Rapid Visco Analyser

RVA – StarchMaster2

RVA StarchMaster 2

Perten

Starch

Flour

Grain Intake

Whole Grain

Measure Performance of Ingredients and Finished Products

Perten
INSTRUMENTS

Rapid Visco Analyser RVA-StarchMaster2

The Rapid Visco Analyser (RVA) is a cooking stirring viscometer with ramped temperature and variable shear profiles optimized for testing the viscous properties of starch, grain, flour and foods. The instrument will analyze as little as two or three grams of sample using international standard methods or your own tailor-made profiles of mixing, measuring, heating and cooling. The RVA-StarchMaster2 operates stand-alone with four preset methods in the instrument. Options include R&D Pack software to change methods, bar code scanner to streamline sample information entry, and USB drive to streamline data capture. Combining speed, precision, flexibility and automation, the RVA is a unique tool for product development, quality and process control and quality assurance.

Features & Benefits

Stand Alone Operation: No computer required, no software to learn.
Robust: Suitable for factory floor through to analytical laboratory.
Easy to Use: Automated operation and password protection minimizes training and ensures reliability.
Real Time Data Output: Secure data capture and rapid, easy to interpret results.
Pre-configured: Delivered complete with calibration and analysis routines.
Rapid Viscosity Profile: Standard starch pasting test in 13 minutes.
Traceable: Calibration check with traceable standards to satisfy ISO9000 and Quality System requirements.
Glass-free: Safe for food manufacturing areas.
Precise: Accurate stirring speeds, heating and cooling rates, ensures repeatable results between RVAs.
Standard: International standard methods approved by ICC, AACC International and others.

Applications

Suitable for production, quality assurance, quality control, raw material testing and process control.
Starch: "If you are serious about starch there is only the Rapid Visco Analyser". Standard 13 minute pasting test for native and modified starches.
Weather Damage Testing: 3-minute Stirring Number test approved by AACC International and ICC.
Flour Milling & Baking: Starch quality, gluten quality, amylase activity, weather damage.
Grains, Tubers, Roots: Starch quality in wheat, corn, rice, sorghum, potato, tapioca, sweet potato, arrowroot, sago and other products.
Brewing: Malting barley, barley storage, kilned malt and brewing adjuncts.
Extruded Foods and Feeds: Degree of cook in snacks, breakfast cereals and animal and aquaculture feeds.
Protein Quality: Wheat gluten, skim milk powder, whey protein concentrate and soy protein.
Gums: Gelling and thickening profiles of hydrocolloids and formulations.
Dairy: Melt tests, soft dairy desserts, ice cream, yogurts.

Specifications

Languages: English or Chinese.
Input/Output: USB for PC, LIMS, USB drive, label printer, keyboard, barcode scanner.
Power Requirements: 240/115VAC, 3.5A, 50/60 Hz.
Dimensions (H x W x D), Net Weight: 320 x 254 x 398 mm, 18 kg.
Temperature Range: 0-99.9°C.
Heating/Cooling Rate: Up to 14°C/minute (infinitely variable).
Coolant Consumption: Water, 1 l/min at cooling, 100-250 kPa. Chilled coolant required for cooling below room temperature.
Speed Range: Computer controlled infinitely variable 0, 20-2000 rpm.
Viscosity Range: 40-16,000 cP at 80 rpm, 20-8,000 cP at 160 rpm.
Viscosity Accuracy: +/- 3% for S2000 Oil nom. 5000 cP.