Application Data Sheet

Spices

Moisture measurement & control

Having the correct moisture levels in spice powders has become a critical component during processing. Spices can easily become either too wet or dry wasting manufacturer's time and money. With the help of industry partners and 30 years of knowledge, MoistTech has developed the *IR 3000* Moisture Sensor that is ideally suited to measure the moisture levels in the different stages of the spice manufacturing process.

Installation….
By installing the sensor at the exit of the dryer, a manufacturer can continuously monitor the process and can control the moisture content either manually or automatically instantly.

Environment….
If the sensor is susceptible to extreme heat conditions, it is necessary to cool the sensor with either air or water. Dust from the product is not normally a problem however in extreme dusty environments we recommend the installation of an air purge system to prevent the accumulation of material on the sensor's window.

Benefits….

- improved product quality
- lower energy costs
- reduced start-up times
- less waste
- 100% product inspection
- less downtime

MoistTech is very experienced with the requirements in the production of spices. Our sensor calibrations, measurement wavelengths, algorithms and sensor optical requirements are pre-set at the factory. Typical accuracy is about ±0.1% moisture. Typical analog range is 0-10% moisture and up to as much as 40%, subject to application. The outputs can be adjusted to optimize PLC or recording requirements. For addition information or to discuss your application, please contact our headquarters.

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