

Softness and elasticity measurement of marshmallow



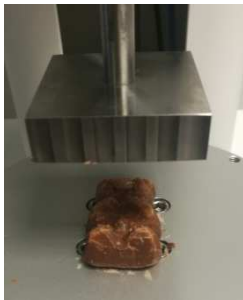
USE

The Ottawa piston can be used to perform compression (or compression-relaxation) on large sample. A compression-relaxation test is used to determine the softness and elasticity in different soft candy.



METHOD

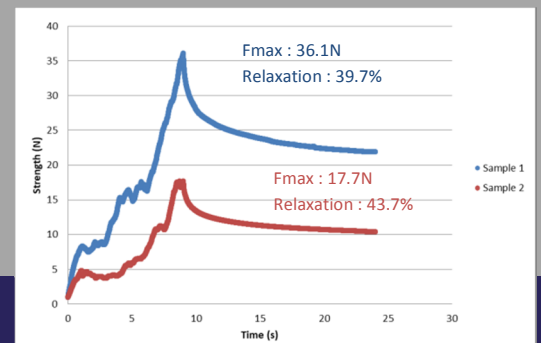
During the test, a marshmallow bear is placed on the rotary base plate of the device. The test is conducted in a two-steps process, a 9mm compression step followed by a 15 sec relaxation step. The candy is compressed at a 1mm/s speed rate.



EQUIPEMENT



TX-700

Ottawa
plungerSoftware
(optional)

RESULTS

This compression-relaxation test allows us to characterize the difference in consistence and elasticity between different marshmallow manufacturers.

Maximal strength (F_{max}) can be correlated to the consistence of the product. This apparatus demonstrate its ability to determine difference between two different samples.

The percentage of relaxation, which is inversely proportional to the product elasticity, is also determined by the device. For these samples, elasticity is about the same.

Thanks to this device, it becomes easy to compare and rank a wide variety of food products such as marshmallow.

