


1 | Rotational viscosity measurement

ViscoQC series

Single- and multi-point viscosity analysis with yield stress measurement

2 | Moisture analysis

Brabender MT-CA

Multi-sample automated oven drying

3 | Flour and dough analysis

Brabender FarinoGraph

Characterization of water absorption of flour and dough rheology

4 | Liquid density measurement

DMA series

Quality control via density measurement

5 | Polarimetry

MCP series

Specific rotation (°) and % concentration

6 | Refractometry

AbbeMat Advanced

Refractive index and concentration measurement

7 | Gas pycnometry

Ultrapyc series

Preparation-free skeletal (true) density measurement

8 | Inline concentration measurement

L-Rix series

Real-time concentration monitoring in the production environment

9 | Differential scanning calorimetry

Julia DSC series

Characterization of thermal properties

10 | Oxidation stability measurement

RapidOxy

Accelerated aging analysis

11 | Microwave acid digestion

Multiwave series

Sample preparation for elemental analysis

12 | Rotation/oscillatory and powder rheology measurement

MCR series

Texture measurement, and viscoelastic and powder flow behavior analysis

13 | Particle size and distribution measurement

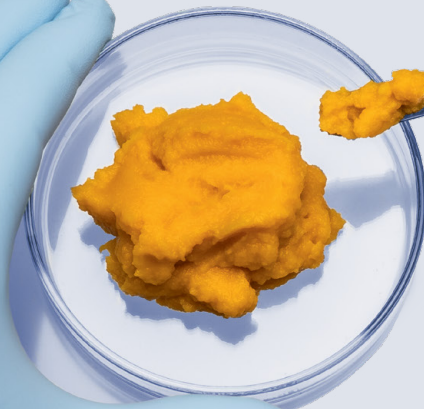
Litesizer DIA, DIF, and DLS

Particle size, shape distribution, and zeta potential analysis

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