

## Firmness measurement of block products such as feta cheese



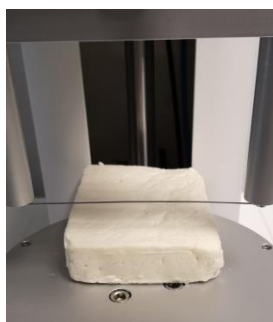
### USE

A compression test is used to quantify firmness of block forms products such as butter, margarine or cheese with the aid of a thin wire.



### METHOD

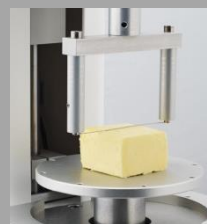
During the test, a feta block is placed on the rotary base plate of the device. The block is cut almost entirely at a 1mm/s speed rate.



### EQUIPEMENT



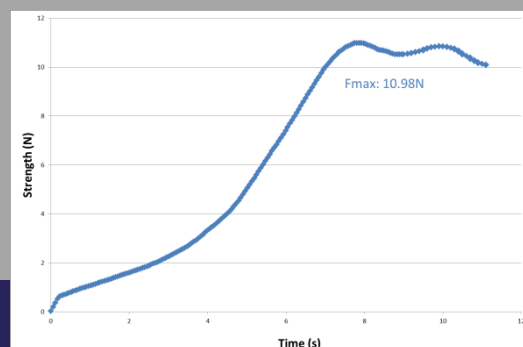
TX-700



Wire shear cell



Software (optional)



## RESULTS

This cutting test allows us to characterize the required strength to cut through a whole block of feta cheese. This method can be applied to other products such as butter or margarine.

The maximal strength ( $F_{max}$ ) can be correlated to the firmness of the product. The  $F_{max}$  plate characterizes the global firmness of the products and its capacity to be cut by the customer.

Using this probe, the TX-700 can be used both during the development of the product and during the quality control phase.