

Institute:	Department of Food and Nutrition, Faculty of Agriculture and Forestry, University of Helsinki
Short description of research equipment:	<p>Anton Paar MCR 702 MD, Thermo Haake RheoStress 600, Anton Paar Rheolab QC, they include a wide set of measurement system and accessories.</p> <p>Rapid Visco Analyser, starch pasting experiments, Newport Scientific RVA-4, Australia / Perten Ab, Sweden</p> <p>Dough experimental rheology; Chopin Technologies Mixolab 1, France</p> <p>Dough experimental rheology; Brabender FARINOGRAPH E and Brabender Extensograph</p> <p>Texture Analyser; Stable Micro Systems TA XT Plus, Stable Micro Systems TA XT Plus 100 (load cell's 500g – 50 kg and wide set of accessories), UK</p> <p>Malvern Mastersizer 3000 (wet and dry), UK</p>
Special accessories:	
Link to publications describing equipment: (optional)	
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