

# Olives

## Moisture/ Oil/ Oleic Acid measurement & control

Measuring the moisture and oil levels in olives is a really critical measurement for growers. The moisture and oil content of the olives, determines how much growers are paid for their crop. Furthermore, measuring the amount of oleic acid in the olives determines their quality. With the help of industry partners and 30 years of knowledge, MoistTech has developed the *IR 3000* and the *838* Moisture Sensors which are both ideally suited to measure olives.



### *MoistTech Sensors....*

MoistTech's 838 sensor is ideal for the laboratory and/or can even be located at the delivery entrance to provide measurements. Olive samples can be prepared as they come in and be analyzed in a sample dish with instantaneous readings. MoistTech can provide a printer output as well as a computer interface for data logging.

MoistTech's IR 3000 sensor is ideal to measure moisture and oil on-line after the decanter/centrifuge, as it is separated from the fruit solids. With the addition of MoistTech's sampler system, an olive sample can be measured and returned to the product stream. With the measurement information provided processors can manually or automatically control the speed of the centrifuge and also control the amount of talc needed to be added to the olive paste.

### *Benefits....*

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

*MoistTech* is very experienced with the moisture, oil & oleic in olives. Our sensor calibrations, measurement wavelengths, algorithms and sensor optical requirements are pre-set at the factory. Typical accuracy is about  $\pm 0.2\%$  moisture. For addition information or to discuss your application, please contact our headquarters.

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