



#3005

Food Physical Properties

PHYSICAL PROPERTIES OF FOODS

DESCRIPTION

Determination of rheological properties (viscosity, elastic and viscous moduli, etc), mechanical properties (texture parameters of solids), transmitted and reflected color (scales CIELab, $L^* a^* b^*$, XYZ, etc) and emulsion stability.

AVAILABLE EQUIPAMENT

- Rotational rheometer (Anton Paar, Physica MCR301)
- Texture analyzer (Lloyd Instruments, TA Plus)
- Colorimeter (Hunter lab, UltraScan XE)
- Dispersion stability analyzer (Turbiscan Classic, TMA2000)

APPLICATIONS

Sensory analysis, quality control, development, processing and handling of food products. Solutions, suspensions, emulsions, hydrogels and oleogels

CONTACT US

Office of Technology Transfer

✉ ott@plapiqui.edu.ar

🌐 plapiqui.edu.ar/ott

☎ +54 291 4037200 - Int 217/214

📞 +54 9 291 4261644