

NEWSLETTER

March, 2026

Food Quality Starts With Measurable Texture

March, 2026 – **Food testing equipment** helps laboratories **verify safety, quality, composition, and physical properties across the supply chain**—from incoming raw materials to final product release. When texture, gel firmness, and consistency drift, the impact is immediate: consumer experience changes, batches get rejected, and troubleshooting slows production.

That’s why **Qualitest** developed a **focused lineup for food texture and gel-strength control**, designed to deliver objective, repeatable measurements for QC and R&D teams. This newsletter highlights four core instruments under Qualitest’s Food Testing Equipment—built to help you standardize decisions and document results with confidence.

Gel Strength & Bloom Tester **QualiGST™-50**



Features/Advantages:

- **True Bloom Method Geometry:** 4 mm deformation with a Ø12.7 mm probe, reported in Bloom grams.
- **High-precision motion control** with ±0.01 mm displacement accuracy (PLC + precision ball-lead screw).
- **Wide Adjustable Parameters:** Speed 1–100 mm/min and force range up to 50 N.
- **7-inch Touchscreen + Data Output:** Guided menus, force–displacement display, built-in micro–printer, optional RS-232 export.

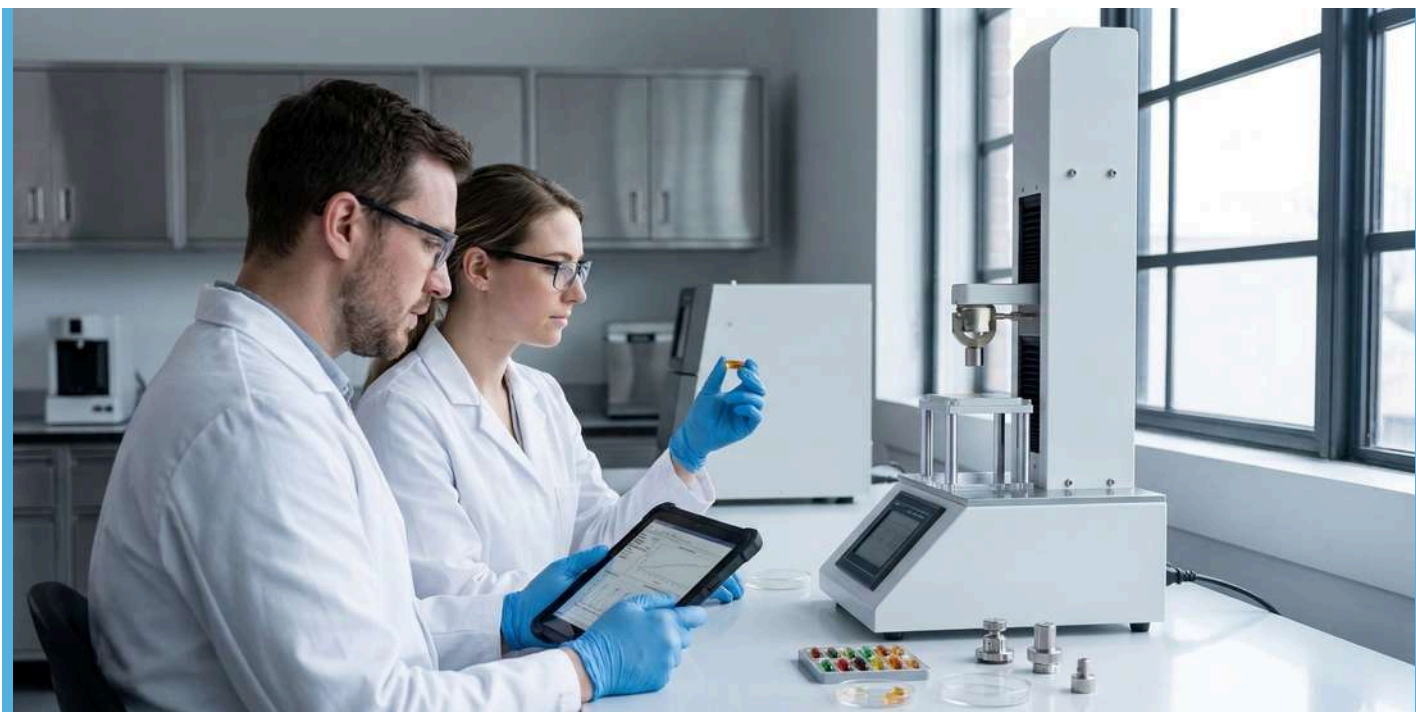
Typical Applications :

- Gelatin and gel foods (desserts, surimi/imitation seafood) for consistent firmness and mouthfeel.
- Hydrogels, softgels, coatings, and wound dressings where gel consistency affects performance.
- Gel-based cosmetics (creams/serums) for texture and stability checks.



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Texture Analyzer QualiTEXA™ Series



Features/Advantages:

- **Objective Texture Quantification:** Converts sensory feel into measurable data.
- **Multi-method Capability:** Supports gel strength, Bloom, single compression, fixed load/deformation, cyclic compression, and additional texture test modes.
- **High-Resolution Load Cell:** Ensures consistent repeatability.
- **Adjustable Dynamics:** Programmable speed and stroke to simulate real actions such as chewing, spreading, puncturing, and stretching.

Typical Applications :

- Food & confectionery: hardness, crispiness, fracture force, chewiness, gel strength across bakery, snacks, dairy, chocolate, cheese.
- Packaging/adhesives: loop tack, peel force, seal strength, film stretch, laminate behavior.

Texture Profile Analyzer QualiTEXA™ -Pro



Features/Advantages:

- **Two-bite TPA Methodology:** Performs full Texture Profile Analysis with controlled double-compression to replicate chewing behavior.
- **Programmable Test Modes:** Supports compression, fixed load/deformation, creep, and stress relaxation for broader material characterization.
- **Full Parameter Reporting:** Outputs hardness, cohesiveness, springiness, adhesiveness, gumminess, chewiness, plus additional derived texture metrics.
- **Touchscreen + Software Workflow:** Fast method setup, recipe saving, and repeatable routines for QC and R&D testing.

Typical Applications :

- Gels, bakery, snacks, dairy, and meat analogues—compare formulations and lock in target texture.

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QualiTrivia

The **human tongue** can detect extremely small differences in **food texture**, but **it cannot measure them objectively**. Texture analyzers and Bloom testers **convert those subtle sensations**—like firmness, chewiness, and gel strength—**into precise numerical data** for consistent product quality.

Bloom Tester QualiBloom™-1000



Why Choose Qualitest for Food Testing Equipment

- Purpose-built for food applications like texture, gel strength, Bloom value, and packaging-related measurements.
- Reliable, repeatable results supported by stable mechanics and precise motion/force measurement.
- Standards-oriented design aligned with widely recognized test methods used in QC and compliance programs.
- User-friendly operation with intuitive interfaces, automated routines, and clear result visualization.
- Flexible for QC and R&D, from routine batch release to formulation optimization.

Features/Advantages:

- **Standard Bloom Test Geometry:** Ø12.7 mm probe, 4.00 mm indentation depth, results in Bloom grams.
- **High-accuracy Load Cell:** Reliable peak-force capture for repeatable, consistent Bloom grading.
- **Programmable Displacement Control:** Smooth, controlled motion with adjustable test speed for stable measurements.
- **Traceable Reporting Options:** Built-in micro-printer with optional RS-232/software connectivity for data logging.

Typical Applications :

- Incoming gelatin QC (verify Bloom grade consistency).
- Gummies/jellies: control chewiness and setting behavior.
- Gel desserts and dairy gels: maintain uniform mouthfeel across batches.

Ready to strengthen your food quality program with objective texture and gel testing?

Qualitest's Food Testing Equipment lineup is designed to help labs improve repeatability, speed up QC decisions, and standardize results across batches. Explore the full category here: <https://www.worldoftest.com/food-testing-equipment>

For expert guidance on selecting the right model for your application and throughput needs, contact: sales@qualitest-inc.com

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