



Manufacturer of Electronic Weighing Instruments

PRODUCT - PORK

Below information concerns details on determination of density for upper mentioned products, as supplement of traditional drying method. We hope this data sheet will be useful for you while performing individual tests with RADWAG moisture analyzer

DRYING PERFORMANCE - REFERENCE METHOD

Product description: pork such as bacon, neck, shoulder, loin, ham
Parameters for reference method PN – ISO 1442:2000; → 103 °C / ≥ 2 h

The water content determined in the reference method

Product	bacon	neck	shoulder	loin	ham
Water content	48,84 %	73,73 %	75,60 %	72,52 %	75,75 %
Standard deviation	2,35 %	1,24 %	0,94 %	1,27 %	0,63 %

DRYING PARAMETERS – MOISTURE ANALYZER SERIES MAX 50/NP

Equipment involved in drying process	Disposable aluminum pans, 2 soft tissue discs with a diameter of 85 mm
Sample preparation	Grind and mix the sample, spread it evenly between the discs of filter paper
Sample size	~ 3 g
Drying profile	Standard
Drying temperature	160°C
Auto-switch off setting	Automatic 1

The water content determined in the MAX method

Product	bacon	neck	shoulder	loin	ham
Water content	48,93 %	73,81 %	75,71 %	72,50 %	75,81 %
Standard deviation	4,08 %	1,42 %	1,00 %	1,53 %	0,74 %
Drying time	~ 20 min	~ 14 min	~ 15 min	~ 13 min	~ 13 min

Tests and results were developed by the West Pomeranian University of Technology, Faculty of Food Sciences and Fisheries - Department of Food Technology

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