

Application Guide for Texture Analyzer

Quality Control, Product Development and R&D

Food

Dairy	Bakery	Snack Foods	Meat	Fruit & Vegetables
Butter	Bread	Chips	Beef	
Cheese	Dough	Confections	Poultry	
Tofu	Pastry	Granola Bars	Seafood	
Yoghurt			Surimi	

COSMETICS & PERSONAL CARE

Creams	Eye liner pencils	Lipstick
Mascara	Powder compacts	Soap bars

PHARMACEUTICALS

Adhesive dressing	Gelatins	Inhalation	Syringe testing
Tablet hardness	Topicals	Transdermal	

MATERIALS

Adhesives	Caulking	Grease	Packaging
Paste	Rubber	Wax	

Properties Measured

Adhesiveness	Apparent Modulus	Breaking Point
Burst Strength	Chewiness	Coefficient of Friction
Cohesiveness	Consistency	Elasticity
Fracture Force	Gel Strength	Gumminess
Hardness	Pliability	Relaxation
Ripeness	Spreadability	Tackiness
Yield Point		



Viscosity

Texture

Rheology

In-line

QC

Powder

Moisture

Gas



TEXTURE

RHEOLOGY

IN-LINE

VISCOSITY

POWDER

MOISTURE

GAS