

Chocolate bar bending resistance



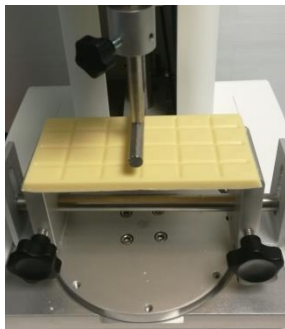
USE

The 3 points bending fixture is used to determine the rigidity properties of hard products such as chocolate bar.



METHOD

The chocolate bar is placed symmetrically on the 3 points bending fixture in order to apply the force in the middle of the sample. Then a few centimeters (2cm) compression is applied at 0.5mm/s to break the sample.



EQUIPEMENT



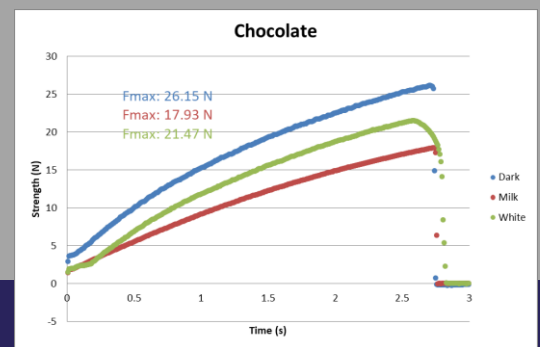
TX-700



3 points
bend fixture



Software
(optional)



RESULTS

Using this device, variety of hard products can be analyzed. The adjustable bench allows you to characterize different types of chocolate tabs (dark or white, thick or not) with only one cell.

The TX-700 allows us to characterize the mechanical properties of chocolate tabs. We can see that there is a difference in the required force to break the tabs. With our tested chocolate brand, dark one is the strongest one, followed by white. Milk chocolate is the brittle one.

The TX-700 is the suitable device to test the mechanical properties of hard product like chocolate tabs.