

Tenderometer and Texture Press

Food Texture Measurement System

Measure maturity and texture in a variety of foods with extreme accuracy and ease

Design exclusively for peas, the Food Technology Corporation (FTC) Model TU Tenderometer is the industry standard for determining maturity in fresh peas. It has been proven to be the most dependable, accurate, and trouble-free system ever created for grading pea quality.

For peak force and work texture measurement, FTC offers the Model TM-2 Texture press and Deluxe Model TMDX.

These instruments incorporate many new features such as one-button Auto Cycle operation and work calculations.



Features

Automatic Calculations

The FTC Model TU Tenderometer and Model TM-2 Texture press instruments will automatically calculate and update 'peak' or highest force readings incurred during a test. The optional integral function automatically calculates the 'area under the curve' or work performed on the sample.

Easy-to-use

Simply load the sample and press 'RUN'. The system will provide an easy-to-read digital display directly in Tenderometer units, pounds of force, or Newtons. Work measurements are displayed in either inch/pounds or Joules.

Durable, rugged and reliable

Designed to withstand harsh environments, both models will perform in harsh conditions with a minimum of maintenance options. Plus, the units are easy to operate and almost no training is required. FTC texture management systems have been in continuous operation in production environments for more than 25 years.

Profit and savings

Processors worldwide are using the Model TU Tenderometer to determine harvesting dates, 'Buy on Grade,' and to predict finished quality. With profits at stake, a point or two off the standard can be very costly. Accurate readings can save thousands of dollars a day for a medium to large operation, and quickly pay back the initial investment. FTC offers a yearly calibration service to maintain accuracy.

Standard features

Every unit comes with the 'Auto Cycle' one-button operation, the industry standard CS-1 Kramer Shear Compression Test Cell and your choice of any one model FTA loadcell.

Specifications

Model TU Tenderometer	
Stroke speed	Pre-set (standard) 30 seconds
Maximum force	Over 300 tenderometer units
Display units	Traditional tenderometer units
Power	120V/60Hz or 240V/50Hz
Dimensions	24 x 24 x 36 inches
Weight	73kg / 160lbs
Features	Splash proof design Auto-cycle one-button operation
Options	RS232 serial data output
Supplied with:	<ul style="list-style-type: none"> • TX splashproof texture press • TG-4E texture gage • FTA-TU loadcell • CS-1-TU test cell • Certificate of Calibration

Model TM-2 Texture Press	
Stroke speed	Factory pre-set to your specification
Maximum force	3000lbs
Display units	Lbs of force or metric (SI) units
Power	120V/60Hz or 240V/50Hz
Dimensions	24 x 24 x 36 inches
Weight	73kg / 160lbs
Features	Splash proof design Auto-cycle one-button operation
Options	RS232 serial data output/Internal calculation
Supplied with:	<ul style="list-style-type: none"> • TX splashproof texture press • TG-4E texture gage • FTA loadcell (specify capacity on purchase) • CS-1-TU test cell • Certificate of Calibration

Test Cells



Model CS-1
Standard Shear
Compression Cell

Model CS-1 Kramer Standard Shear Compression Cell

The Model CS-1 standard shear compression cell has been accepted for almost two decades as the universal standard for making objective measurements of the relative tenderness, softness and similar mouth-feel properties of most food products.

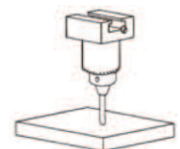
The cell is used throughout the world to grade the textural properties of food products from apples to ground beef and dog food to pickles and zucchini.

Pictured below are just a few of the many FTC cells that can be used to customize the Tenderometer and Texture press for specific customer applications.

Please contact Food Technology Corporation (FTC) for additional information about our comprehensive line of test cells and food product instruments.



Model CE-1
Universal Cell



Model PT-1
Penetration Test Cell



Model CR-1
Succulometer Cell



Model CW-2
Combination Single Blade
and Meat Shear Cell

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