STANDARDS TEST FIXTURE

Food Texture Blade Set for Butter and Cheese

Wire-blade cutting frame for texture analysis of butter, cheese and soft foods



OVERVIEW

Cutting frame for texture analysis of butter, cheese and similar soft foods. A thin stainless steel blade is tensioned across a rigid U-frame attached to the crosshead and drawn through the sample, and the cutting force indicates firmness and spreadability. Supplied with a set of three interchangeable blades with 0.5, 0.7 and 1 mm edge radii for different product consistencies.

KEY FEATURES

- Rigid U-frame keeps the blade under tension
- Set of three stainless steel blades included
- Edge radii 0.5, 0.7 and 1 mm
- Blades exchange quickly with screw fixings
- Stainless steel for food contact and easy cleaning
- Female clevis coupling Ø 15.9 mm (5/8 in)

TECHNICAL SPECIFICATIONS

Test type	Cutting / texture analysis, compression
Blades	3 stainless steel blades, radius 0.5, 0.7 and 1 mm
Frame	Stainless steel U-frame
Material	Stainless steel
Max. load	On request
Coupling	Female clevis, Ø 15.9 mm (5/8 in) pin
Scope of supply	Frame with set of 3 blades

AVAILABLE VERSIONS

Blade, radius 0.5 mm	Stainless steel, spare
Blade, radius 1 mm	Stainless steel, spare

APPLICATIONS

- Butter firmness testing
- Cheese texture analysis
- Margarine and spreads
- Food R&D laboratories

Ordering & customization: Specify machine coupling and any spare blades required.

Drawings available on request
Contact us for dimensional drawings or 3D models of this product.

Specifications are typical and may vary by configuration; confirm at time of quote. Custom versions, couplings and adapters available on request. Part ref. UGC-ST-860