

Coffee

Moisture measurement & control

Having the correct moisture levels in coffee has become a critical component during production. Coffee can easily become either too wet or dry wasting processors time and money. With the help of industry partners and 30 years of knowledge, MoistTech has developed the *IR 3000* Moisture Sensor which is ideally suited to measure the moisture levels in the coffee production process while improving manufactures product quality and lowering their energy costs.



Installation....

By installing the sensor at the exit of the rosters or after grinding, a manufacturer can continuously monitor the process and can control the moisture content either manually or automatically. Another common application is to monitor the drying process for freeze dried and spray dried coffee. To accurately measure the moisture levels, the sensor should be installed over the conveyor transporting the coffee or anywhere the coffee product can be viewed. The sensor should be mounted several inches above the belt, screw conveyor. In certain applications, MoistTech can provide sampling systems which are designed for sanitary installations where it is difficult to monitor the product.

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 coffee. Our sensor calibrations, measurement wavelengths, algorithms and sensor optical requirements are pre-set at the factory. Typical accuracy is about $\pm 0.1\%$ 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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