



### Measure Maturity And Texture In A Variety Of Foods With Extreme Accuracy And Ease

Designed exclusively for peas, the Food Technology Corporation (FTC) Model TU Tenderometer is the industry standard for determining maturity in fresh peas. It has been proven to be the most dependable, accurate, and trouble-free system ever created for grading pea quality.

For peak force and work texture measurement, FTC offers the Model TM2 Texture press and Deluxe Model TMDX. These instruments incorporate many new features such as one-button Auto Cycle operation and work calculations.

# TU & TM-2

tenderometer  
texturepress

## Features

### Automatic Calculations

The FTC Model TU Tenderometer and Model TM-2 Texture press instruments will automatically calculate and update “peak” or highest force readings incurred during a test. The optional integral function automatically calculates the “area under the curve” or work performed on the sample.

### Easy-to-use

Simply load the sample and press “RUN”. The system will provide an easy-to-read digital display directly in Tenderometer units, pounds of force, or Newtons. Work measurements are displayed in either inch/pounds or Joules.

### Durable, rugged and reliable

Designed to withstand harsh environments, both environments, both models will perform in harsh conditions with a minimum of maintenance operations. Plus, the units are easy to operate and almost no training is needed. FTC texture management systems have been in continuous operation in production environments for more than 25 years.

### Profit and savings

Processors worldwide are using the Model TU Tenderometer to determine harvesting dates, “Buy on Grade,” and predict finished quality. With profits at stake, a point or two off the standard can be very costly. Accurate readings can save thousands of dollars a day for a medium to large operation, and quickly pay back the initial investment. FTC offers a yearly calibration service to maintain accuracy.

### Standard features

Every unit comes with the “Auto Cycle” one-button operation, the industry standard CS-1 Kramer Shear Compression Test Cell and your choice of any one model FTA load cell.

## Specifications

### MODEL TU TENDEROMETER

<b>Stroke speed</b>	Pre-set (standard) 30 seconds
<b>Maximum force</b>	Over 300 tenderometer units
<b>Display units</b>	Traditional tenderometer units
<b>Power</b>	120AC, 60 Hertz standard (other optional voltages available)
<b>Dimensions</b>	24" x 24" x 36"
<b>Weight</b>	73kg / 160lbs
<b>Features</b>	Splash proof design Auto Cycle one-button operation
<b>Options</b>	RS232 serial data output
<b>Supplied with</b>	TX splashproof texture press TG-4E texture gage CS-1-TU test cell FTA-TU load cell Certificate of Calibration

### MODEL TM-2 TEXTURE PRESS

<b>Stroke speed</b>	Factory pre-set to your specification
<b>Maximum force</b>	3000lbs
<b>Display units</b>	Lbs of force or metric (SI) units
<b>Power</b>	120AC, 60 Hertz standard (other optional voltages available)
<b>Dimensions</b>	24" x 24" x 36"
<b>Weight</b>	73kg / 160lbs
<b>Features</b>	Splash proof design Auto Cycle one-button operation
<b>Options</b>	RS232 serial data output
<b>Supplied with</b>	TX splashproof texture press TG-4E texture gage CS-1-TU test cell FTA load cell (specify capacity upon purchase) Certificate of Calibration

### MODEL TM-DX TEXTURE PRESS

<b>Stroke speed</b>	Factory pre-set to your specification
<b>Maximum force</b>	3000lbs
<b>Display units</b>	Lbs of force or metric (SI) units
<b>Power</b>	120AC, 60 Hertz standard (other optional voltages available)
<b>Dimensions</b>	24" x 24" x 36"
<b>Weight</b>	73kg / 160lbs
<b>Features</b>	Splash proof design Auto Cycle one-button operation Integral work calculations and display RS232 serial data output
<b>Supplied with</b>	TX splashproof texture press TG-4E texture gage CS-1-TU test cell RS232 port with software FTA load cell (specify capacity upon purchase)

## Test Cells



**MODEL CS-1**  
Standard Shear  
Compression Cell

### MODEL CS-1

#### Kramer Standard Shear Compression Cell

The Model CS-1 standard shear compression cell has been accepted for almost two decades as the universal standard for making objective measurements of the relative tenderness, softness and similar mouth-feel properties of most food products.

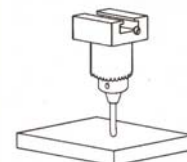
The cell is used throughout the world to grade the textural properties of food products from apples to ground beef and dog food to pickles and zucchini.

Pictured below are just a few of the many FTC cells that can be used to customize the Tenderometer and Texture press for specific customer applications.

Please contact Food Technology Corporation for additional information about our comprehensive line of test cells and food product instruments.



**MODEL CE-1**  
Universal Cell



**MODEL PT-1**  
Penetration Test Cell



**MODEL CR-1**  
Succulometer Cell



**MODEL CW-2**  
Combination Single Blade  
and Meat Shear Cell