

TMS-PRO

from FTC

The Texture Measurement System

Designed by food scientists
for food scientists



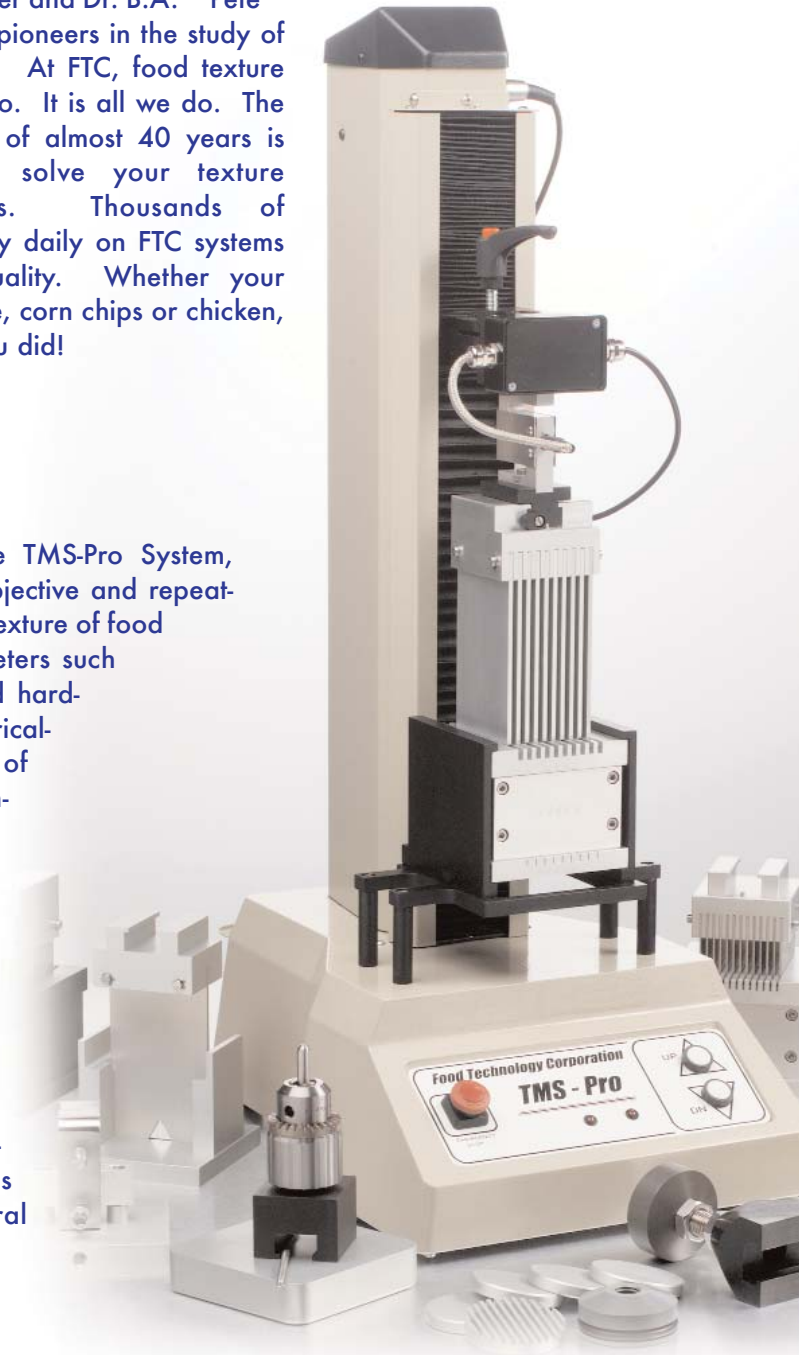
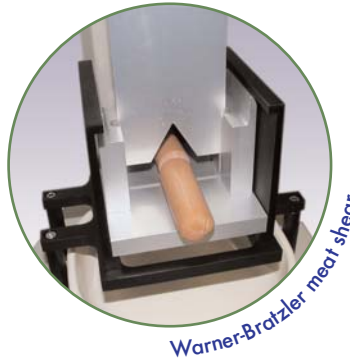
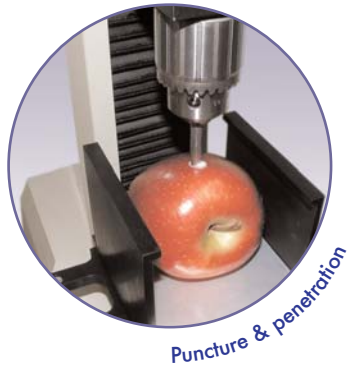
The Company

Since 1966, Food Technology Corporation has been supplying the food industry with high quality instruments to evaluate food texture. Two of the founders, Dr. Amihud Kramer and Dr. B.A. "Pete" Twigg, are acknowledged pioneers in the study of food texture measurement. At FTC, food texture measurement is what we do. It is all we do. The experience and expertise of almost 40 years is available to help you solve your texture measurement challenges. Thousands of companies, worldwide, rely daily on FTC systems to maintain consistent quality. Whether your challenge is cottage cheese, corn chips or chicken, call us - you'll be glad you did!

The Principle

Texture analysis using the TMS-Pro System, makes possible precise, objective and repeatable measurements of the texture of food products. Textural parameters such as firmness, stickiness, and hardness are established numerically and graphically for ease of communication and comparison to product specifications. These characteristics are determined by measuring the resistive and reactive forces of product samples during the application of controlled stresses such as compression, shearing, extrusion, puncture, bending or other deformations according to the textural properties of interest.

- Bending
- Crushing
- Penetrating
- Puncturing
- Breaking
- Shearing
- Extruding
- Compressing



The Instrument

- Wide range of intelligent load cells - changeable in seconds
- High force capacity in compression or tension - 1000N (100kgf, 220lbf)
- Unparalleled data acquisition rates of up to 2000Hz
- Full range of test cells, probes and fixtures as well as custom designs available
- Portable, simple to set up and easy to learn
- Designed for use in harsh environments
- Master and operator user modes with password protection
- Powerful yet easy to use software for your Windows PC
- Fully programmable for unlimited test designs
- Real time graphing and display
- Automatic statistical calculations
- Unequaled customer service and support from FTC

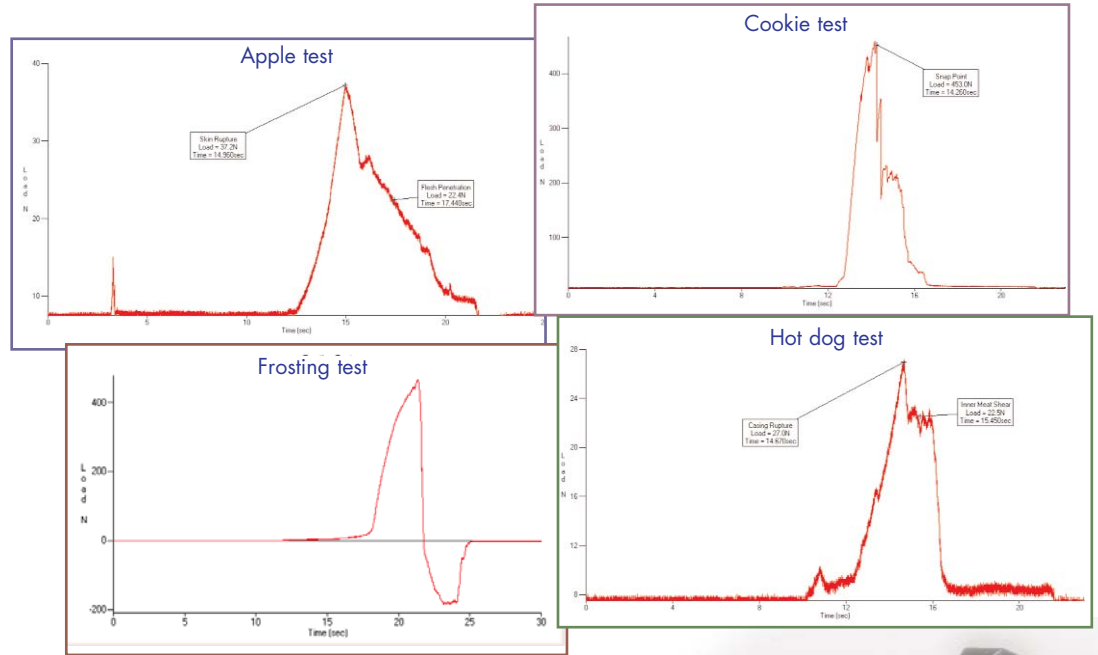
The major benefits of the TMS-Pro Texture System are:

- Flexibility** - capable of accepting a wide range of fixtures for testing many products
- Durability** - built to withstand real world production environments
- Accuracy** - repeatably measure from tenths of a gram to 100 kilograms
- Ease of use** - the Texture Lab Pro software is intuitive and straight forward

These features have been incorporated in an instrument that is easily operated by production, laboratory and R&D personnel. Producing a quality instrument with these features is one thing but our engineers were able to design them into a very attractively priced instrument. You will be pleasantly surprised how affordable a TMS-Pro system can be.

The TMS-Pro system includes our Texture Lab Pro software, and an FX-1000 'Intelligent' load cell. We will be pleased to help you select the optimum test cells for your specific applications. Then, simply install the PC software, connect the data cable and you're ready to measure product. If you need customized test procedures for your particular application we will even write them for you!

Easy, Accurate and Affordable what could be better?

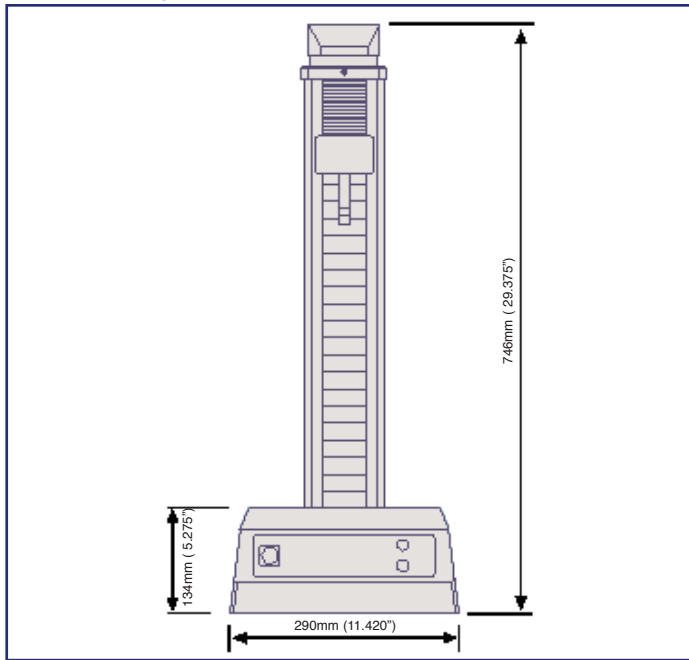


Texture Profile Analysis (T.P.A.) testing and calculations are preprogrammed in the Texture Lab-Pro software

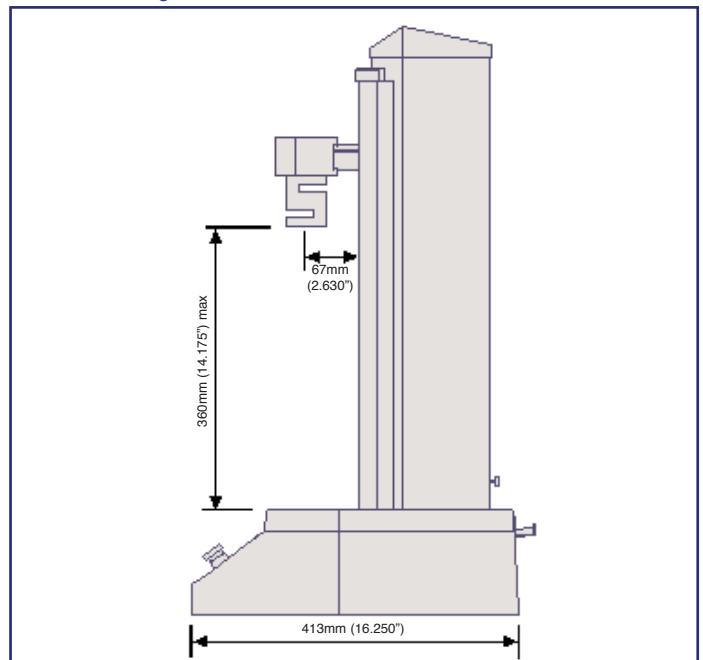
- Brittleness
- Chewiness
- Crispness
- Firmness
- Grittiness
- Gumminess
- Hardness
- Ripeness
- Smoothness
- Softness
- Stickiness
- Tenderness



Front view diagram



Side view diagram



System specification

Force Range	±1000N (225lbf, 110kgf)
Force Resolution	0.015% of load cell - 15gf (0.5ozf) for a 1000 newton load cell
Travel Range	300mm (12in)
Position Resolution	0.01mm (0.0004 in.)
Speed Range	1 - 500mm/min (0.04 -20in/min)
Speed Accuracy	Better than 0.1%
Data Acquisition Rate	16,000 readings/sec, filtered to 2000 readings/sec
Load Cells	Intelligent load cells, changeable by the user in seconds
Capacities Available	2, 5, 10, 25, 50, 100, 250, 500, 1000N (0.45 - 224lbf, 0.2 -110kgf)
Weight	18kg (40lbs)
Power Supply	120 / 220 VAC 50 / 60Hz selectable

In today's increasingly competitive food industry, maintaining consistent quality and minimizing waste is becoming ever more critical. Throughout the supply chain, processors, distributors and retailers appreciate the value of cost-effective quality control procedures to gain and maintain a competitive edge. State-of-the-art instruments like the TMS-Pro are a key component in the challenge to measure and control food quality.



With profits on the line, why trust anything less?



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