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Thermo Scientific Rheology Instrument Donation Supports the Central College of the German Confectionery Industry

July 28 2009

Students will learn how to interpret measuring data and different parameters influencing the quality of the chocolate using the new Thermo Scientific HAAKE Viscotester 550 rotational viscometer.

Thermo Fisher Scientific Inc. today announced its support of training and professional development efforts at the Central College of the German Confectionery Industry (ZDS) in Solingen through its donation of a Thermo Scientific HAAKE Viscotester 550 rotational viscometer.

Rheological measurements are essential in optimizing the production and properties of confectioneries. The HAAKE Viscotester 550 is used to determine the flow behavior and yield point of chocolate melts according to the guidelines of the expert commission of the Office International du Cacao, du Chocolat et de la Confiserie (OICCC), therefore influencing product characteristics such as melt and setting behavior. Thermo Fisher Scientific provided the college with a new HAAKE Viscotester 550 on which students will learn how to interpret measuring data and different parameters influencing the quality of the chocolate.

"The donation of the rotational viscosimeter enables the ZDS to present the important topic of rheology in a modern and professional setting for training and career development. Using the provided software, students can also graphically visualize the measuring data," said Andreas Bertram, managing director of the ZDS. "This cooperation between Thermo Fisher Scientific and the ZDS is an excellent example of how synergies can be created between science, industry and education."

Thermo Fisher Scientific offers an extensive range of accessories for its entire line of viscosimeters and rheometers to cover the unique aspects of a wide variety of applications. For example, a bending instrument is available for the company's rheometer line which can be used to place bars of chocolate in the rheometer and perform bending, breakage and penetration tests.

With the RheoScope module for the Thermo Scientific HAAKE MARS rheometer platform, structural examinations can be performed using optical microscopy at the same time as the rheological measurements. In this way, the melting behavior of fat samples and crystal formation can be studied. A universal holder makes it possible to take measurements in original containers, such as jars of chocolate sauce. This eliminates the time-consuming process of pouring out samples and cleaning measuring cups, and also preserves the material structures. More information on this extensive line of rheometers and viscosimeters can be found at www.thermo.com/rheology.

Thermo Fisher Scientific, one of the pioneers in rheology, successfully supports a wide range of industries with its comprehensive Thermo Scientific material characterization solutions. Material characterization solutions analyze and measure viscosity, elasticity, processability and temperature-related mechanical changes of plastics, food, cosmetics, pharmaceuticals and coatings, chemical or petrochemical products, plus a wide variety of liquids or solids. For more information, please visit www.thermo.com/mc.

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About Central College of the German Confectionery Industry (ZDS)


Founded in 1951, the ZDS in Solingen, Germany is world-renowned as a center for training and professional development for all sectors of the confectionery industry. The institute trains and educates technical experts in the field of confectionery technology and provides skills in food technology. It also offers special courses to prepare for state examinations as industrial supervisor and certified food technician. The ZDS offers an extensive seminar program. Every year, participants from more than 30 nations attend technical conferences and practical courses concerning every aspect of confectionery production. The college acts as consultant for companies all over the world and holds specific corporate training courses as well as conducting analyses and tests for member companies. More information is available at <http://www.zds-solingen.de/>.

Thermo Scientific HAAKE Viscotester 550

Rotational Viscometer



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