



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – SOYA PÂTÉ WITH MASHROOM

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:	Soya pâté with mashroom
Reference /traditional/ method parameters:	105 °C / 6 hours.
Humidity determined with traditional method:	71,80 %
Standard deviation	0,112 %



DRYING PARAMETERS - MOISTURE ANALYZER SERIES WPS 50 SX

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Grind sample and spread it evenly on all pan surface
Sample size	~ 5 g
Drying profile	Standard
Drying temperature	130 °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	~ 32 minutes
Determined humidity content /average value/	71,41 %
Standard deviation	0,131 %

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