

MEASURING

# FOOD VISCOSITY

BE RIGHT EVERY TIME

RAPID VISCO ANALYSER



**RVA StarchMaster 2**

**NEWPORT**  
SCIENTIFIC



# MEASURING FOOD VISCOSITY BE RIGHT EVERY TIME. RAPID VISCO ANALYSER.

## APPLICATIONS

### Starch

"If you are serious about starch there is only the Rapid Visco Analyser™": Full starch pasting test in 13 minutes including native and modified starches.

### Weather Damage Testing

AACC, ICC and RACI approved 3-minute Stirring Number test with conversion to FNe.

### Brewing

Malting barley, barley storage, kilned malt, brewing adjuncts.

### Ingredients

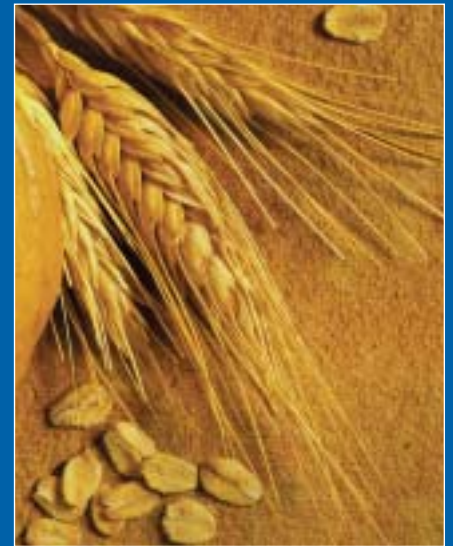
Wheat gluten, skim milk powder, whey protein concentrate, soy protein, hydrocolloids.

### Foods

Extruded snacks, breakfast cereals, pasta, noodles, processed cheese, soft dairy desserts, yoghurts, formulated foods.

NEWPORT SCIENTIFIC is committed to its R & D programme to design and produce better instruments for your laboratory, factory or grain elevator. Choose from a range of Rapid Visco™ Analysers for viscosity testing of foods, cereals and starches, Laboratory/Factory mills for convenient, safe and reliable sample preparation and doughLAB™ for assessment of wheat flour dough quality and processing characteristics. A range of models is available to meet your needs for flexibility, automation and budget.

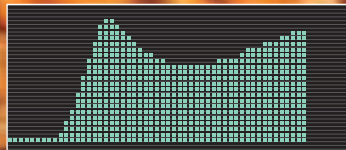
All the instruments in the NEWPORT SCIENTIFIC range are supported around the globe by a team of distributors focussed on service and applications support.



## NEWPORT SCIENTIFIC...

Producing better instruments for the world's laboratories, factories and grain elevators.

```
STD01 : 0:06:57
TEMP = 95.0°C
SPEED = 160 RPM
VISC = 2144 cP
```



```
STD01 TEST RESULTS
PASTE Temp 75.0°C
PEAK Visc 4420 cP
HOLD Visc 2499 cP
```

```
* PEAK ANALYSIS *
RESULT TIME 0:05:37
TEMPERATURE 95.1°C
VISCOSITY 4420 cP
```

# Y?

## RVA-STARCHMASTER2™

### THE AFFORDABLE VISCOMETER FOR FOOD AND STARCH TESTING

NEWPORT SCIENTIFIC revolutionised rapid starch pasting analysis in the mid 1980s with the release of its cooking viscometer, the RAPID VISCO ANALYSER™ (RVA), specially designed to incorporate accurate heating and cooling and variable shear. RVA-STARCHMASTER2™ packages the best RVA features into an easy to use, stand alone format, ideal for the routine testing of viscous properties of starches, cereals and foods, even in the most demanding factory and laboratory environments.

RVA-STARCHMASTER2™ is also well suited to pre-harvest weather damage ( $\alpha$ -amylase activity) testing in grains such as wheat, barley and rye at receival sites. It provides a rapid, simple and objective test for grain soundness, even under extreme conditions, using the AACC, ICC and RACI approved 3-minute Stirring Number test. The same test can also be used to assess  $\alpha$ -amylase activity in flour.



## FEATURES

### Stand alone operation

No computer required; no software to learn.

### Robust

Compact, robust and safe for analytical laboratory through to factory floor.

### Easy to use

Fully automated testing and data analysis.

### Minimal training requirement

Simple user interface with menu prompts and keypad.

### Real time display

Time, temperature, speed, viscosity and graph.

### Real time data output

Capture data to a printer or personal computer.

### Simple, traceable calibration check

Use traceable standards to satisfy ISO9000 and Quality System requirements.

### Pre-configured

Delivered complete with calibration and analysis routines.

### Editable

Edit and update stand-alone test profiles using Newport Scientific R & D software.

### Upgradable

Upgrade path to RVA-TecMaster with Thermocline for Windows 3 software capability.



## COMPLETE WEATHER DAMAGE TESTING PACKAGE

The RVA-StarchMaster2™ is complemented by the CleanMill 8000 and Robot Dispenser to streamline the testing of wheat, barley and rye using the Stirring Number (SN) and starch pasting methods at grain receival, storage or export silos, elevators, terminals and grain laboratories.



# RAPID VISCO ANALYSER

## RVA StarchMaster<sup>2</sup>



### RAPID VISCO ANALYSER - RVA-StarchMaster<sup>2</sup>™

PART NUMBER	240V: 103102; 110V: 103101
SPECIFICATIONS	
H X W X D	mm 320 x 254 x 398 (tower down)
WEIGHT	18 kg
TEMPERATURE RANGE	0 - 99.9°C
TEMPERATURE ACCURACY	± 0.3°C at 25°C
HEATING/COOLING RATE	up to 14°C/minute (variable)
TEST LENGTH	up to 100 minutes
SPEED RANGE	20 - 1000 rpm (variable)
SPEED ACCURACY	±1% at 160 rpm
VISCOSITY RANGE	40 -12,000 cP at 80 rpm
VISCOSITY ACCURACY	± 3% for S2000 Oil nom. 5000 cP
STORED TEST PROFILES	4 standard
DATA ENTRY	four-key pad
DISPLAY	4 line x 20 character Vacuum Fluorescent
INSTALLATION CATEGORY	II
POLLUTION DEGREE	2
POWER SUPPLY	AC 230V ±10% 50 Hz or AC 110V ±10% 60 Hz (as marked on label) 500VA
WATER SUPPLY	1 L/min at maximum 250 Kpa (at instrument) <25°C (chilled water supply required for operation below room temperature)
COMPUTER INTERFACE	RS232, 9 pin 'D' connector
EC COMPLIANCE	Yes
COUNTRY OF MANUFACTURE	Australia



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