



CTX Texture Analyzer

Best Value in a Stand-Alone Mode Instrument for Quality Control

- Compression and tension testing modes to assure product consistency.
- Wide range of probes and fixtures for a range of industries. Accessories include TA-DEC, which applies forward or back extrusion of fruit puree, pudding, yogurt, or similar products.
- Deflection Compensation ensures distance accuracy at full load range. 500 Hz data output rate captures the precise moment there is a change to your sample.
- Optional Texture Pro software (standard or 21 CFR compliant), which makes the CTX ideal for R&D labs performing material evaluation and characterization tests.



*Maximum test speed for 100kg = 10mm/s and 50kg = 20mm/s







Accurate



CTX Texture Analyzer

Allows Accurate Material Characterization Measurements

Features

- Easy set up to get up and running quickly
- Touch-screen user interface
 and graphical display in
 standalone mode
- Variety of probes and accessories for new application opportunities

Flexibility

Interchangeable load cells for optimal flexibility (eight choices ranging from 100g to 100kg). Easy-to-use standalone operation with integrated data analysis.

Speed

Faster travel means faster testing.

Functionality

Extended beam travel up to 280mm (11 inches) for longer reach testing. Standard, High Response and Dampened filtering options provide flexibiliy in evaluating sample behavior.

Precision

500Hz data output rate captures the precise moment there is a change to your sample. Deflection compensation ensures distance accuracy at full load range.

- Texture Pro Software gives users the capability to compare test data from multiple runs for repeatability
- Allows user to create custom test methods

Properties Measured

- Adhesives Force
- Adhesiveness
- Chewiness
- Cohesiveness
- Crispiness
- Elasticity
- Firmness
- Gel Strength
- Hardness
- Ripeness
- Spreadability
- Springiness
- Tackiness

Optional Accessories

- Texture Pro Software
- Standard and advanced versions
 - Advanced for 21 CFR
 Part 11 Compliance
- Temperature Probe
- Bubble Level
- Calibration Weight Set

- Bakery biscuits, bread, cookies, dough, pastry
- Candies gum drops, jelly beans.
- Dairy butter, cheese, yogurt
- Grains and Snack Foods cereal, crackers, noodles, chips
- Meat beef, hot dog, poultry, seafood, sausage

- Gelatin Bath System for Gel Conditioning
- Bloom Jar Industry approved
- Wide variety of probes and fixtures for testing broad packaging material, food, pharmaceutical products, cosmetic & mechanical devices
- Fruit & Vegetables apples, blueberries, grapes, avocado, carrots, peppers
- Cosmetics creams, lipstick, mascara
- Pharmaceuticals gelatins, ointment, hard tablets
- Materials adhesives, packaging, rubber



Load Cell	Load Range/Resolution*
CTX001	0-100 g/0.01 g
CTX010	0-1,000 g/0.1 g
CTX015	0-1,500 g/0.1 g
CTX050	0-5,000 g/0.1 g
CTX100	1-10,000 g/0.1 g
CTX250	2-25,000 g/1.0 g
CTX500	5-50,000 g/1.0 g
CTX01K	10-100,000 g/1.0 g

*Accuracy is ±0.2% Full Scale Range (FSR) under most conditions

💿 Reliable

