



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – CRANBERRY

Below information on determination of humidity content for above specified substance is a supplement of traditional drying method. RADWAG technical support department hopes, that this datasheet will be helpful for the tests performed with application of RADWAG moisture analyzers.

DRYING PARAMETERS – TRADITIONAL METHOD

Substance description:	Cranberry
Reference /traditional/ method parameters:	105 °C / 3 hours.
Humidity determined with traditional method:	14,98 %
Standard deviation	0,006 %

DRYING PARAMETERS - MOISTURE ANALYZER SERIES MAC 50

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Grind sample (cutting) and spread it evenly on all pan surface
Sample size	~ 4 g
Drying profile	Standard
Drying temperature	128 °C
Auto switch-off criterion	Automatic 3 [Auto 1 - 1mg/10sec; Auto 2 - 1mg/25sec; Auto 3 - 1mg/60sec; Auto 4 - 1mg/90sec; Auto 5 - 1mg/120sec]
Average measurement time	~ 1 hour
Determined humidity content /average value/	15,13 %
Standard deviation	0,125 %

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