



## ELECTRONIC BALANCES AND SCALES

### SUBSTANCE – WHEAT FLOUR

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:	Wheat flour type 650
Reference /traditional/ method parameters:	120 °C / 2 hours.
Humidity determined with traditional method:	10,14 % (average from 5 measurements)
Standard deviation:	0,07 %



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

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Spread sample evenly on all pan surface
Sample size	~ 3 - 4 g
Drying profile	Standard
Drying temperature	115 °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	~ 3 – 4 minutes
Determined humidity content /average value/	10,19 %
Standard deviation	0,06 %

© 2008 RADWAG. All Rights Reserved.

All copyrights to the materials contained in the publication belong to RADWAG and may not be copied, processed or used for commercial purposes without their knowledge or consent RADWAG.