STANDARDS TEST FIXTURE

Razor Blade Texture Probe for Poultry

Razor blade shear probe for measuring cooked chicken tenderness



OVERVIEW

Texture probe for measuring the tenderness of chicken and other poultry meat. A chisel-edge razor blade, 8.9 mm wide and 0.6 mm thick, is clamped in an anodized aluminum holder by a knurled screw and driven into the sample by the testing machine; the force and energy to penetrate indicate tenderness. Five blades are included.

KEY FEATURES

- Chisel razor blade, 8.9 mm wide and 0.6 mm thick
- Five chisel razor blades included with the holder
- Knurled clamping screw for fast blade change
- Lightweight anodized aluminum holder keeps tare weight low
- Standard 15.9 mm clevis coupling for direct machine mounting
- Suited to cooked breast fillet tenderness tests

TECHNICAL SPECIFICATIONS

Test type	Razor blade shear / penetration
Specimen	Poultry meat, e.g. chicken fillets
Blade	Chisel razor blade, 8.9 × 0.6 mm
Scope of supply	Holder and 5 blades
Coupling	Female clevis, Ø 15.9 mm (5/8 in) pin
Material	Aluminum, anodized
Max. load	On request

APPLICATIONS

- Poultry processing QC
- Meat science research
- Food texture analysis
- Woody breast evaluation

Ordering & customization: Specify the machine coupling and the number of 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-330