



## ELECTRONIC BALANCES AND SCALES

### SUBSTANCE – PASTEURIZED CREAM

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:	Pasteurized Cream
Reference /traditional/ method parameters:	105 °C / 4 hours.
Dry mass content:	45,56 %
Standard deviation	0,001 %

#### DRYING PARAMETERS - MOISTURE ANALYZER SERIES MAX 50

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Place thin layer of homogenous spread evenly on all pan surface
Sample size	~ 4,0 – 4,5 g
Drying profile	Standard
Drying temperature	120 °C
Auto switch-off criterion	Automatic 2 [ Auto 1 - 1mg/10sec; Auto 2 - 1mg/25sec; Auto 3 - 1mg/60sec; Auto 4 - 1mg/90sec; Auto 5 - 1mg/120sec ]
Average measurement time	~ 20 minutes
Determined humidity content /average value/	45,33 %

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