



ELECTRONIC BALANCES AND SCALES

SUBSTANCE – WHOLEMEAL BREAD

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:	WHOLEMEAL BREAD
Reference /traditional/ method parameters:	105 °C / 3 hours.
Humidity determined with traditional method:	41,455 %
Standard deviation:	0,008 %

DRYING PARAMETERS - MOISTURE ANALYZER SERIES MAC 50

Equipment necessary for drying process	Disposable aluminum pans
Sample preparation	Grind and mix sample, spread evenly on pan surface
Sample size	~ 3,5 g
Drying profile	Standard
Drying temperature	120 °C
Auto switch-off criterion	Automatic 4 [Auto 1 - 1mg/10sek; Auto 2 - 1mg/25sek; Auto 3 - 1mg/60sek; Auto 4 - 1mg/90sek; Auto 5 - 1mg/120sek]
Average measurement time	~ 35 min
Determined humidity content /average value/	40,958 %

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