

Flexion and Chips Fracture Test KIT

(Snaks - Chips - Crisps ...)



The typical results are:

Maximum Force:	HARDNESS
Break Force:	FRACTURABILITY
Extension at Break:	FLEXIBILITY

The Crunchy Test Kit is primarily used to test the crispness, crispness and hardness of chips, corn chips and fried or baked snack foods. It consists of a support base with 6 mm hole, a cylindrical support and a 10mm stainless steel ball probe.

Fix the probe to the load cell.

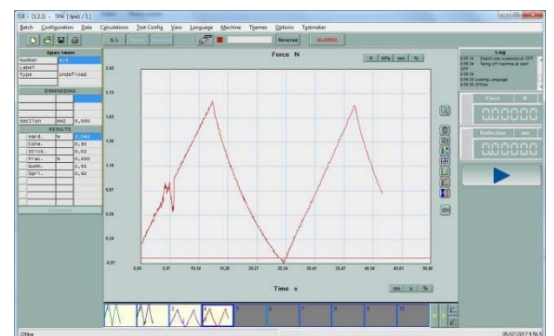
Mount the test tool on the support base using the supplied fastening screw. Then, place the assembly on the insert of the base table and align if necessary using the four adjustment screws.

Place the sample in the cylindrical holder and perform the test until break detection

Recommended Testing Machine:



FTM-50 Texturometer



MetroTEST Testing Software
(with TPA Texture Profile Analysis)