



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – GOUDA CHEESE, SLICES

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:	Gouda cheese, slices
Reference /traditional/ method parameters:	120 °C / 4 hours.
Humidity determined with traditional method:	33,34 %
Standard deviation	0,21 %



DRYING PARAMETERS - MOISTURE ANALYZER SERIES MAC 50

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Place piece of cheese slide on Grind sample and spread it evenly on all pan surface
Sample size	~ 3,5 g
Drying profile	Standard
Drying temperature	120 °C
Auto switch-off criterion	Automatic 2 [Auto 1 - 1mg/10sek; Auto 2 - 1mg/25sek; Auto 3 - 1mg/60sek; Auto 4 - 1mg/90sek; Auto 5 - 1mg/120sek]
Average measurement time	~ 20 minutes
Determined humidity content /average value/	35,3 %
Standard deviation	0,42 %

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