



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – CRUNCHY MUESLI NUT

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:	Crunchy Muesli nut
Reference /traditional/ method parameters:	105 °C / 6 hours.
Humidity determined with traditional method:	4,55 %
Standard deviation:	0,015 %



DRYING PARAMETERS - MOISTURE ANALZYER SERIES WPS 50SX

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Grind and spread even layer on all pan surface
Sample size	~ 4 g
Drying profile	Standard
Drying temperature	110 °C
Auto switch-off criterion	Automatic 3 [Auto 1 - 1mg/10sek; Auto 2 - 1mg/25sek; Auto 3 - 1mg/60sek; Auto 4 - 1mg/90sek; Auto 5 - 1mg/120sek]
Average measurement time	~ 13 minutes
Determined humidity content /average value/	4,89 %
Standard deviation	0,03 %

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