

CTX™ Texture Analyzer

Compression and tension testing modes to assure product consistency. Best value in a stand-alone mode instrument for quality control.

- Wide range of probes and fixtures for a range of industries. Accessories include TA-DEC, which applies forward or back extrusion of fruit puree, pudding, yogurt, or similar products.
- Deflection Compensation ensures distance accuracy at full load range. 500 Hz data output rate captures the precise moment there is a change to your sample.
- Optional Texture Pro software (standard or 21CFR compliant), which makes the CTX ideal for R&D labs performing material evaluation and characterization tests.



All CTX Model Specifications

Speed	0.01-0.1 mm/s (in increments of 0.01mm/s)
Range	0.1 to 40mm/s (in increments of 0.1mm/s)*
Accuracy	±0.1% of set speed
Position Range	0-280 mm
Resolution	0.0005 mm
Accuracy	0.1 mm

*Maximum test speed for 100kg = 10mm/s and 50kg = 20mm/s



CTX Texture Analyzer

Allows accurate material characterization measurements.

Features

- Easy set up to get up and running quickly
- Touch-screen user interface and graphical display in standalone mode
- Variety of probes and accessories for new application opportunities

Flexibility

Interchangeable load cells for optimal flexibility (eight choices ranging from 100g to 100kg). Easy-to-use standalone operation with integrated data analysis.

Speed

Faster travel means faster testing.

Functionality

Extended beam travel up to 280mm (11 inches) for longer reach testing. Standard, High Response and Dampened filtering options provide flexibility in evaluating sample behavior.

Precision

500Hz data output rate captures the precise moment there is a change to your sample. Deflection compensation ensures distance accuracy at full load range.

- Texture Pro Software gives users the capability to compare test data from multiple runs for repeatability
- Allows user to create custom test methods

Properties Measured

- Adhesives Force
- Adhesiveness
- Chewiness
- Cohesiveness
- Crispiness
- Elasticity
- Firmness
- Gel Strength
- Hardness
- Ripeness
- Spreadability
- Springiness
- Tackiness

Optional Accessories

- Texture Pro Software
- Standard and advanced versions
 - Advanced for 21CFR Part 11 Compliance
- Temperature Probe
- Bubble Level
- Calibration Weight Set
- Gelatin Bath System for Gel Conditioning
- Bloom Jar - Industry approved
- Wide variety of probes and fixtures for testing broad packaging material, food, pharmaceutical products, cosmetic & mechanical devices

Applications

- Bakery - biscuits, bread, cookies, dough, pastry
- Candies - gum drops, jelly beans.
- Dairy - butter, cheese, yogurt
- Grains and Snack Foods - cereal, crackers, noodles, chips
- Meat - beef, hot dog, poultry, seafood, sausage
- Fruit & Vegetables - apples, blueberries, grapes, avocado, carrots, peppers
- Cosmetics - creams, lipstick, mascara
- Pharmaceuticals - gelatins, ointment, hard tablets
- Materials - adhesives, packaging, rubber



Load Cell	Load Range/Resolution*
CTX001	0-100 g/0.01 g
CTX010	0-1,000 g/0.1 g
CTX015	0-1,500 g/0.1 g
CTX050	0-5,000 g/0.1 g
CTX100	1-10,000 g/0.1 g
CTX250	2-25,000 g/1.0 g
CTX500	5-50,000 g/1.0 g
CTX01K	10-100,000 g/1.0 g

*Accuracy = ±0.2% Full Scale Range (FSR)

