

# CT3™ Texture Analyzer

compression and testing for food related QC and R&D analysis

Test everything from bakery to meat products with our popular, low cost texture analyzer. A wide variety of fixtures, a worldwide customer support team, and its low cost make the CT3 a standout amongst the others in its class.

## Standard Test Modes

### Normal Test:

a single compression cycle

### Hold Time Test:

compress and hold

### Cycle Count Test:

compress multiple times

### Bloom Test:

gelatin bloom strength test

### TPA Test:

texture profile analysis

### Tension Test:

tensile testing

### SurimiTest:

gel strength

### Static Load Test:

calibration check

## Texture Loader Software

allows up to ten custom tests and ability to lock parameters

## Compression distance

up to 10cm, can accommodate sample up to 22.5cm, almost 9 inches tall. Probe shaft is 8cm from back wall.

## Choice of Load Cells

7 measurement ranges up to 50kg

## Choice of Base Tables

allows for larger samples and more accessory choices



## What's Included?

Instrument with choice of load cell  
Texture Loader Software  
USB & Power Cables

## What Else Do I Need?

Rotary Base Table, Fixture Base Table (see below) or Adjustable Base Table (p66)  
At least one probe or test fixture (p60-64)



### TA-RT-KIT

#### Rotary Base Table

Included are pair of T-bolts for securing Rotary Base Table to slot in base of CT3 Texture Analyzer.



### TA-BT-KIT

#### Fixture Base Table

Included are pair of T-bolts for securing Fixture Base Table to slot in base of CT3 Texture Analyzer. Also included are four sets of extension legs with different lengths to adjust the test surface height.

MODEL	Load Range / Resolution*
CT3-100	0-100g/0.01g
CT3-1000	0-1000g/0.10g
CT3-1500	0-1500g/0.20g
CT3-4500	0-4500g/0.50g
CT3-10kg	1-10000g/1.0g
CT3-25kg	1-25000g/2.0g
CT3-50kg	2-50000g/5.0g

g = grams kg = kilograms \*Accuracy = ±0.5% Full Scale Range (FSR)

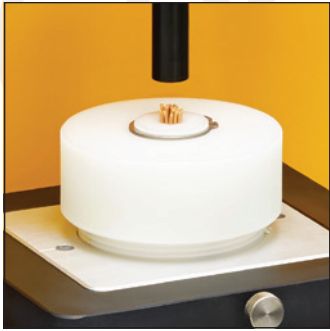
## ALL CT3 MODEL SPECIFICATIONS

Speed:	
Range	0.01-0.1mm/s (increments 0.01mm/s)
	0.1 - 10mm/s (increments 0.1mm/s)
Accuracy	±0.1% of set speed
Position:	
Range	0-101.6mm
Resolution	0.1mm*
Accuracy	0.1mm

mm = millimeter s = seconds

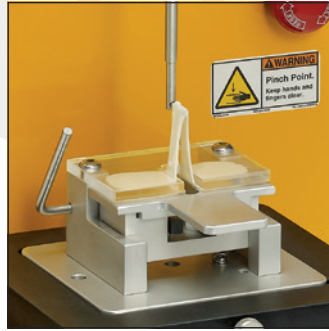
\*Resolution 0.01mm when used with TexturePro CT Software

## Fixtures and Probes for the CT3



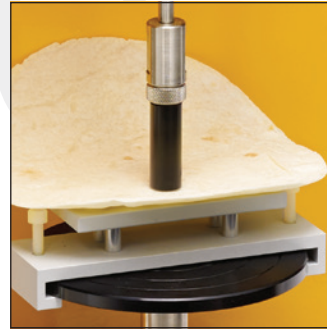
### TA-DSJ

*Dough Stickiness Fixture is standard test for measuring dough stickiness; important for processing raw dough. Fixture Base Table required.*



### TA-KF

*Kieffer Dough and Gluten Extensibility Fixture quantifies maximum force and distance needed to break sample. Fixture Base Table required.*



### TA-JPA

*Junior Punch Fixture is for punching through flat samples; 12.7mm max. diameter probe. Hole in fixture is 14mm. Rotary Base Table required.*



### TA-TPB

*Three Point Bend Fixture is used with TA7 blade from general probe kit. Fixture Base Table required. Small scale version TA-JTPB is available.*



### TA-PTF

*Pizza Tensile Fixture quantifies cooked pizza firmness by measuring the tensile force and deformation distance to break sample.*



### TA-DE

*Dough Extensibility Fixture for holding sheet of raw dough or flat bread to measure breaking point of stretched sample. Fixture Base Table required.*



### TA-CTP

*Compression Top Plate for applying uniform compression forces on samples up to 4x6 inches (10x15cm) Fixture Base Table required.*



### TA-VBJ

*Volodkevich Bite Jaws for testing bite force of meat products using shear cutting-test. Fixture Base Table required.*



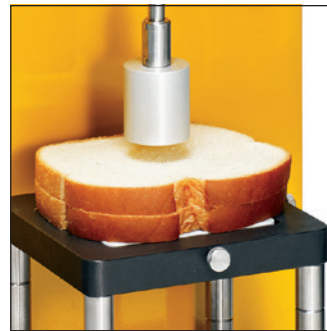
### TA-EP

*Eye Pencil Test Fixture measures hardness of cosmetic pencil tips for eye- or lip-lining products and can also be used for artistic type pencil tips. Fixture Base Table required.*



### TA-FMBRA

*Standard dough pot set for preparing dough samples and measuring dough firmness.*



### TA-AACC36

*AACC spec probe for measuring bread firmness and performing texture profile analysis (TPA). Fixture Base Table required.*



### TA-SBA-WB-1

*1mm Shear Blades for cutting-shear test: meat, fish, sausage, etc. TA-SBA-WB-3 option for 3mm blades. Fixture Base Table required.*



## Fixtures and Probes for the CT3



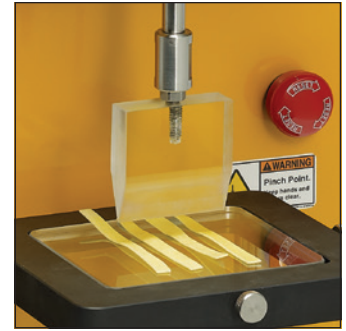
**TA-SFF**  
Spaghetti Flexure Fixture quantifies flexure characteristics of uncooked spaghetti and other dry pastas.



**TA-OC-002**  
Ottawa Cell (447cc) for bulk compression to determine hardness and crispness of cereals, vegetables or fruits. Fixture Base Table required.



**TA-PFS**  
Pasta Firmness and Stickiness Fixture measures the firmness and stickiness of uncooked pasta. Fixture Base Table required.



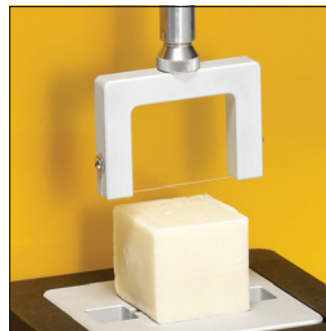
**TA-PFS-C**  
Pasta Firmness and Stickiness Fixture measures shear strength when biting pasta and like products. Fixture Base Table required.



**TA-KSC-002**  
Kramer Shear Cell - Sharp to measure shear force of small composite samples such as grapes, corn and beans. Fixture Base Table required.



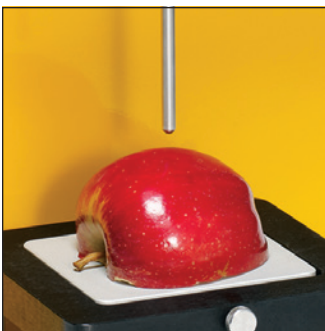
**TA-CSF**  
Circular Support Fixture provides support for round samples & retains any potential fluid expressed during the test. Fixture Base Table required.



**TA-WSP**  
Wire Shear Plate cuts through the sample. Good for products with significant stickiness like cheese and butter. Fixture Base Table required.



**TA-CEF**  
Cheese Extensibility Fixture measures the extensibility of molten cheese sample to breaking point.



**TA-MTP**  
Magness-Taylor Probes for puncture test to measure hardness of fresh fruit and vegetables. Fixture Base Table required.



**TA10**  
GMIA & GME probe and spec Bloom bottle TA-GBB-2 sold in package of twelve bottles.



**TA-MCF**  
The Multiple Chip Fixture is used for testing the penetration or firmness of multiple chips / french fries. Fixture Base Table required.



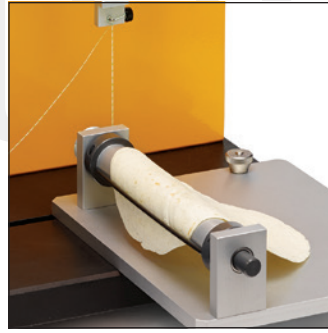
**TA-CJ**  
Confectionary Fixture for holding candies and similar products for penetration testing. Fixture Base Table required. Probe not included.

## Fixtures and Probes for the CT3



### TA-MP

Mesh Probe quantifies the consistency of products such as mayonnaise and yogurt.



### TA-TRF

Tortilla Roll Up Fixture evaluates changes in corn tortilla texture per AACC technical paper by measuring the force to roll up a tortilla.



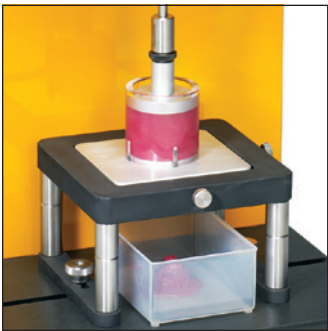
### TA-CKA

Craft Knife Adapter cuts cleanly into and through material with minimum deformation of the sample.



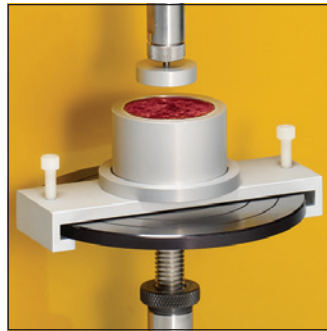
### TA-52 MOHRS

Shear Blade used for cutting tests, especially meat, poultry, fish or similar products. Fixture or rotary base table recommended.



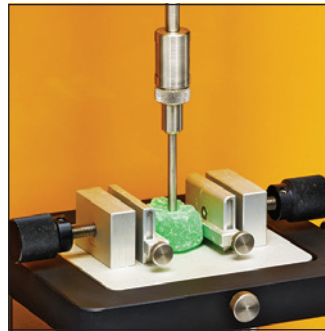
### TA-DEC

Dual Extrusion Cell for either forward or back extrusion of fruit puree, pudding, yogurt or similar products. Fixture Base Table required.



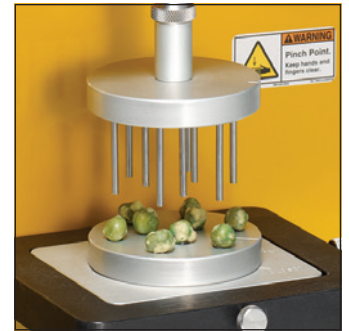
### TA-BEC

Back Extrusion Cell for measuring consistency of applesauce, pudding, yogurt and similar products. Rotary Base Table required.



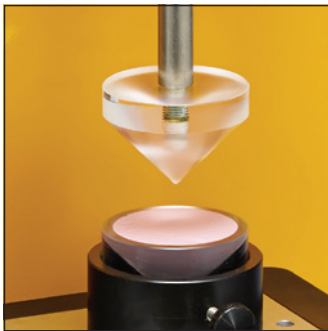
### TA-AVJ

Adjustable Vice Fixture for holding small samples for puncture test. Good for jelly beans, gum drops, etc. Rotary Base Table required.



### TA-JMPA

Multiple Probe Assembly consisting of nine 3mm probes and base plate designed to hold nine small samples of irregular geometry. Base Table required.



### TA-STF

Spread Test Fixture quantifies the spread force of a material. Comes with 1 male cone probe, 5 five samples cups and 1 sample cup holder. Base Table required.