

TESTING ATTACHMENTS FOR PASTA PRODUCTS

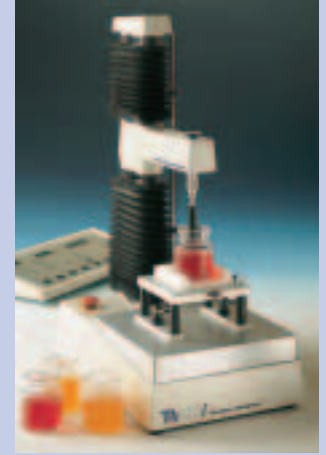
Any of the Stable Micro Systems Texture Analyser range may be used for testing the products listed below. A selection of special attachments and typical measurements are also shown which are used commonly in this application area. However they do not represent the entire range of attachments available for the testing of pasta and noodle products. Test procedures usually fall into (but are not limited to) one of the following categories: compression, puncture/penetration, tension, fracture/bending, extrusion (forward and backward), cutting/shearing.



TA.XTplus
Texture Analyser



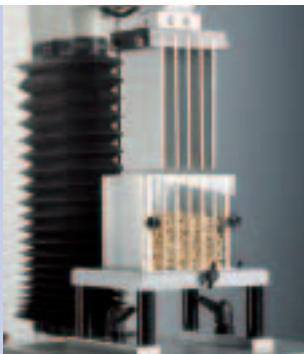
TA.HDplus
Texture Analyser



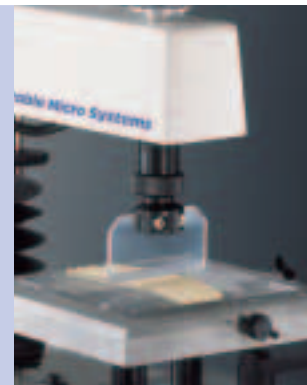
TA.XT2i
Texture Analyser

Typical measurements include:

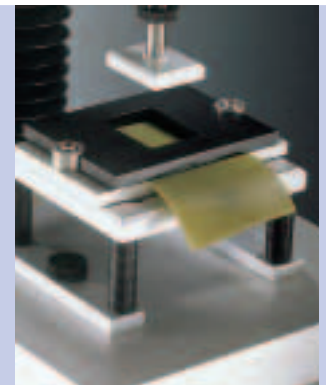
- **AACC (16-50) standard method**
- **Firmness:** can be used to monitor effects of texture due to change of ingredients, formulation or processing parameters
- **Strength of uncooked pasta:** which would have implications for transport stability
- **Strength of cooked pasta:** giving an indication of the "bite" on consumption
- **Stickiness of cooked pasta:** which would give an idea of the amount of starch released and, therefore, information on the structural properties and recipe formulation.
- **Tensile strength**
- **Extensibility**
- **Flexure:** e.g. dry spaghetti



Kramer Shear Cell
This rig performs a bulk/compression shearing test, particularly useful when trying to assess the firmness of cooked pasta shapes



Light Knife Blade
The standard AACC (16-50) Pasta Firmness blade



Pasta Firmness/Stickiness Rig
Used to measure the Firmness and Stickiness of cooked pasta



Spaghetti Flexure Rig

This rig measures the compression and flexure characteristics of uncooked spaghetti which is of interest when investigating possible inherent weaknesses due to sprout damage of the durum wheat or incorrect drying procedures.



Spaghetti/Noodle Tensile Rig

Used to perform break strength and elasticity measurements on both noodle and spaghetti samples. The roller design ensures that the sample is not split or cut during the test and that the break occurs along the extended part of the sample.



Application Studies are available for the testing of Pasta products using either the TA.XT2i, TA.XTplus or TA.HDplus texture analysers.

In addition, **Scientific Papers** have been published which reference the use of the TA.XT2i, TA.XTplus and TA.HDplus in the testing of Pasta products.

Paper titles and citation details are available on our website.

Stable Micro Systems Ltd
Vienna Court, Lammas Road,
Godalming, Surrey GU7 1YL

Telephone: **01483 427345**

www.stablemicrosystems.com

Contact your local **DISTRIBUTOR** for a demonstration and quotation.

Request a **BROCHURE**