

Laboratory News

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Netzsch Instruments

Thermal analysis of foods

Various thermal analysis methods, primarily Differential Scanning Calorimetry (DSC) and Thermogravimetry (TG) but also Dynamic-Mechanical Analysis (DMA), yield meaningful results for the evaluation of foods and their raw ingredients. NETZSCH-Gerätebau GmbH, a renowned manufacturer of instruments for Thermal Analysis and for the determination of thermophysical properties, provides equipment for all of the techniques needed for a comprehensive characterisation. For example, the specific heat (c_p) indicates the amount of heat energy which must be supplied to or removed from a unit quantity of substance in order to change its temperature by one degree centigrade. This makes the specific heat to an extremely important parameter in the drafting of cooling, freezing, or heating procedures.



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