

FOOD ANALYSIS OVERVIEW



Consistency

The consistency of food can be simulated for various products with a PNR 12 and an appropriate test kit



Oxidation Stability

Evaluate the oxidation stability as well as the storage and thermal stability



Refractometry

For quality control of sugar content and total dissolved solids



Powder Rheometer

Optimise spray drying process, reduce caking behaviour in storage



Rheology / Viscometry

A range of Rheometers and Viscometers for investigating flow behaviour from liquids to solids, long term storage stability, setting time of products, and mouthfeel



Particle Size Analyzers

Monitor the particle size of dry powders, and colloidal mixtures like milk, as well as providing information about quality and the stability of the product



Liquid & Solid Density Analyzers

For quality control and process improvements of liquids and powders



Sample Preparation

Easy digestion using Hot Block or Microwave Digestors for reliable elemental analysis of a variety of food products



Process Sensors

Real time monitoring of parameters such as density, Brix, viscosity and dissolved gases using inline process instrumentation

Anton Paar has measurement solutions for:

- various dairy products
- chocolate / sweets
- jams / jellies
- flavours
- sauces / dressings
- spreads / dips
- plant based food and drinks
- food powders

We can help you to -

- identify substances in incoming goods control
- optimise your formulation in R&D
- monitor key parameters in Quality Control

Talk to our experts and find the best solution for your particular needs.

+61 491 209 221

THE LEARNING KART

BOOK YOUR
**FREE
SEMINAR**
TODAY



Anton Paar

The Anton Paar 'Learning Kart' is a compilation of seminars tailored to the needs of individual food manufacturers. You can choose a topic of your interest or suggest one based on the samples you are working with, and our experts will conduct a dedicated session for you and your team.

Measurement solutions for R&D, Incoming Goods Control and Quality Control in the food manufacturing industry

Select a topic(s) from the list and send the form to the email address stated below or contact our expert to discuss your specific measurement challenge so we can tailor a seminar to your needs.

| Topic | | Technology | Duration |
|--------------------------|---|----------------------------------|----------|
| <input type="checkbox"/> | Viscometer versus Rheometer - which is right for me? | Rheology and Viscosity | 30 min |
| <input type="checkbox"/> | Sauce on snags, not on shirts - getting the flow right! | Rheology and Viscosity | 30 min |
| <input type="checkbox"/> | Particle size measurements by dry & wet methods | Particle Characterisation | 30 min |
| <input type="checkbox"/> | Spending too much time on concentration/Brix measurements? | Density Measurement | 30 min |
| <input type="checkbox"/> | Characterisation of food powders | Particle Characterisation | 30 min |
| <input type="checkbox"/> | Faster sample prep for trace metal analysis | Sample Preparation | 30 min |
| <input type="checkbox"/> | Automation of QC in Food Production | Automation | 30 min |
| <input type="checkbox"/> | The QC Managers Guide to Measurements for Dairy Products | Various | 30 min |
| <input type="checkbox"/> | How hard is my cheese / chocolate / tofu / semi to solid product? | Consistency, Penetration | 30 min |
| <input type="checkbox"/> | Flavours, are you getting what you pay for? | Concentration, Optical Activity | 30 min |
| <input type="checkbox"/> | Overview of Anton Paar capabilities for food sample testing | Various | 30 min |
| <input type="checkbox"/> | Is the right product in this container? | RAMAN, Density, Refractive Index | 30 min |
| <input type="checkbox"/> | Define your own Seminar | Various | TBC |

Date of session: Time of session:

Book your free exclusive seminar via email or online via QR code

Fill in the form, scan, and email to:

AP Australia: info.au@anton-paar.com AP New Zealand: info.nz@anton-paar.com



Get in touch: www.anton-paar.com