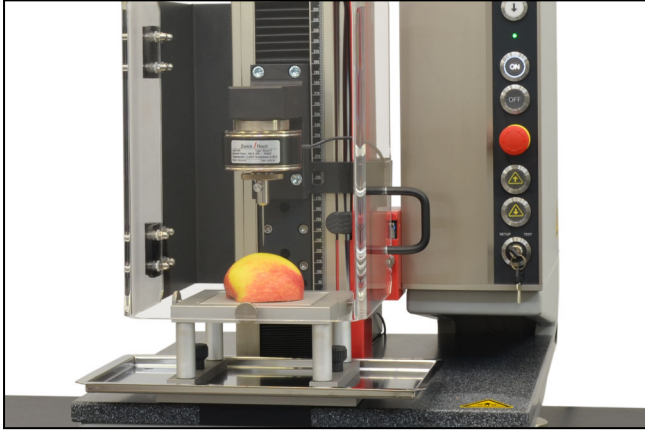


## Product Information

### Puncture needle for texture analysis

CTA: 98189 46759

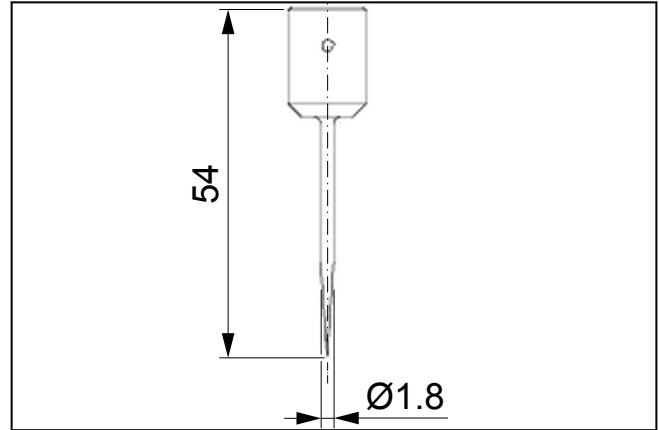


Puncture test on apple

- determination of the level of freshness of fruit and vegetables
- determination of the level of freshness of baked products

The puncture test was first used in 1925 for characterization of gelatin substances.

- **Specimen material:**  
fruit, vegetables, baked products



Puncture needle, general view

The puncture needle is used for puncture tests to determine the freshness of various foodstuffs.

It is pressed into the specimen to a defined penetration depth. A significant force reduction is visible as soon as penetration occurs.

## Product Information

### Puncture needle for texture analysis

#### Technical data

Item No.	320398 <sup>1)</sup>	
Test load, max. (Fmax)	0.02	kN
Needle		
diameter	1.8	mm
height	54	mm
point angle	10	°
Ambient temperature	+10 to +35	°C
Upper connection	mounting stud, Ø 8 mm	

1) Interlocked safety-guard or safety device required.

#### Optional accessories

Recommended:

- Universal Specimen Platform, Item No. 085019
- insert plate with central hole for puncture test, Item No. 362691