

## **Latest systems for texture analysis**

Instron Corp., the United States, has launched its 5500 series of food texture analysis systems that are ideal for analysing a wide variety of food textures. The series provides accurate and reliable testing for all texture properties of solid and semi-solid foods – e.g. snack foods, dairy products, meats, baked goods, and many other food products and ingredients. Various accessories are available to enhance the 5500 series including Instron's innovative drip pan and interchangeable grips. The former is designed to minimize splash and can be fitted with all test fixtures. The interchangeable grip allows the system to test mechanical properties of food packaging in addition to food texture.

Instron's 5500 series utilizes Merlin software, a fully integrated modular software package designed for testing of food texture. The flexible software can accommodate any additional tests that may be necessary in the future. Merlin's built-in test control and calculation tools facilitate the user to create customized tests without forcing the user to create or modify software macros. In addition, the Merlin TestDirector offers step-by-step instructions to guide the operator through the test procedures. Contact: Mr. Richard McManius, Instron Corp., 100, Royall Street, Canton, MA 02021. Tel: +1 (800) 5648 378, ext. 5210; Website: <http://www.instron.com>; Or Ms. Helen Comeau; E-mail: [Helen\\_Comeau@instron.com](mailto:Helen_Comeau@instron.com). (Website: <http://www.worldfoodnet.com>)