



FOOD TEXTURE FIXTURES

FOOD TEXTURE ANALYSIS FIXTURES

Starrett can supply a variety of testing fixtures for food texture testing applications. Shear, brittleness, softness, crispness are all qualities that can be measured using Starrett test fixtures.

All fixtures are made of corrosion resistant and durable materials.

OPERATION

Various food products are tested for properties such as shear strength, brittleness, crispness, ripeness and more. Using these test fixtures, users can assess the food product's characteristics relative to how food changes physical state during consumption- chewing, shearing, tearing.

TESTING STANDARDS

There are a variety of testing standards for different types of food products from solid and semi-solid items to baked goods, meats, dairy products, confectioneries, pastas and more. Contact your Starrett representative for more information about your specific testing method and the available test fixtures.



Food Texture Fixtures						
Model No.	Load Capacity			Cell Size	No. of Blades	Blade Thickness
	N	KGF	LBF			
SHEAR-KRAMER-70	500	50	110	70 x 70	10	3 mm
SHEAR-KRAMER-120	500	50	110	120 x 120	9	5 mm
SHEAR-WB	2,000	200	450	-	1	1 mm

FOOD TEXTURE ANALYSIS FIXTURES

These shear test fixtures are designed especially for determining food texture characteristics such as tenderness, toughness, etc. They mount to a 15.9mm clevis and are secured with a locking ring and grip pin.

KRAMER SHEAR BLADE FIXTURE

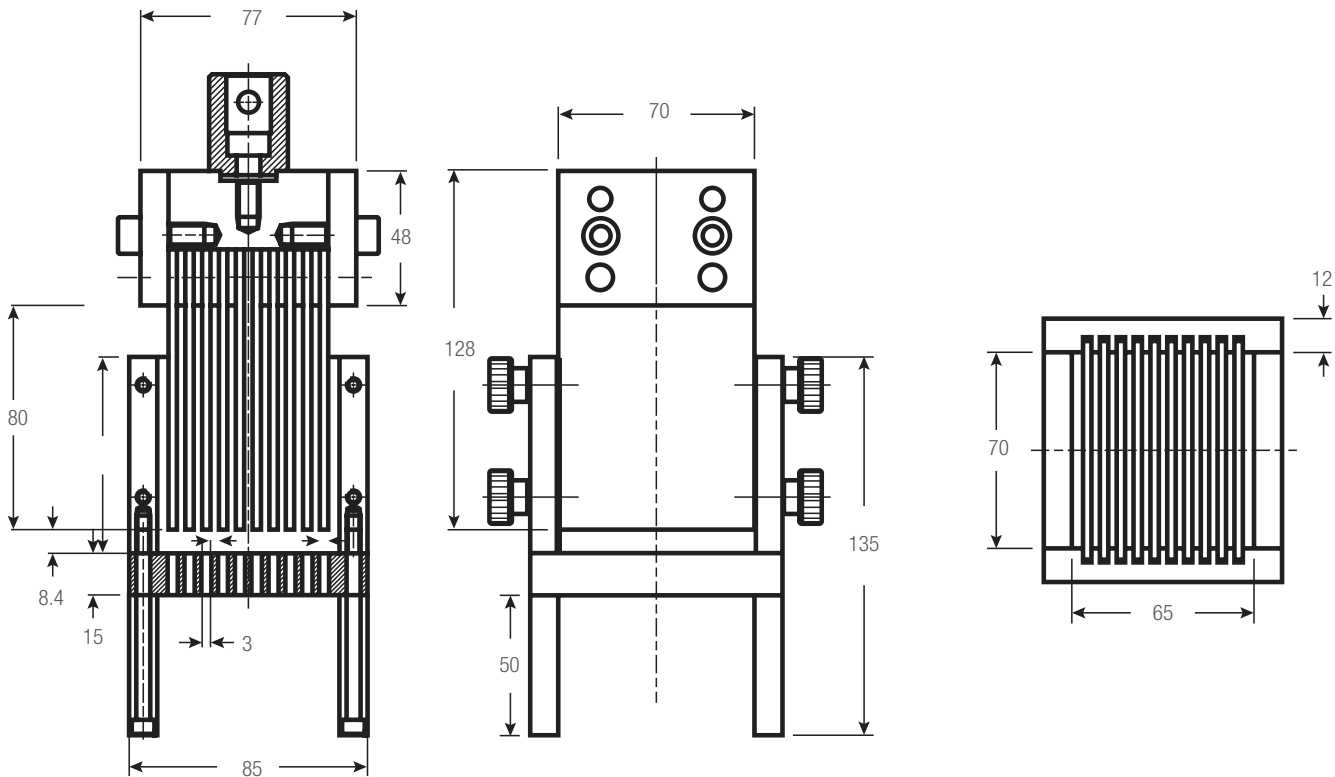
STAINLESS STEEL

- For general-purpose compression applications on small fruits, vegetables, meats, etc.
- Stainless steel V2A blades and fixture for easy cleaning
- Operating Temperatures -112° to 356°F (-80° to 180°C)



Food Texture Fixtures												
Model No.	Load Capacity			Cell Size		Blade Thickness		No. of Blades	Weight (each)		Clevis Type mm	Supply
	N	KGF	LBF	in	mm	in	mm		lbs	kgs		
SHEAR-KRAMER-70	500	50	110	2.75 x 2.75	70 x 70	0.12	3	10	15.4	7.0	15.9	1

DIMENSIONS



FOOD TEXTURE ANALYSIS FIXTURES

KRAMER SHEAR BLADE FIXTURE

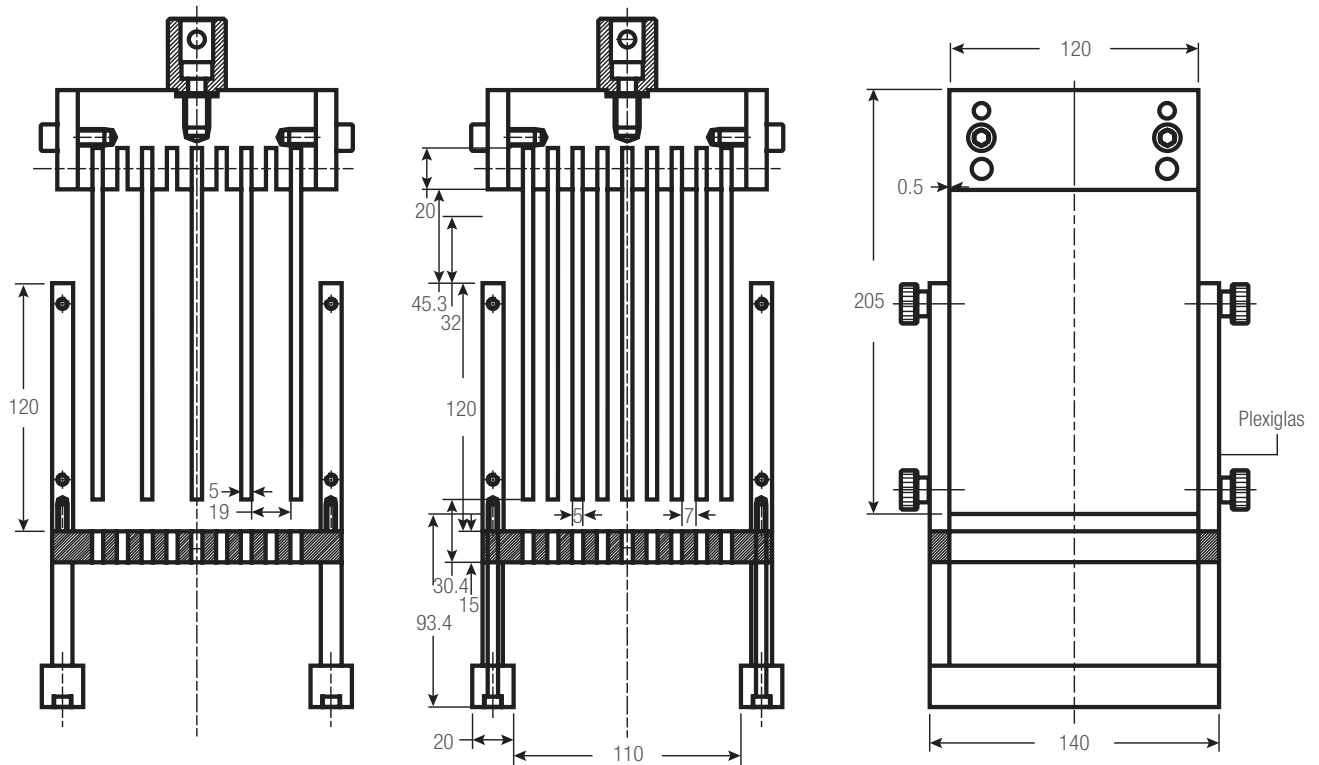
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Food Texture Fixtures												
Model No.	Load Capacity			Cell Size		Blade Thickness		No. of Blades	Weight (each)		Clevis Type mm	Supply
	N	KGf	LBF	in	mm	in	mm		lbs	kgs		
SHEAR-KRAMER-120	500	50	110	4.72 x 4.72	120 x 120	0.2	5	9	30.8	14.0	15.9	1

DIMENSIONS



FOOD TEXTURE ANALYSIS FIXTURES

WARNER BRATZLER FIXTURE

STAINLESS STEEL

- For compression/shear applications on meats
- Stainless steel V2A blades and fixture for easy cleaning
- Operating Temperatures -112° to 356°F (-80° to 180°C)



Food Texture Fixtures										
Model No.	Load Capacity			Blade Thickness		No. of Blades	Weight (each)		Clevis Type mm	Supply
	N	KGF	LBF	in	mm		lbs	kgs		
SHEAR-WB	2,000	200	450	0.04	1	1	4.9	2.2	15.9	1

DIMENSIONS

