

SSB: Starch Applications

Recommended viscometer choices



RVDV-II+Pro
Viscometer (p6)
or RVDV-III Ultra
Rheometer (p16)
Ball Bearing
Suspension (p3)

TC-112P Programmable
Water Bath

Small Sample
Adapter (p32)
SC4-21 Spindle
SC4-13RPY
Sample Chamber
w/RTD probe (p42)



TT-100 Process
Viscometer (p62)

The SSB (Starch System Brookfield) is designed to monitor the viscosity of industrial starches during automated quick-cook (gelatinization) and fast cool-down of starch samples. TT-100 Process Viscometer is used for real time starch measurements in paper coatings and adhesives manufacturing.

Lab Features & Benefits

Fast, reproducible results means production adjustments can be made immediately.

Automated, easy-to-compare test results using Optional Software

Programmable temperature control +35°C to +95°C

Process Features & Benefits

Ensures correct viscosity of end product

Controls coating thickness during application

Chocolate Applications

Recommended viscometer choices

HADV-II+Pro Viscometer (p6)
or HADV-III Ultra Rheometer (p16)
Ball Bearing Suspension (p3)



TC-102 Water Bath (p29)
Small Sample Adapter (p32)
SC4-27 Spindle (p42)
SC4-13RPY Sample Chamber
w/RTD probe (p42)

R/S-CC Plus
Rheometer (p22)



TT-200 Process
Viscometer (p64)



Measuring chocolate viscosity is important to the confectioner in order to help optimize chocolate flow properties in a melted condition for various mixing and coating applications.

Lab Features & Benefits

Determines Casson yield and Plastic Viscosity
Conforms to NCA and Bureau of the Technical Committee Office Internationale du Cacao et du Chocolat.

Control of melting temperatures assuring reproducible comparisons

Easy to clean, easy to operate

Process Features & Benefits

Provides real time chocolate viscosity measurement and control

BROOKFIELD SYSTEMS