



## GENERAL DESCRIPTION

The moisture analyzer allows for determining rapidly and in a reliable way, the quantity moisture contained in liquid, pasty or solid substances.

Following the principle of thermogravimetry, the measurement is carried out by continuously recording the weight of a sample while it is heated and dried by a halogen lamp or an IR element. The moisture content is calculated by the difference in mass between the starting sample and its weight when no longer loss is observed.

The measurement is much faster than a conventional oven drying, and drying profiles can be obtained by continuously monitoring the mass of the sample as a function of time and temperature.

# Moisture analyzer

## KEY-INFORMATION :

- Moisture contents
- Drying kinetics at different temperatures
- Shelf life
- Quality control

## DOMAINS OF APPLICATION

- Food and food additives
- Building materials
- Grains, seeds
- Porous adsorbents
- Membranes
- Paper pulp
- Pharmaceuticals
- ...

## REPORTING

A standard report will provide the % moisture content as well as the drying curve. The raw data will be supplied on demand as an Excel® file.

## PRACTICAL INFORMATION

- Maximum sample mass : 120 g (Halogen) or 150 g (IR).
- Weighing precision : 1 mg / 0.01%.
- Temperature range : 30-230°C (Halogen) or 40-180°C (IR).
- Minimum sample mass : 0.100 g.
- Samples should not evaporate any hazardous or corrosive substances upon heating.
- The measurements will be carried out on a Precisa XM60 (Halogen, 120 g, max. T.max. 230°C) or a Sartorius MA150 (IR, 150 g, max. T.max. 180°C) balance.

## PRICING

Contact us for a quotation adapted to your needs.

