

INDUSTRIES



mining



chemicals



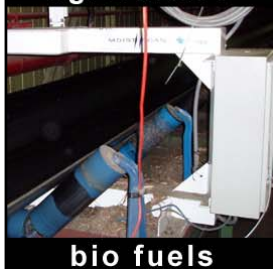
building



food



agriculture



bio fuels

Butter

Introduction

MoistScan® works by transmitting a microwave signal of known power through the material being measured. As the signal passes through the material it loses power. This loss of power is predominantly due to the presence of moisture and the amount of material. To a lesser extent it is also due to the chemical composition and physical characteristics of the material.

Test Methodology

Samples of material are assessed in a static laboratory environment to indicate the suitability of the MoistScan® microwave technique for online moisture analysis. Tests involve transmitting a microwave signal through the material whilst making step-changes to the volume of material and amount of moisture in the material. This is conducted at varying microwave frequencies. By measuring the loss of power of the microwave signal the ideal frequency (hence model of analyser) and maximum bed depth limitation is determined.

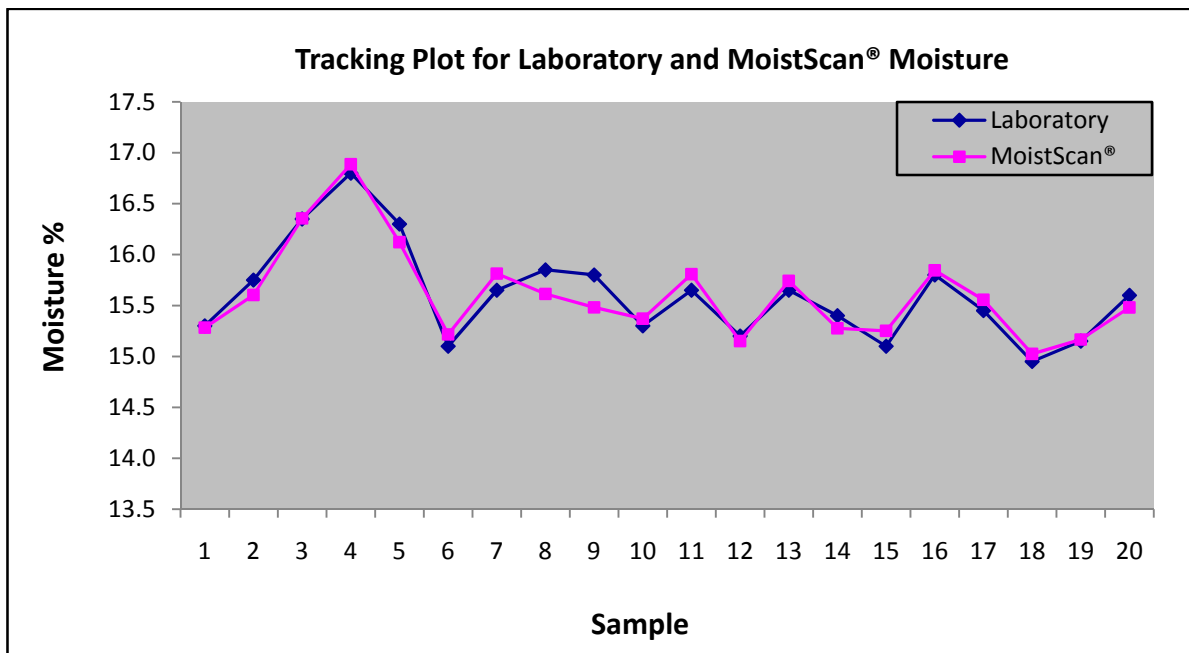
Material Description

Butter is a dairy product made by churning fresh or fermented cream or milk. Butter consists of butterfat, water and milk proteins.

Material Sample Data Sheet



Results



Summary

The MoistScan® MA-600 online microwave moisture analyser appears suitable for measuring the moisture in Butter. The expected precision of the instrument inferred from the above tests is 0.12% at 1 Standard Deviation (this includes sampling and laboratory error). The analyser appears suitable up to a maximum pipe diameter of 95mm.