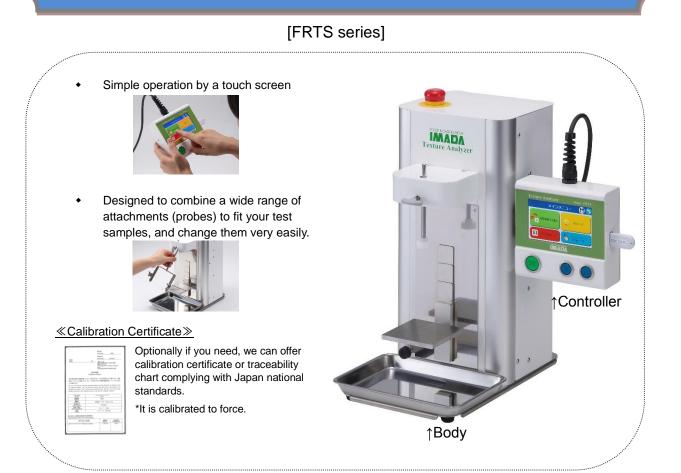


Texture Analyzer FRTS

FRTS quantifies texture in force (N/kgf/lbf) to evaluate the textural properties of food.
Simple operation: Simply choose desired food (your test sample) or a test standard from the list on its touch screen, then it shows recommended measuring conditions.
You can see test results graphically using included software.



[Applications]

Butter	Beef (raw)	Egg (raw)	Cooked rice (Clump)	Rice gruel Universal design food
Shear	Shear	Compression	Compression	Compression

*Designed to conduct a wide range of food measurement changing attachments (probes).



[Features]

1. Simple operation	
2. Easy data management and analysis	
3 Easy care	

	Simple operation:
Feature 1	Simply choose desired food (your test sample) or a test standard from the list on its touch screen,
	then it shows recommended measuring conditions.

FRTS offers 3 methods to set up measuring conditions to fit your measuring needs.

\ll Method 1: Select food to confirm measuring conditions \gg

Main Menu 🕞 🗞	Bread - Bread Firmnees/Compression Shear		
Choose "Food/Standard."	Select your test sample from Food list.	Mount the specified attachment. (Specified attachment is indicated on its screen.)	Put a test sample on a table.
Oreck Measuring Conditions	Add to Favorite		Keasured Results
Recommended measuring conditions are indicated.	You can add Max.6 conditions to Favorite.	Start measurement.	Measured results are indicated.

You can edit the recommended (preset) conditions as required, and add the conditions to Favorite. You can recall them very easily from Main menu.

• Food list (This is excerpted version.)

Choose one from this list.

If you do not find desired food, please select a similar food or the food whose shape is similar to your sample.

Sweets	Japanese sweets	Dairy products	Butter	Noodles	Bread	Rice	Meat
Cake, pie, jelly, snack	Manju, rice cracker	Cheese, yoghurt	Butter	boiled noodles, Noodle dough	Bread, donut, kneaded dough	Uncooled rice, cooked rice	Raw meat, cooked meat
Fish and seafood	Paste	Beans	Nuts	Eggs	Vegetable s	Mushroom s	Fruits
Cooked fish, raw fish	Fish sausage, paste	Cooked bean, tofu	Peanut	Egg shell, raw egg, boiled egg	Carrot, Cucumber, pepper, potato	Mushroom	Apple. Grape, jam



🖉 Point

We can add 1 program according to your request (some measuring conditions are not acceptable). Please make sure to tell us before you order (Free of charge up to 1 program).



«Method 2: Select a test standard to confirm measuring conditions»

Main Menu 🔊 🎸	Select from Standards Food for person having difficulty in mallowing Universal design food EXO 16605 Animal skere EXO 16605 Animal skere Please select the Standards.		Measured Results Hodaes 3, 119 + 10 ³ Wm ² Vicently 3, 183 + 10 ³ Mm ² Colorisones 0, 5242 Sprinteers 0, 8448 Adhevineses 4, 386 + 10 ² Jula ³ 1, 635 + 10 ³ Mm ² Julie Jula ³ Jula ³ 1, 111 Jula ³ Jula ⁴ Add to prevente
Choose "Food/Standard"	Select a desired standard from the list. (*1)	Mount attachment and put your sample on table to start measurement.	Measurement results are indicated.

*1 To perform test complying with "Food for person having difficulty in swallowing," you need a PC and its included software to show the results. Any PC is NOT included.

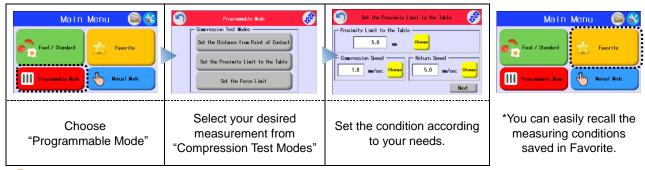
List for test standards

Standards	Outlines	Measurement results
Food for person having difficulty in swallowing	Complying with required measuring method, it measures softness, cohesive property, and adherability using included software.	3-steps judgement method (Permission Criteria I / II / III)
Universal design food	It measures firmness according to required measuring method.	4-steps judgement method (Able to chew easily / able to smash with gum / able to smash with tongue / able to swallow without chew)
JIS K6503 Animal glues and gelatins	It measures firmness according to required measuring method.	Force value (N)
ISO16305 Butter	It measures firmness according to required measuring method.	Force value (N)
ISO9665 Animal glues	It measures firmness according to required measuring method.	Force value (N)
Formar JAS Special packaging for Kamaboko and the like	It measures firmness according to required measuring method.	Force value (N)

🕗 Point

We can add 1 program conforming to your necessary standard (some measuring conditions are not acceptable). Please make sure to tell us before you order (Free of charge up to 1 program). *

≪Method 3: Manually set up measuring conditions≫



Point You can add Max.6 conditions to Favorite.



 Feature 2
 Easy data management and analysis:

 You can easily manage data using USB flash drive* and software*. *They are included.

• You can store data into USB flash drive.

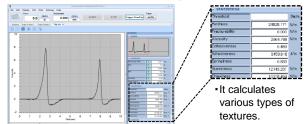


 Insert included USB flash drive into the controller.

Touch this button
 Store to FlashDrive

to store data into the USB flash drive.

·Software shows test results graphically.



• It draws force-displacement or force-time graph.

It draws graph in real time at Max. 1000Hz.

•Max.5 graphs can be overlaid.

• You can compare force distribution visually.

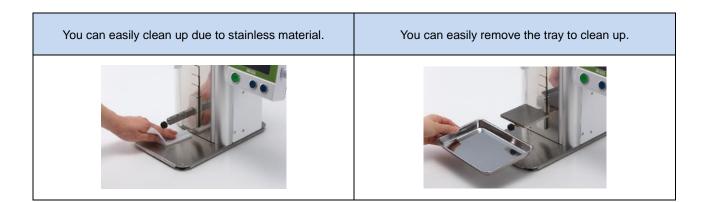
e.g.) Hamburg steak shear test



Top ←Soft ←Tough	
You can visually check the force distribution of sample's cross section.	Save "the reference data" in advance to compare it with newly obtained data.
	·

Feature 3

Easy care: Designed to keep clean.





[Specifications]

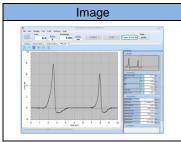
Мос	Model		FRTS-50N	FRTS-100N
Capa	city	5N 50N 100N		100N
Resolu	ution	5.000N	50.00N	100.0N
Accuracy	Force		±0.2%F.S±1digit	
Accuracy	Displacement		0.1mm±1digit	
Unit	Force		N / Kgf / lbf (*)	
Offic	Displacement		mm / inch (*)	
Indication	Force		4-digit	
	Displacement	0.001	mm (as the minimum resol	ution)
Samplin	ig rate		1000Hz	
Sample maximum height 70mm(*1)		70mm(*1)		
Table trave	l distance	Max.100mm		
Spe	ed		0.1 to 10.0mm/sec	
Funct	ions	3 types of measuring method (Food/Standard(*2), Program, Manual), Add-a-favorites for measuring conditions (Max.6 conditions), Start-trigger function, Overload preventing function (*3)		ax.6 conditions),
Outp	out		USB, USB flash drive	
Accessory Graphing software, Power cable, USB cable, USB flash drive, A kinds), Fuse, Inspection certificate		Graphing software, Power cable, USB cable, USB flash drive, Attachment (
Operating er (*4	1	t Temperature: 0 to 40 degree Celsius Humidity: 20 to 80 %RH		Isius
Wei		Body: 7.7kg Control Panel: 0.8kg		
Siz) x 400 mm (except its cont	rol panel)
		from Japanese domestic mod		ioi panei)

* The units are switchable. The units differs from Japanese domestic model. *1 It is the maximum distance from its table surface to the part where an attachment is mounted. *2 You need PC for measurement to comply with some standards. *3 You cannot prevent overload in some cases. *4 You cannot use this product in a vibratile environment.

[Accessory]

•Graphing software: Force Recorder Professional(FRTS Ver.)

Operating environment	Windows Vista/7/8/8.1/10			
Hardware	CPU: Pentium4 (more than or equal to 1GHz) recommended Memory: more than or equal to 2GB recommended Hard disk: more than or equal to 10GB (data storage area) needed	5		
Plat form	.NET Framework 4.6 or later			
Execute environment	Microsoft Internet Explorer 6.0 or later Windows installer 3.1 or later			
Connection port	USB1.1, USB2.0 connector *We do not guarantee operation in USB3.0.			



4 attachments

FRTS-5N and FRTS-50N						
Disk probe	Conical probe	Wedge probe	Sphere probe			
FR-HA-20J	FR-ES-60-20J	FR-KS60-2030J	FR-SR-20S			
			1			
	FRTS-100N					
Disk probe	Conical probe	Wedge probe	Sphere probe			
FR-HA-20S	FR-ES-60-20J	FR-K60-2030J	FR-SR-20S			
			1			



[Related Products]

Optional attachments exclusively for FRTS

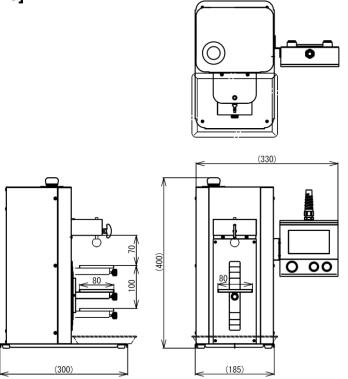
For compression test	For tension test	For shear test	Tables
We offer a wide range of shapes such as disks, sticks, needles and the like.	Designed for tensile tests of film, noodles, and so on.	Designed for shear tests. Knife or wedge shaped.	A table to hold containers

*These attachments above are NOT included in FRTS.

*Please refer to each specifications for detail.

*We can custom design and manufacture to meet your particular requirements.

[Dimensions]



Unit: mm

[Cautions]

- The contents may be changed without previous notice.
- All of products are designed for measurement purpose only.
- Do not copy and use this content without authority.
- Please note that the capacity is dependent on the displayed unit. Please contact us for details.

IMADA CO., LTD

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Visit our website for more information on wide product specifications, measurement applications and videos.