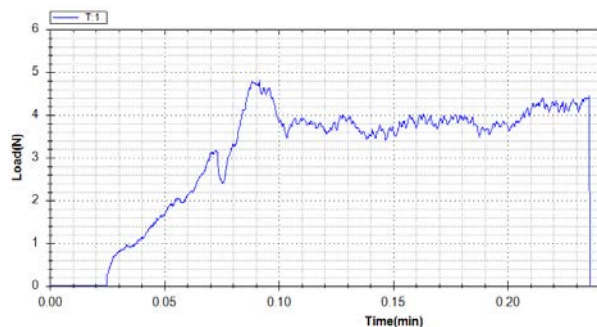
### Specification :

Ball Diameter : 4 , 5 , 6 , 8,10, 25 mm  
Screw Fitting : M5

The principle of the cylindrical probe is that as the probe is forced into the sample, a shearing force acts. Which causes the sample to deform or rupture. This produces a curve showing load resulting from deformation.

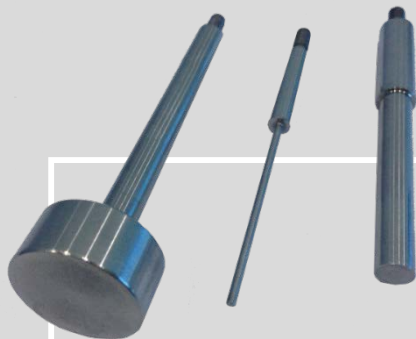
### Applications :

Cylindrical probes have traditionally been used as general purpose compression probes for a wide range of applications.



### Specification :

Diameter : 2,4, 5, 6 ,8, 10, 25, 35 mm.  
Screw Fitting : M5



## Cylinder Probes

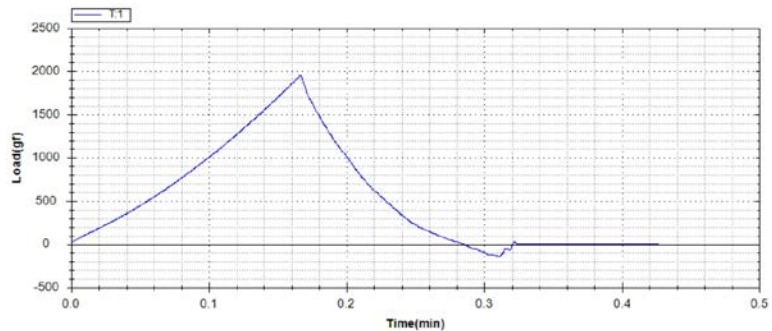


## Cone Probes

Cone probes are supplied with a range of angles, from 15° to 90°. The selection of the appropriate cone is, in some cases, dependent upon the testing standard, or alternatively can be selected appropriately for the consistency of the material being tested.

### Applications :

Cone probes have been used for many years, particularly on penetrometers, for testing building industry products such as sealants and mastics, and the cosmetics and pharmaceutical industries for testing creams and pastes. Cone probes are useful for determining the spreadability of dairy products such as margarine, butter and spreads



### Packaging :

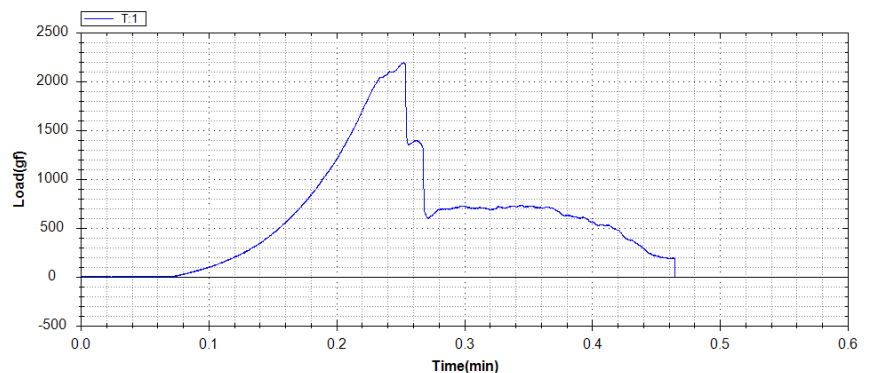
Screw Fitting M5



## Warner Bratzler Shear Blade Set

The jig consists of a rigid frame supporting a shear bar. Interchangeable shear blades fit into the frame.

**Capacity :** 500 N.



### Packaging :

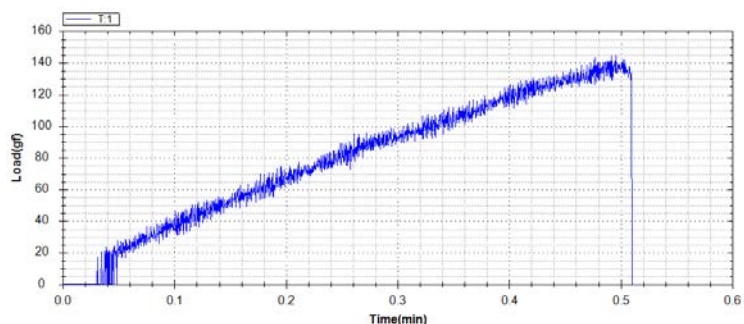
The kit is supplied with two blades: A square cut blade, a 'V' blade.



**Spaghetti  
Noodle  
Testing  
Fixture**

The set consists of two roller grips, designed for tensile testing of food products such as spaghetti and noodles.

**Load Cell** : 20 N. required

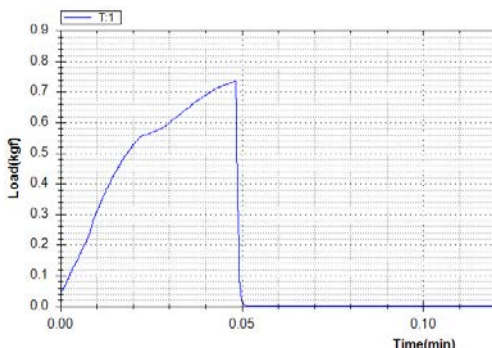


**Packaging** :  
Complete upper and lower jig



**3-Point  
Bend Test  
for food**

Three point bend jig for general purpose food sample fracture testing.

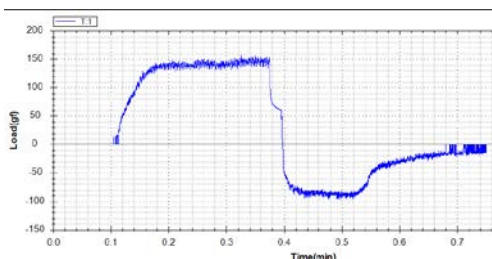


**Packaging**  
Complete jig.



**Back  
Extrusion  
Food Cell**

The Back Extrusion Food Cell consists of a circular plunger which is driven into a larger cylinder to compress the food sample and force it through the gap between the plunger and the container. This results in a peak compression force and then a fluctuating compression force.



**Loadcell** : 100 N.  
required

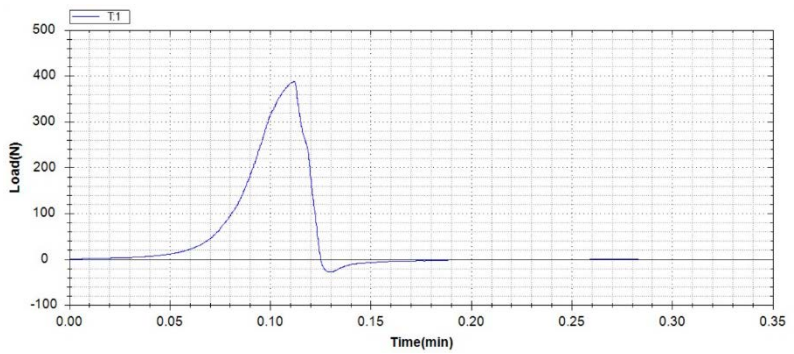
**Packaging**  
The kit is supplied  
with three different  
diameter plungers



Rice Extrusion Rig

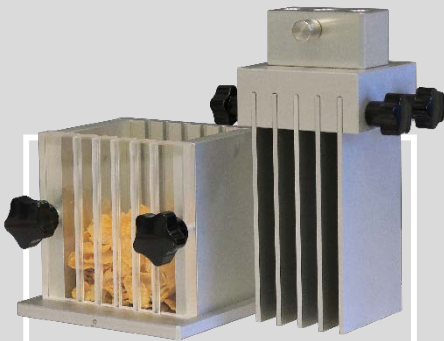
The rice extrusion rig is support for ISO 11747 (extrusion test standard) and design for stickines and soft properties of cooked rice.

**Load cell :** 1000 N. required



**Packaging :**

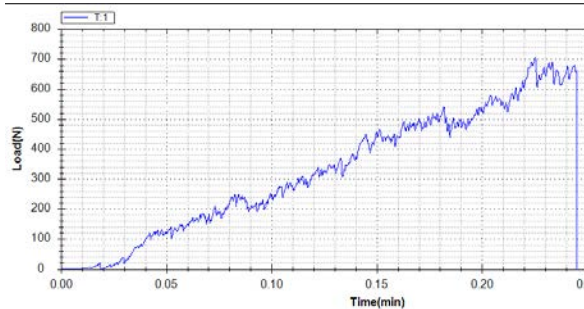
The kit is supplied with rice extrusion rig / fixture width 12mm with a 1.5 radii on upper and lower fixture.



Kramer Shear cell

The Kramer shear cell used for shear testing of uneven shape test such as cereals, vegetable, conplex etc.

**Load cell :** 1000 N. required



**Packaging :**

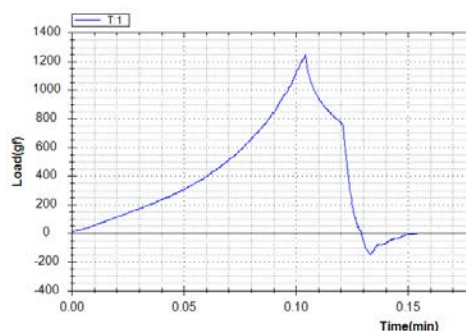
The kit is supplied with fixture, an upper fixture with 5 blades that match to 5 slots in the lower fixture



Dough stickiness

The Dough Stickiness Jig is used for the stickiness properties of dough, test result for stickiness and softness.

**Load cell :** 200 N. required



**Packaging**

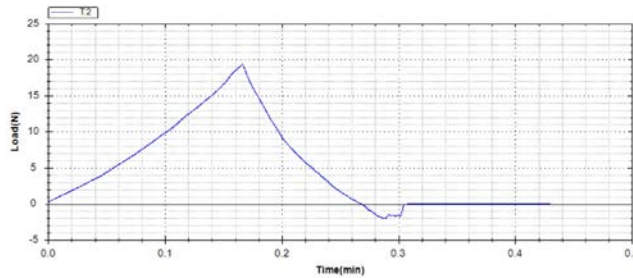
Include cylinder probe diameter 25 mm 1 pcs



**Spreadability Jig**

The jig is used to test the Spreadability of butter, margarine, fat, cream lotion, cheese spreads, chocolate spreads and pastes  
It consists of a universal pot holder two sample pots and a 90 ° cone probe

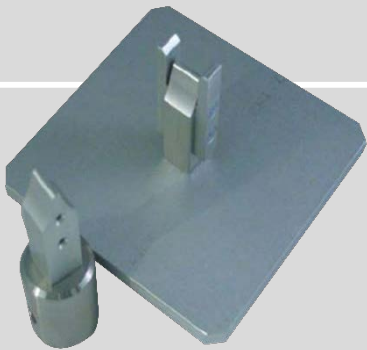
**Load cell :** 100 N. required



**Packaging :**

It consists of a universal pot holder two sample pots and a 90 ° cone probe

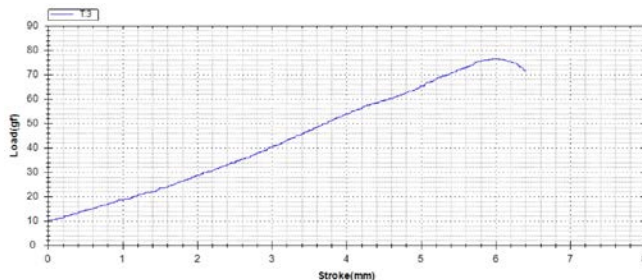
Screw Fitting : M5



**Volodkevich Bite Jig**

The Volodkevich Bite Jig is primarily used for shear testing on meat products although may be used for other products; it simulates a bite action similar to incisor action. Fixture width 12mm with a 1.5 radii on upper and lower fixture

**Load cell :** 1000 N. required



**Packaging :**

Fixture width 12mm with a 1.5 radii on upper and lower fixture



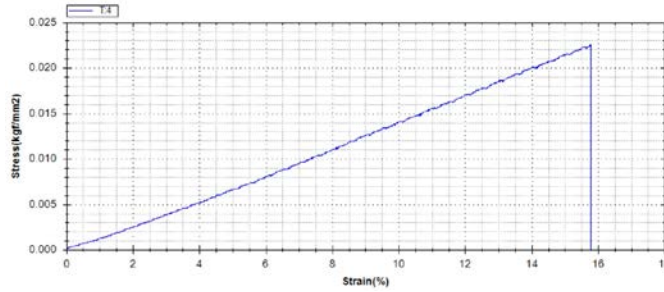
**Base Table**

The base table is support for food texture analyzer standard, It can be used as a general testing platform and also to hold some of the specialist fixture.

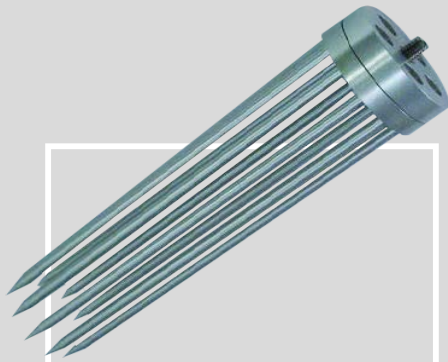


## Magnus Taylor Puncture Probe Set

Ideal for puncture and penetration tests on fruits, vegetables and other food products. This set consists of two pairs of cylindrical probes of different diameters: 8 mm and 11 mm. Each pair has one half round domed end. Test is a simple compress to limit from trigger.



**Specification :**  
Screw Fitting : M5



## Multi-Probe

The Multi-probe Jig is primarily used for testing the firmness and hardness of samples. The unique product design allows for typical products are jams, cabbage, preserves, marmalades, ice creams, nut spreads and peanut butter.

**Load cell :** 1000 N. required

## Texture Analysis Accessory Kits

A range of texture analysis accessories kits are available. Each kit consists of specially selected jigs and probes for analysis of specific food types. Application of a texture analysis system in an organization can highlight numerous quality improvement opportunities and other benefits through operations, typically research and development, production/process control, and quality assurance/control.

## **Bakery Accessories Kit**

### **A Bakery Kit containing the following items :**

- 3-point bend jig
- Dough firmness testing set
- Comparative dough stickiness measurements jig
- Crisp fracture support jig
- 25 mm diameter cylinder probe

## **Confectionery Accessories Kit**

### **A Confectionery Kit containing the following items :**

- 3 point bend jig
- 4 mm diameter cylinder probe
- 25 diameter cylinder probe
- 4 mm diameter ball probe
- 12mm diameter ball probe

## **Dairy Accessories Kit**

### **A Dairy Kit consisting of the following items :**

- Butter cutting jig
- 50 mm diameter cylinder probe
- 2 mm diameter cylinder probe
- 4 mm diameter cylinder probe

## **General Food Probe Kit**

### **This probe set contains the following items :**

- 6 mm diameter cylinder probe
- 25 mm diameter cylinder probe
- 12 mm diameter ball probe
- 25 mm diameter ball probe