

Case Study

COMPLETE MEASURING SYSTEM OF MECHANICAL AND MORPHOLOGICAL PROPERTIES OF PRODUCTS



Project ID:

Our company in cooperation with the Lab of Food Science & Technology of Agriculture School of Aristotle University of Thessaloniki, supplied a complete measuring system of the mechanical and morphological properties of products and food products, consisting of a Texture Analyser (model **TA.XTplusC Texture Analyser**) and a 3D Laser Scanner (model **VSP600 VoISCAN Profiler**), manufactured by STABLE MICRO SYSTEMS (U.K.).

The Texture Analyser is a high accuracy and high repeatability robotic system, supported by a powerful software package.

The operation principle, is the application of a force under completely controlled and fully repeatable conditions. The instrument, via its software (which is included), measures the “reaction” of the sample to the adapting of each probe or fixtures.

The instrument is suitable for use in any kind of raw material or final product. Different probes and fixtures are applied per category of products as well as per property under investigation of the products, with the ability to measure the following indicative parameters :

Adhesiveness, Strength, Flexibility, Stiffness, Elasticity, Fragility, Tensile Strength, Inflatable Capacity, Durability, Sharpness, Relaxation, Relaxation / Healing, Drilling Capacity, Compressibility, Drilling Power and many further parameters.

IN BRIEF :

Item : Complete measuring system of mechanical and morphological properties of products

Location : Aristotle University of Thessaloniki

Year : 2019



The 3D Laser Scanner is a measuring and analyzing instrument of morphological data of the samples, providing info such as volume, weight, dimensions, etc.

The volume analyzer is suitable for many different kind of products.

The operation of this instrument is based on Laser Beam Scanning, providing higher accuracy and better imprinting of the real characteristics of the samples than other older methods.

With this analyzer, the user can measure the following parameters :

Volume of bread, Relative volume, Length, Maximum length, Maximum height, Volume yield per 100g of flour, etc.

ADMINISTRATOR :

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