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| Rheology News | |
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| **1) Oxidation stability of foodstuffs** | |
| **Introducing Rapidoxy – a new approach to oxidation stability testing for foodstuffs, cosmetics and pharmaceuticals** | |
| When developing your product an important question is how you assess the shelf life and compare the performance of different formulations and ingredients? [**Rapidoxy**](http://www.anton-paar.com/uk-en/products/details/oxidation-stability-tester-rapidoxy/) is the answer. brochure | |
| Once in contact with atmospheric oxygen, the chemical decomposition of samples containing natural fats or other lipids begins. This means that oxidation is one of the most common reasons for product degradation. | **[http://www.anton-paar.com/static/newsletter/pictures/RapidOxy-Setup-04.jpg](http://www.anton-paar.com/uk-en/products/details/microwave-digestion-system-multiwave-go/sample-preparation/)** |
| Oxidation stability characterizes the resistance of the sample to oxidation. It is a necessary requirement for shelf-life investigations, quality control of incoming goods or during product development. Rapidoxy offers the shortest test times, allowing you to assess samples during the development process or as a ‘real time’ QC tool. For further information email [**batinc@pldtdsl.net.**](mailto:batinc@pldtdsl.net?subject=Request%20for%20Further%20Information) |
| Examples of recent applications include: | |
| * **Investigation of storage conditions of the oxidation process.** Request the Application Flash – [**Stability of edible fat**](mailto:batinc@pldtdsl.net?subject=Request%20for%20application%20flash) * **Determination of the effect of antioxidant.** Request the Application Report – [**Stability of Pepermint oil**](mailto:batinc@pldtdsl.net?subject=Request%20for%20Application%20report%20-%20Pepermint%20oil) * **Comparing the effect of different antioxidant components.** Request the Application Report - [**Stability of Fragrance Ingredients**](mailto:batinc@pldtdsl.net?subject=Request%20for%20Application%20report-Fragrance%20ingredients) | |
| [**top**](http://extranet.anton-paar.com/extranet/sfilesweb.nsf/0/C05B93EC39F4D763C1257E2100325C16/$File/2015_03_26_NewsLetter_APLtd_Food-companies.htm#0) | |
| **2) Optimise your formulation** | |
| The MCR rheometer is a popular sight in food laboratories since its modular construction enables it to fulfil many roles. It is often used in both QC and product development and gives an excellent insight to those looking to optimise formulations. This [**MCR range**](http://www.anton-paar.com/uk-en/products/details/mcr-rheometer-series/rheometer/) can not only give a full rheological characterisation of foodstuffs but can also be easily transformed to measure tribology, powder rheology and the effects of, for example, moisture, fat and salt content. For further information email [**batinc@pldtdsl.net.**](mailto:batinc@pldtdsl.net?subject=Request%20for%20Further%20Information) | **[http://www.anton-paar.com/static/newsletter/pictures/MCR-502-02-1.jpg](http://www.anton-paar.com/uk-en/products/details/microwave-synthesis-monowave-300/microwave-synthesis/)** |
| [**top**](http://extranet.anton-paar.com/extranet/sfilesweb.nsf/0/C05B93EC39F4D763C1257E2100325C16/$File/2015_03_26_NewsLetter_APLtd_Food-companies.htm#0) | |
| **3) Microwave sample preparation** | |
| The [**Multiwave GO**](http://www.anton-paar.com/uk-en/products/details/microwave-digestion-system-multiwave-go/sample-preparation/) Microwave Sample Preparation System is the ideal instrument to digest any food samples ranging from meats, fish, and oils through to ready meals. Its SMART VENT technology allows high sample amounts, up to 3g, to be digested in 20 minutes and with its DMC – Direct Multimode Cavity, 12 different samples and amounts can be readily digested in one run. For further details please email **batinc@pldtdsl.net** | **[http://www.anton-paar.com/static/newsletter/pictures/Multiwave-GO-23.jpg](http://www.anton-paar.com/uk-en/products/details/microwave-synthesis-monowave-300/microwave-synthesis/)** |
| [**top**](http://extranet.anton-paar.com/extranet/sfilesweb.nsf/0/C05B93EC39F4D763C1257E2100325C16/$File/2015_03_26_NewsLetter_APLtd_Food-companies.htm#0) | |
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| For further information on any of the above, to discuss your applications or arrange a demonstration please email us at **batinc@pldtdsl.net**. | |
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| **Brownstone Asia-Tech, Inc.** |  |
| 10-A H. Poblador St., Brgy. Hagdan Bato Libis |  |
| Mandaluyong City 1552 |  |
|  |  |
|  |  |
| Tel.: +63 (2) 532 43 10 |  |
| Fax: +63 (2) 531 65 18 |  |
|  |  |
| **batinc@pldtdsl.net** |  |
| **http://www.brownstone-asiatech.com** | © Anton Paar 2015 |
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