



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – PROCESSED CHEESE

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:	Processed cheese
Reference /traditional/ method parameters:	120 °C / 4 hours.
Humidity determined with traditional method:	42,24 %
Standard deviation	0,28 %



DRYING PARAMETERS - MOISTURE ANALYZER SERIES MAC 50

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Press cheese to create homogenous and even surface on all pan surface
Sample size	~ 3 g
Drying profile	Standard
Drying temperature	103 °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	~ 15 minutes
Determined humidity content /average value/	40,40 %
Standard deviation	0,49 %

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