Maximize Performance and Quality with Our Rapid Visco® Analyzer (RVA)

Starch Testing
The RVA accurately determines pulse quality by measuring the performance of pulse flours during hydration, cooking, and gelling. This method enables you to compare pulse flour behavior, subjecting the sample to a defined cycle of temperature and mixing.

Quality Standards
By measuring pasting performance, the RVA ensures consistent overall ingredient performance. This means fast, educated decisions about blending ingredients to achieve a desired behavioral target. You can even customize standard RVA tests to ensure maximum throughput and clearly defined results.

Versatile
Test new formulations for pulse-based foods and evaluate the effect of pulse ingredients on the performance of a mix for a quicker, more efficient integration of pulse flours into baked or extruded foods. Quality control and waste reduction teams use the RVA to detect abnormal ingredients or mixes and verify the performance of finished foods.