

Measuring Rheological, Textural and Thermal Properties of Foods

Food Engineering Laboratory

Dynamic Mechanical Analysis \$25/hr

Characterizes mechanical or textural properties of solid or semi-solid foods using properties such as glass-transition behavior, storage modulus and loss modulus. Properties can be measured as a function of temperature from sub-zero to over 200°C depending upon the application

Differential Scanning Analysis \$25/hr

Measures transitions in foods using thermal characterization. Examples of properties measured are glass-transition behavior, melting, crystallization, retrogradation etc.

Determining Temperature-Humidity Isotherms of foods \$20/hr

* Costs may vary depending upon amount of sample preparation needed before running the experiments

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