



# Moisture Measurement in Crackers & Biscuits

Controlling the amount of moisture and oil in crackers & biscuits is an important consideration for process operators. Too little or too much moisture or oil directly impacts the production and quality of the food.

MoistTech utilizes near-infrared (NIR) technology that allows for a non-contact solution to provide accurate moisture content readings. Insensitive to material variations such as particle size, material height & color, the sensors provide a continuous, reliable reading with zero drift and no maintenance. There is a one-time calibration with a non-drift optical design allowing operational personnel to make immediate line adjustments based on real-time measurements.

Food manufacturers strive to have the best finished products. During baking it is important to know the moisture and oil content after the fryer/oven outlets as they can affect the quality and consistency, as well as the taste, appearance, stability and shelf life. Additionally, variation and excess moisture and oil in crackers can result in discoloration, burning and out of specification product.

Testing moisture during this time will allow adjustments to be made so that manufacturers have the highest quality. Some food items are sold by weight so too much or too little moisture reduces costs. Excessive water must be evaporated in the oven to a specified moisture range, which results in longer bake times.

## INSTALL

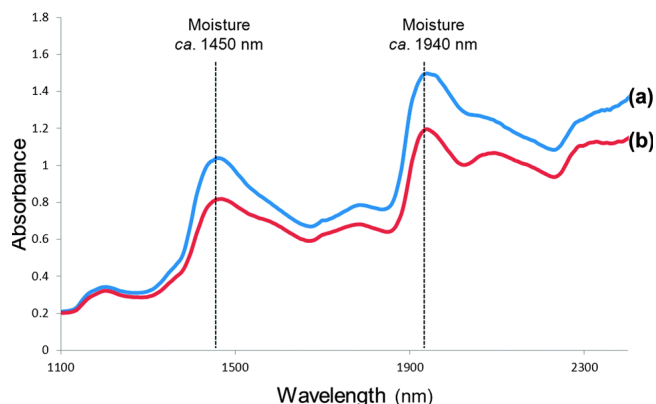
The on-line sensors can be installed into any hopper, silo, material line, belt or screw conveyor and the moisture results are displayed onto an external display or PC.

Installing a moisture measurement and control system prevents bad product due to undesirable moisture levels. Fine tuning the setup and process of the manufacturing line allows for instant improvements both in the product and in the efficiency in which it is produced.

## IMMEDIATE BENEFITS:

- Improved Product Quality
- Lower Waste & Energy Costs
- Process Optimization
- Increased Plant Efficiency
- Dryer Control
- Reduced Downtime

An ideal moisture control system accurately detects the moisture levels at different stages of the process, is easily maintained and has the ability to withstand even the harshest of manufacturing conditions. The IR-3000 series of sensors manufactured by MoistTech are specifically designed to be unaffected by ambient light or material variations to be able to provide continuous, repeatable, accurate readings to improve the manufacturing line and product.



“The addition of the MoistTech IR3000 has provided me with the ability to control our process by instantly increasing or decreasing material flow into the dryer. Prior to the MoistTech technology proved to be a guessing game and time consuming!”