

Sauces & Dressings Applications

Recommended instrument choices



RVDV-I Prime Viscometer (p8)
Model D Helipath Stand (p36)



R/S-SST Plus
Rheometer (p23)

CT3
Texture
Analyzer (p50)



Construction Materials

Recommended viscometer choices



RVDV-II+Pro Viscometer (p6)
Spiral Adapter (p38)



R/S-SST Plus
Rheometer (p23)
Vane Spindle (p37)



RVDV-III Ultra
Rheometer (p16)
Vane Spindle (p39)

Maintaining consistent food quality and repeatable flow behavior is imperative in the food industry — especially in sauces and dressings. Whether the product will be poured, squeezed from a bottle or used for coating, designing the right test method is key.

Lab Features & Benefits

Multiple instrument/spindle choices to suit most applications

Economically priced to meet low budget requirements

Quick, single point viscosity tests often meet the objective

Texture Features & Benefits

Quick, easy method to quantify flow out of the bottle or tube

Rugged, easy-to-use instrument for use on the production floor

The construction industry manufactures a wide range of materials with medium to high viscosity. New methods are available with the introduction of spindle geometries that can handle the mix of product materials ranging from cements, concretes, mortars and grouts to various clay mixtures.

Lab Features & Benefits

Multiple spindle types can be used with the same instrument minimizing investment cost

Yield stress test gives more information than traditional “slump test”

Flow curves are quickly generated to show complete shear thinning behavior for consistent quality performance

BROOKFIELD SYSTEMS