Anton Paar

Solutions for
Food Powders

Food Powder Characterization

Next-generation food powder analysis: We provide a wide range of analytical instrumentation that helps you overcome the most complex challenges with food powders, including determining the density, particle size, cohesion strength, compressibility, and permeability, so you can make better, more enjoyable foods.

FIND OUT MORE

www.anton-paar.com

Optimize Your Food Powders with Our Analytical Instrumentation

With our portfolio of powder analysis instruments designed for food powder characterization, deepen your understanding of materials with next-generation analysis techniques for food powders. Find the right formulation, overcome transportation and storage issues, and offer better, more enjoyable foods for consumers.

Formulation

→ Find formulations that increase product quality and decrease production costs with particle size determination and particle size distribution

→ Investigate the crystallinity of sugars to improve texture with X-ray diffraction instruments

Transportation and Powder Flow

→ Improve production processes by monitoring changes in powder flow properties

→ Determine temperature and humidity-dependent flow properties to optimize transportation, storage, mixing, and other process steps

Packaging and Storage

→ Use true density determination to calculate correct package filling volumes

→ Find out about powder compressibility with tapped density

→ Investigate food powder stability with rapid small-scale oxidation tests

Final Product Analysis and Customer Experience

→ Use microwave-assisted acid digestion to prepare samples for heavy metal analysis with mass spectrometry

→ Measure surface area and pore size determination to learn about solubility and dissolution rates of the powder

→ Undertake viscosity tests at different shear rates to improve your food powders' mouthfeel