

Dairy Products Applications

Recommended instrument choices



The dairy industry has a broad range of products requiring viscosity and texture measurement, from milk and creams to yogurts and butters. Brookfield offers a selection of instruments to ensure consistent product quality, flow/spread behavior, and mouth-feel.

Lab Features & Benefits

Accommodates homogenous liquids to mixtures with particles

Guarantees customer satisfaction because quality is repeatable

Texture Features & Benefits

Simple, easy-to-implement test methods

Wide choice of probes to simulate customer experience in handling/consumption of product

Process Features & Benefits

3A approved designed

Real-time process control

Adhesives Applications

Recommended instrument choices



Adhesives can vary significantly in viscosity. In-process flow behavior during manufacturing may have lower viscosity values compared to end-point conditions. Final product viscosity can be modest with easy flow capability to paste-like consistency, requiring high force to apply to a substrate. Choosing the proper test method is critical.

Lab Features & Benefits

Multiple choices for "best-fit" instrument and spindle

Guarantees consistent end product from batch-to-batch

Small sample size (<2mL) for high value products

Process Features & Benefits

Continuous control of viscosity when applying to substrate

Ensures economic use of adhesives in continuous operations