TA Prime

Food Texture Analyzer

🇹🇭 **MADE IN THAILAND**

The Stealth TA Prime Series

Table Top Food Texture Analyzer are designed to test a wide spectrum of materials including low force application for a wide range of food types, including baked goods, cereals, confectionaries, snacks, dairy, fruit, vegetables, gelatins, meat, poultry, fish, pasta and even pet food & Packaging etc.

In food texture testing, standard tests such as compression, tension and flexure are used to measure Brittleness, Chewability, Chewiness, Elasticity, Fracturability, Gumminess, Hardness1, Hardness2, Rubberness, Springiness, Stringiness, Adhesive, Adhesiveness, Consistency, Crispness, Crumb Extensibility, Crunchiness, Extensibility, Gel Strength, Hardness work done, Index of viscosity, Ripeness, Rupture Strength, Spreadability, Toughness, Work of Cutting, Work of Failure. Work of Penetration, Work of Shear

Model TA Prime
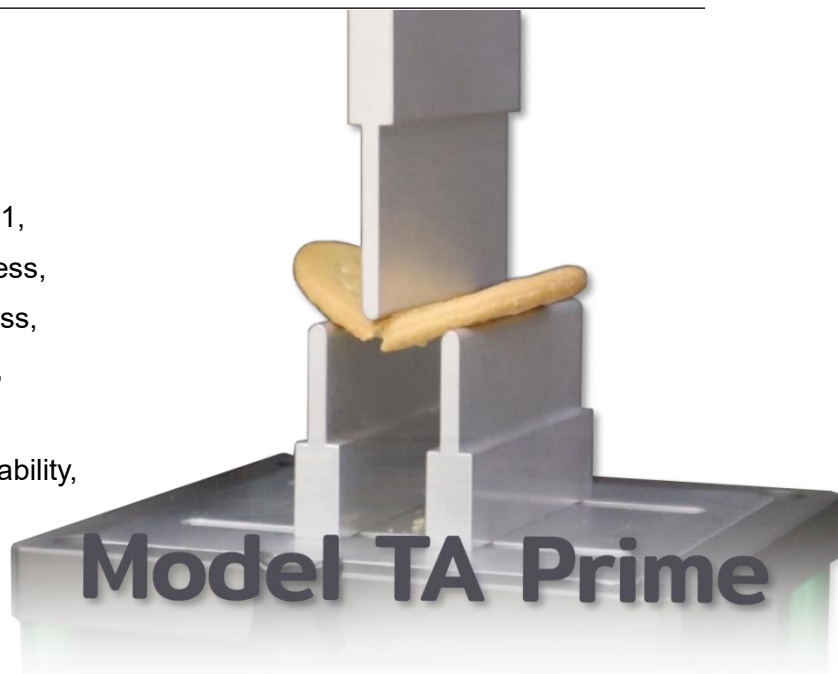
Simple to use Test Setup

Limit Testing Break Testing
Loop Testing Preload Setup
Elongation Auto Return,
Over Load Protection,
Auto Save after test

Muli-control mode

- Constant speed
- Constant Displacement
- Multi-step control

Applications

-Food & Packaging, etc.
- Bulk Analysis
- Tension / Compression
- Extrusion / Back Extrusion
- Puncture & Penetration
- Shear
- Bend & Break
- Peel & Seal

Specification

TA Prime Machine Capacity : 1KN

DC Motor Drive set

Crosshead Speed Range : 15-800mm/min

Displacement Resolution : 0.00001mm

Crosshead Travel : 0.01 - 300 mm

Calibration Tension & Compression 10 point

Load Cell Accuracy : +/- 0.1% FS

/ ISO17025 – 1 Class 0.5

Speed Accuracy : 2%

Data Transfer : Rate to PC 1 kHz.

Operating Temperature : 5° to 35°C (41° to 95°F)

Communication port : USB

Supply Voltage : 220Vac ±10% 50-60 Hz 3Amp

High Accuracy : Ball Screw Type

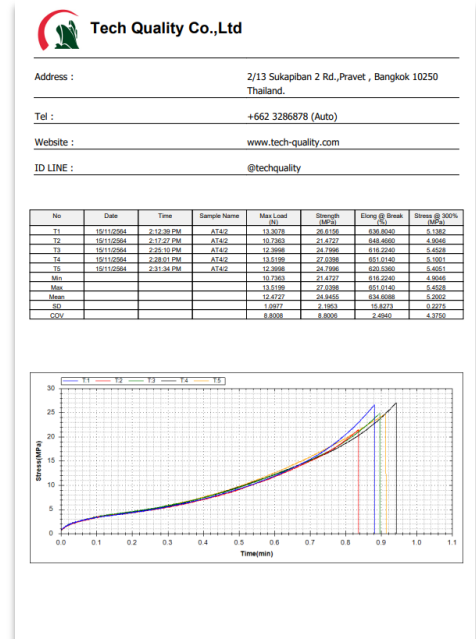Weight Approx : 30 kg

Warranty : 1 Year

Blackhole software

Multi Graph Displays

Excel , PDF
User design reports

Print Export Export

Multi Display & Decimal Point

	Variable	Unit	Decimal
Display 1	Force	N	2
Display 2	Hardness1	gf	3
Display 3	Crispness	-	3
Display 4	Stringiness	s	6
Display 5	Adhesiveness	N/s	3

Sample Information

Multi-stage testing with Bravo software

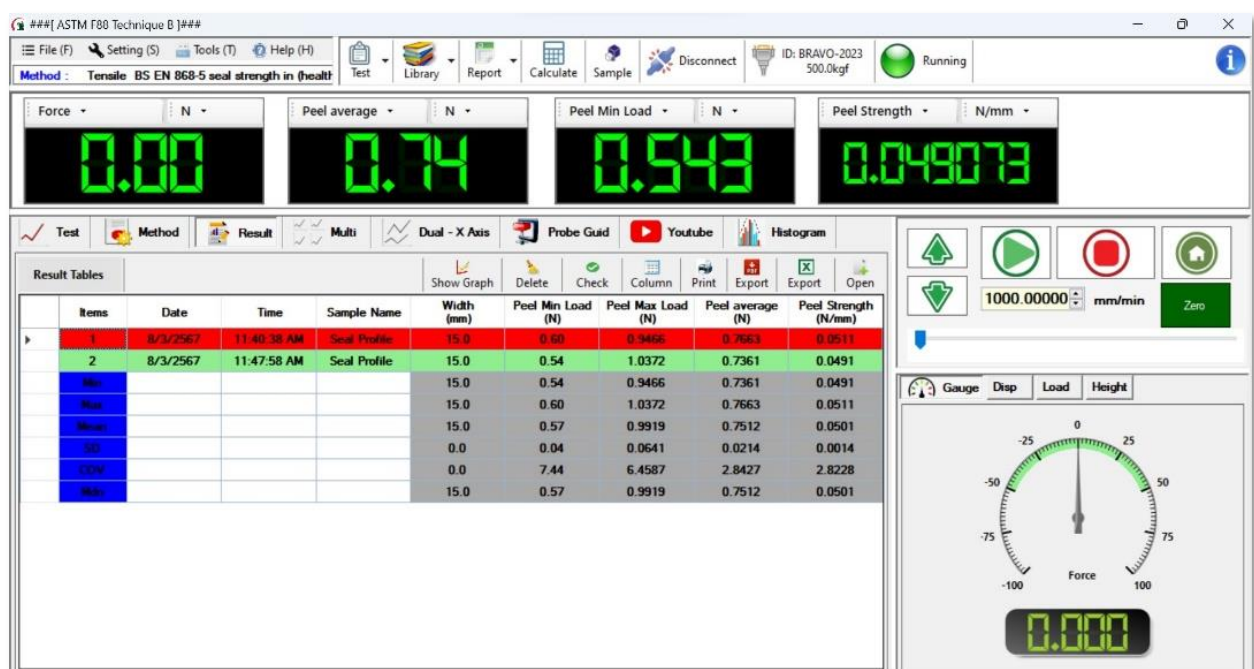| Step	Direct	Control Break Type	Speed:mm/min	Target:Unit
1	Tensile	PreLoad	1000:mm/min	1:N
2	Tensile	Load	50:mm/min	15:N
3	Tensile	Stroke	300:mm/min	29:mm
4	Tensile	Stress	20:mm/min	10:kgf/mm2
5	Compress	Load	99:mm/min	1:kgf

Statistic Reports

Auto test setup & load protect
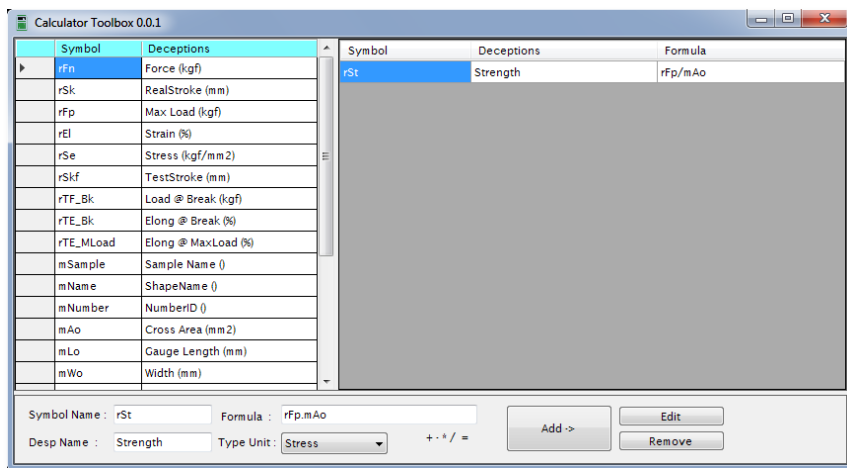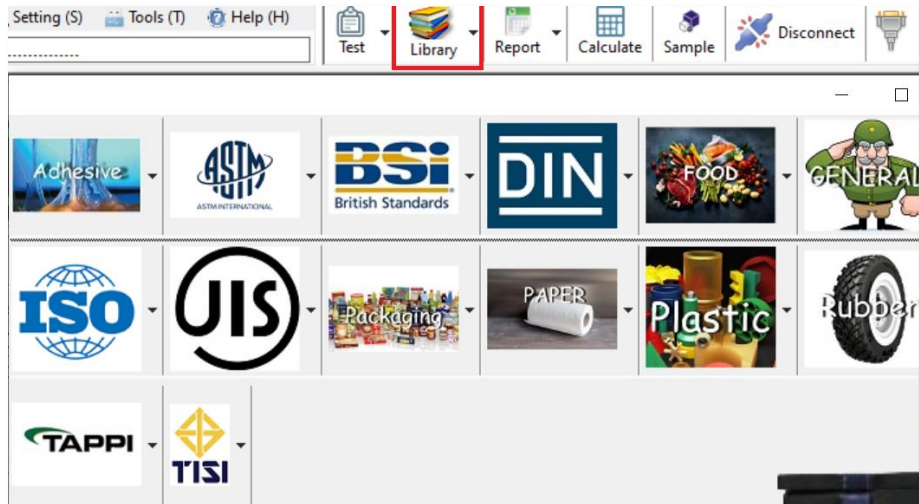
"Formula design by user"
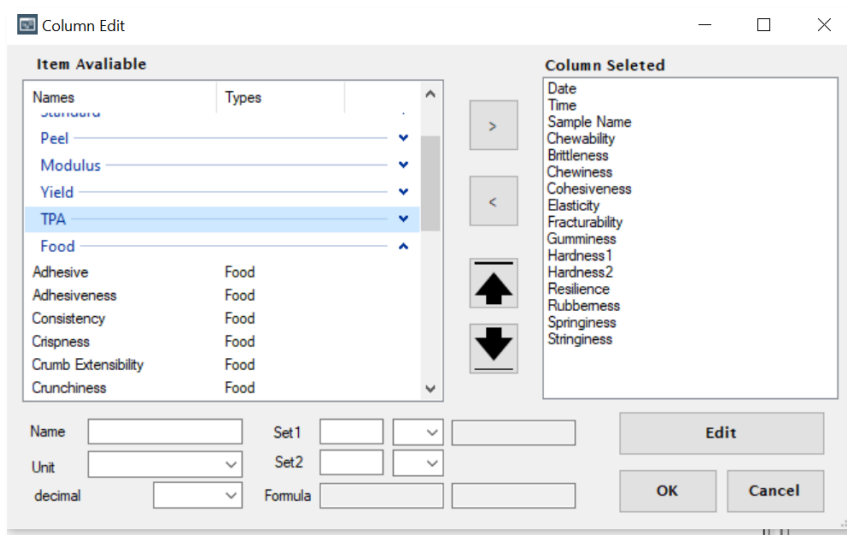
"Selectable result"

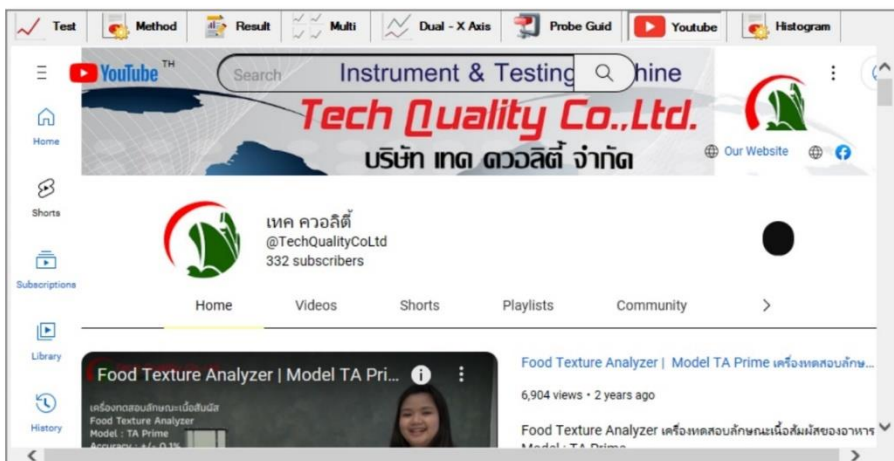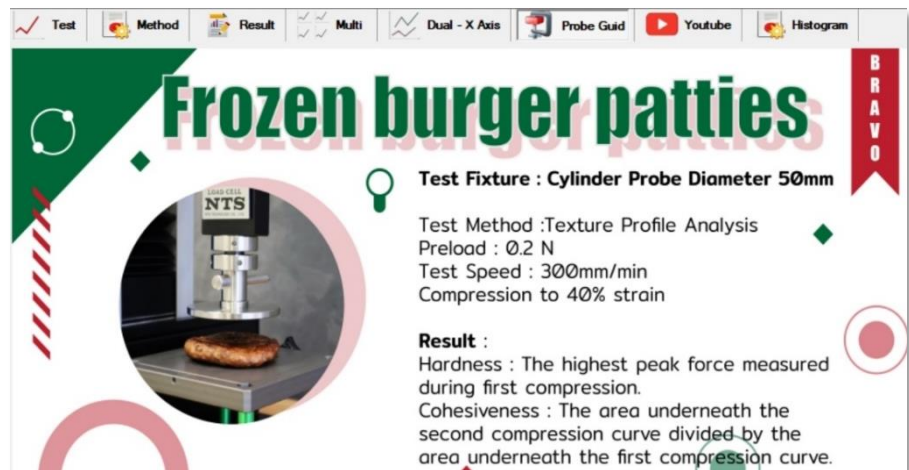**"Results can be color-coded for immediate pass/fail recognition"**

Library

Standard Library

Probe Guide

Frozen burger patties

Test Fixture : Cylinder Probe Diameter 50mm

Test Method :Texture Profile Analysis
Preload : 0.2 N
Test Speed : 300mm/min
Compression to 40% strain

Result :
Hardness : The highest peak force measured during first compression.
Cohesiveness : The area underneath the second compression curve divided by the area underneath the first compression curve.
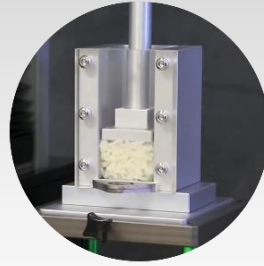

YouTube Guide

Food Texture Analyzer

Wafer

Noodle

Rice

Bread

Tomato Ketchup

Ice Cream Cone

Crispy Rice

Cabbage and Chinese Cabbage

Hot Dog

Crispy Cookies

Mantou

Cereals