

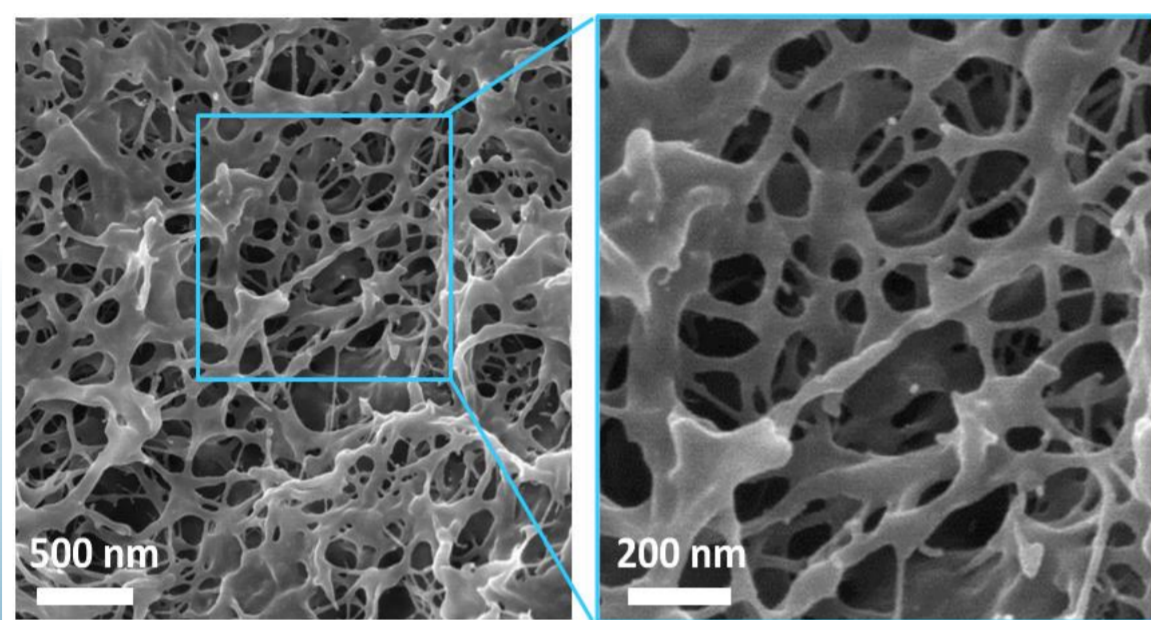
Foods

From additives to final products characterization

Providing comprehensive analysis for final products and additives, including:
morphology, composition, size, shape, etc..



MORPHOLOGY



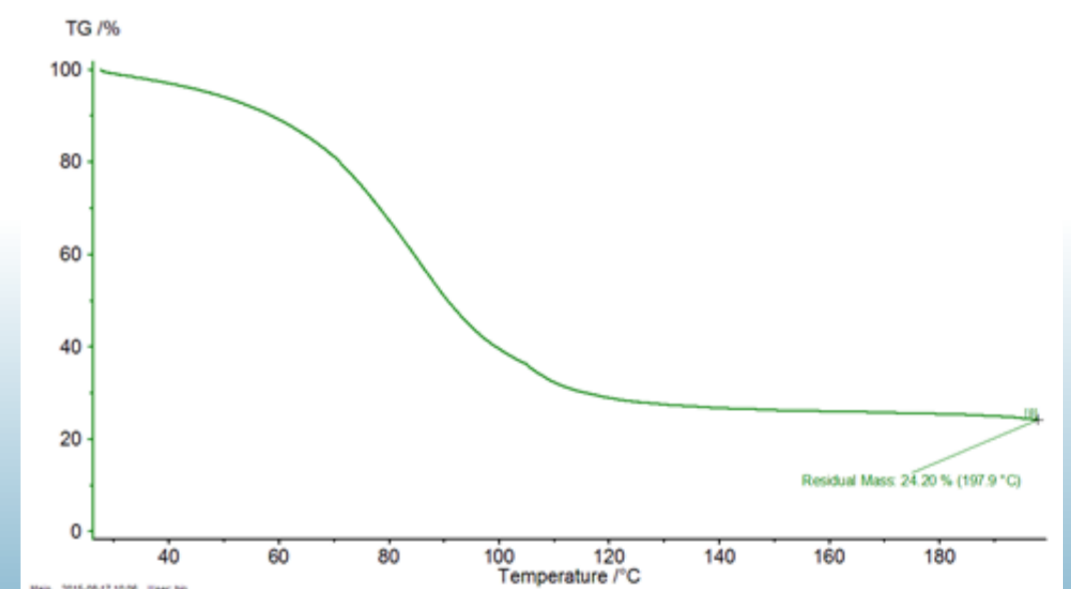
Jello

Cross-link of hydrogel by SEM analysis
-to explore the aqueous retention ability and taste of different hydrogel formation

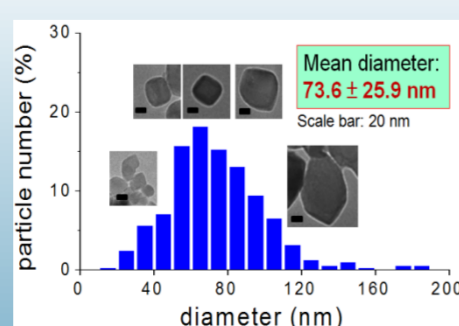
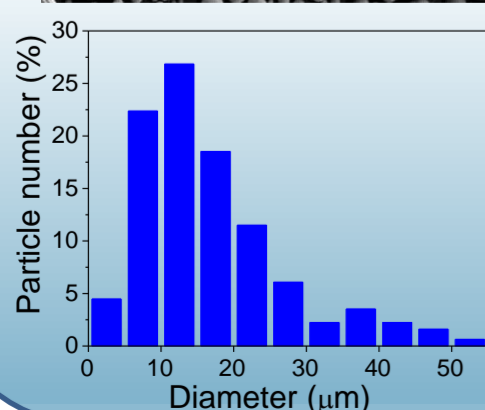
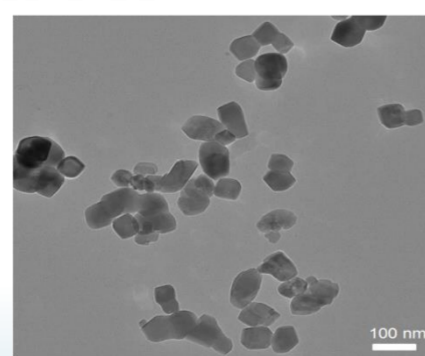
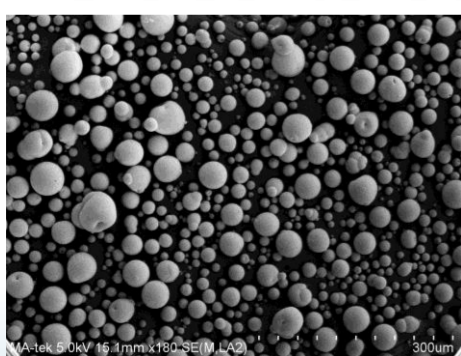
COMPOSITION

Jello

Composition of hydrogel by TGA analysis
-to distinguish the composition content of water, solvent, residues etc. in foods



SIZE/SHAPE



Milk additives

Size and shape of CaCO₃ by SEM/TEM analysis
-to monitor the dispersibility of various additives from materials to foods