FOOD INDUSTRY

Sensor: 50N

Softness measurement in different types of bread

USE

A compression-relaxation test is used to determine the softness in different types of bread. It also can measure elasticity of bread.

METHOD

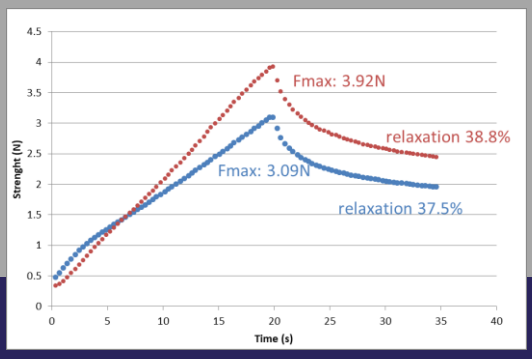
According to the AACC protocol, 2 slices of bread (25mm thick) are placed on the rotary base plate of the TX-700. The test is conduct in a two-steps process, a 10 mm compression step at 0.5mm/s followed by a 15 sec relaxation step.

EQUIPEMENT

TX-700

Plate probe 40mm

Software (optional)



RESULTS

This compression-relaxation test allows us to characterize the difference in softness and elasticity between different types of bread.

The maximal strength (Fmax) can be correlated to the consistence of the product and thus to the freshness of the bread. Using this apparatus, we can easily determine the difference between two different bread recipes. Aging can also be characterized.

The percentage of relaxation, which is inversely proportional to the product elasticity, is also determined by the device.

Thanks to this device, it becomes easy to compare and rank a wide variety of bakery products such as soft bread.

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