

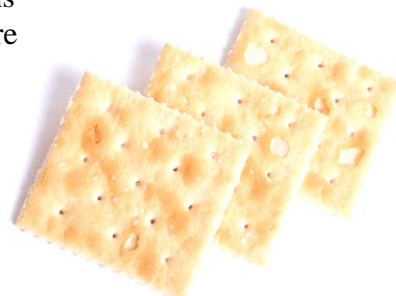
# FOOD

## Moisture measurement & control

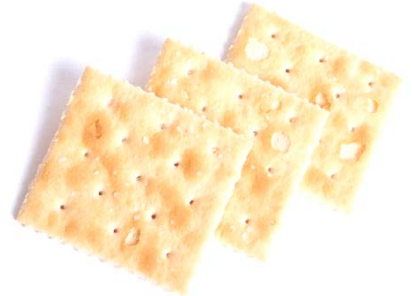
With the help of food industry partners and 30 years of knowledge and experience, MoistTech has developed online and lab moisture sensors for the analysis of moisture of all types of food products. Using both NIR (near infrared) and RF (radio frequency), MoistTech has thousands of installations in a wide variety of food products, from slurries to powders. While moisture is our major focus, we also supply analyzers for the continuous online measurement of protein, fat/oil, sugar, caffeine and other constituents/elements that absorb the NIR beam.

*Below are a few food industry application areas:*

<u>Application</u>	<u>Measurement</u>	<u>Range %</u>
Biscuits	moisture	00.0-10.0%
Bran Flakes	moisture	00.0-20.0%
Breadcrumbs	moisture	00.0-15.0%
Cereals	moisture	00.0-10.0%
Cocoa Beans	moisture	00.0-10.0%
Cocoa Beans	fat	45.0-65.0%
Cocoa Liquor	moisture	00.0-02.0%
Cocoa Liquor	fat	35.0-65.0%
Cocoa Powder	moisture	00.0-08.0%
Cocoa Powder	fat	10.0-25.0%
Milk Chocolate	moisture	00.0-04.0%
Milk Chocolate Liquid	fat	25.0-35.0%
Plain/Dark Chocolate	moisture	00.0-03.0%
Plain/Dark Chocolate	fat	20.0-35.0%
Press Cake	moisture	10.0-20.0%
Confectionary	moisture	00.0-20.0%
Coffee, Green Beans	moisture	00.0-15.0%
Coffee Roast, Ground	caffeine	00.0-03.0%
Coffee Ground	moisture	00.0-10.0%
Coffee Instant	caffeine	00.0-03.0%
Coffee Instant	moisture	00.0-06.0%
Coffee Beans	moisture	00.0-10.0%
Crackers	moisture	00.0-03.0%
Baby Powder	moisture	05.0-35.0%
Baby Powder	protein	00.0-40.0%
Casein Powder	moisture	00.0-15.0%
Casein Film	moisture	00.0-10.0%
Cream Cheese	moisture	40.0-60.0%



Full Fat Powder	fat	10.0-40.0%
Full Fat Powder	moisture	00.0-05.0%
Lactose Powder	moisture	00.0-05.0%
Non-Dairy Creamer	moisture	00.0-05.0%
Fat Non-Dairy Creamer	fat	00.0-40.0%
Skim Milk Powder	moisture	00.0-05.0%
Whey Powder	moisture	00.0-05.0%
Olive Paste	moisture	00.0-30.0%
Olive Paste	oil	00.0-25.0%
Olive Pulp	moisture	50.0-65.0%
Dried Vegetables	moisture	00.0-20.0%
Egg Powder	moisture	00.0-20.0%
Wheat Flour	moisture	00.0-20.0%
Wheat Flour	protein	00.0-30.0%
Food Flavorings	moisture	00.0-10.0%
Herbs, Dried	moisture	00.0-20.0%
Noodles	moisture	00.0-05.0%
Pepper	moisture	50.0-75.0%
Pepper, Dried	moisture	00.0-05.0%
Potato Fiber	moisture	00.0-15.0%
Potato Flakes	moisture	00.0-15.0%
Rice	moisture	00.0-25.0%
Sausage Casing	moisture	05.0-15.0%
Semolina	moisture	10.0-20.0%
Popcorn	moisture	00.0-10.0%
Pretzels	moisture	00.0-10.0%
Salt	moisture	0.00-00.2%
Snack Products	moisture	00.0-25.0%
Soup Powders	moisture	00.0-10.0%
Spanish Pepper	moisture	00.0-10.0%
Sugar	moisture	00.0-0.20%
Sugar, Wet	moisture	00.1-04.0%
Starch	moisture	00.0-20.0%
Tea leaf, dried	moisture	00.0-20.0%
Tea Leaf, Green	moisture	50.0-80.0%
Yeast, Brewers	moisture	00.0-30.0%
Yeast Brewers	protein	20.0-40.0%



*Note: On moisture applications involving dried products, accuracies can be expected to be 0.1%. On higher moisture applications, accuracies can be expected to be 0.2 and 0.5%. Fat/oil measurement and protein accuracies are subject to application. Please consult a factory representative.*