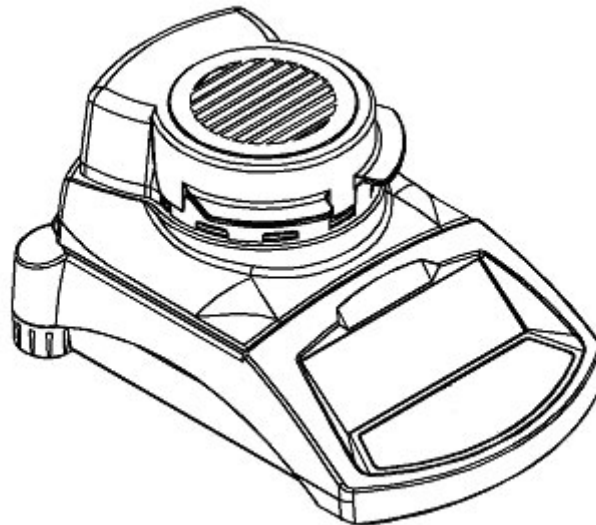


# Application table for moisture analyser

02/2010



M-ZB-e-1010

## Application table for moisture analyser

Material	Weight of test object (g)	Drying temperature (°C)	Drying time (approx.) (min)	Humidity % (approx.)	Solid % (approx.)
ABS (Novodur P2H-AT)	10	60	10	0.11	
Accumulator lead	10	110	2.6	0.19	
Acryl granulate	10-15	80	12	0.18	
Activated carbon	10	80	9.8	13.33	
Activated carbon	7.6	80	4.1	6.12	
Pineapple, sliced	5	110	14.4	6.71	
Sliced apple (dry)	5-8	100	10-15	76.5	
Sliced apple (humid)	5-8	100	5-10	7.5	
Artesan powder	0.5	80	3.5		98.44
Aspartame granulate	0.5	105	3.4		96.84
Bath milk	3	80	27.4	83.87	
Cotton seed	3-4	110	6.3	6.8	
Blue-veined cheese	2	160	13.3		53.06
Body lotion	3	80	31.6	87.76	
Beans	4.5	150	9.7	11.85	
Butter	1.7	140	4.3		84.95
Acetyl cellulose	5.5-6	50	1.3	0.81	
Chinese virility powder	2.5-3	110	5.5	6.24	
CN photographic paper	2	150	6.4	5.81	
Cornflakes	2-4	120	5-7	9.7	
Roof tile mass	2.5	160	10		81.74
Roof tile mass	7	160	20		81.74
Dialysis membrane (Polyethes – polycarbonate)	0.5	80	2.2	7.85	
Dialysis membrane (Polyethes – polycarbonate)	0.5-0.7	80	2.0	7.86	
Indoor sealing compound	3	160	7		64.04
Dispersion adhesive	1.5	140	9.5		55.69
Dispersion adhesive (watery)	2.5	155	7.2	43.77	
Dolomite	10-12	160	6.1	0.06	
Printer ink fluid	1.5	120	10		19.15
E-filter dust of waste incineration	7-10	135	7	26.23	
Peas, „danish yellow“	3.5	135	7.9	15.19	
Peanut cores	2.8	100	4	1.97	
Peanut cores	3	100	6	3.2	
Refreshment candies	3-3.4	90	2.9	0.29	
Dye powder	1.5	120	3.5		99.07
Fine ceramic mass	2.5	160	9		86.89
Film waste	8-9	60	1.2	0.4	
River water	4	160	20	99.2	
Fudge/sugar mass	5	130	20	8	
Formaldehyde urea dispersion	2	155	7.6	34.07	
Cottage cheese	1.4	70	15		41.03
Forage pellets	3-4	150	5.7	6.35	
Dried beans	3-4	105	5	7.3	
Dried peas	5-7	110	9.6	5.89	
Dried carrots	5.5-6	120	3	4.92	
Dried chicken dung	4	140	8	14.81	
Dried corn	5-7	110	10	6.21	
Glass powder	8-10	160	5	0.26	

Material	Weight of test object (g)	Drying temperature (°C)	Drying time (approx.) (min)	Humidity % (approx.)	Solid % (approx.)
Setting lotion	0.01	145	9	98.76	
Setting lotion (extra strong)	1	130	8	97.85	
Hair styling gel	5	105	37.0	94.71	
Oat flakes	2	105	5.6	9.35	
Hazelnut cores	2.2	100	3.8	4	
Hazelnut cores (peeled)	2.6	100	4.5	3.74	
Hydranal sodium ttrate – 2 – hydrate	1.6	160	12	15.67	
Yoghurt	2-3	110	4.5-6.5	86.5	
Coffee	2	150	8	4.99	
Coffee cream	2-3	130	6-8	78.5	
Coffee seed	3.5-4	120	8	8.53	
Cocoa	2.5	105	4	3.45	
Cocoa seed	4-5	130	7.8	6.23	
Limestone	12-14	160	5	0.05	
Potato powder	2.5-3.0	130	5.8	12.46	
Potato chips	3-4	106	7.5	6.9	
Ketchup	2	120	18	74.44	
Silica gel	9.5	115	4.5	0.63	
Adhesive	2-5	136	6-8	54.3	
Garlic, powder	2	100	7.3	5.36	
Coal powder	4	160	3.4	2.11	
Chalk (natural)	8	160	1.7	0.06	
Crystal sugar	3	90	2.8	0.05	
Synthetic resin dispersion (diluted)	2	160	5.9	60.21	
Latex	1-2	160	5.2	38.64	
Latex LE <sup>1</sup>	3-5	125	10.8	46.58	
Latex LE <sup>2</sup>	3-5	125	9.4	50.37	
Latex O44	3-5	125	9.4	50.65	
Lentils	4	135	5.4	12.49	
Loam soil	10-15	160	5.5	9.89	
Loam clay	2.5	160	14.5		80.75
Skim milk powder	4	90	5.5	3.67	
Low fat curd cheese	1.2	130	8		18.5
Corn starch	2	160	5.2		89.1
Almonds (caramelised)	3.5	80	4.8	1.81	
Almonds (natural)	2.5	100	5.3	4.19	
Almonds „californian“	3	100	5.3	4.34	
Margarine	2.2	160	4	19.15	
Brick mass	7	160	20		80.13
Mayonnaise	1-2	138	10	56.5	
Flour	8-10	130	4.5	12.5	
Micronyle	7-8	60	8	0.4	
Milk	2-3	120	6-8	88	
Milk powder (MMP)	4.5	100	6.3	2.46	
Milk powder (VMP)	4.5	100	5.5	2.56	
Mozzarella	1.5	160	11.1		45.78
Multivitamin candies	3-3.4	115	3.3	0.4	
Natural latex	1.4	160	5.3	42.56	
Nougat mass	2.5	103	10	0.6	
Noodle dough	0.55	160	5	12	
Concentrated orange juice	2-3	115	13	52.1	

Material	Weight of test object (g)	Drying temperature (°C)	Drying time (approx.) (min)	Humidity % (approx.)	Solid % (approx.)
Paper	2-4	106	10	6.4	
PA 6 (Ultramide B3WG5)	10	60	10	0.05	
PA 6.6 (Ultramide B3WG5)	10	80	10	0.15	
PBTP (Crastin SK645FR)	10	80	10	0.05	
PC (Macrolon 2805)	10-12	80	15	0.08	
PC/ABS (Babyblend T65MN)	9-11	80	10	0.12	
Pepper, black, powder	2	85	8.8	7.97	
PMMA (Plexiglass 6N)	10	70	10	0.12	
Polypropylene	13	130	9	0.23	
Polypropylene	3.3	120	2.2	0.09	
Polystyrene sulfonic acid Sodium salt solution	2-2.5	120	8.7	19.01	
POM (Hostaform C9021))	10	80	10	0.13	
PS (Polystyrene 168 N)	10	80	10	0.05	
Purine	2	105	3.8	8.64	
Curd cheese	1	140	7		18
Curd cheese, „fat curd cheese“	1.2	130	8		23
Silica sand	10-14	160	1.9	0.24	
Raclette cheese	1.5	160	14.4		56.9
Canola seed	3-4	90	7.4	6.18	
Rice (US parboiled)	3.5	105	12.5	10.98	
Rye	4.5	150	11.5	10.72	
Red wine	3-5	100	15-20	97.4	
Sugar beet pulp pellets	4.5	150	8.6	11.77	
Salt	2	100	3	4.9	
Pretzel sticks	3-4	75	4.5	1.67	
Sludge	11-12	130	90	80	
Melted cheese	1.5	70	15	35.65	
Chocolate	2.5	103	10	0.5	
Chocolate powder	2-4	100	4	1.9	
Chocolate water	2-3	90	10		6
Hogwash of kitchen waste	4-5	160	21		17.67
Lard	0.70	160	3.5	1.2	
Shampoo	2	100	14.1	75.89	
Soap	3	120	6	7.86	
Mustard	2.5-3	80	19		34.69
Sesame seed	3	130	8	5.48	
Soybean flour	4.6	95	4.9	4.8	
Soybeans, granulate	5	110	22.6	12.16	
Bruised sunflower seed	3-3.5	100	4	5.92	
Sunflower oil	10-14	138	2	0.1	
Spaghetti	3	105	15.1	10.63	
Rinsing agent	2	80	13.7	59.64	
Dust	5-10	104	8-15	7.3	
Starch derivative	2.5	150	12.3		30.29
Starch glue	1.5	100	8.9		17.96
Spread cheese	2.5-2.8	160	4.5		36.81
Soup (instant product)	2-3	80	4.5-7	3	

<b>Material</b>	<b>Weight of test object (g)</b>	<b>Drying temperature (°C)</b>	<b>Drying time (approx.) (min)</b>	<b>Humidity % (approx.)</b>	<b>Solid % (approx.)</b>
Tobacco	1.5	100	16	10.18	
Tea, black	2	105	4	7.67	
Pasta	1.5	120	8	10.64	
Textile fibre	0.8-1.2	85	3.6	14.03	
Theophylline	1.5	130	1.9	7.33	
Thermoplastic PUR – granulate	15-18	80	18	0.08	
Walnut	2.8	100	5.6	3.5	
Washing powder	2	160	12	7.32	
Wheat spring water	2-3	90	10		6
Sausage casing	0.2	150	3.5		78.56
Toothpaste	2	100	7.7	34.28	
Pulp	2.5	130	4.5	7.32	
Cement	8-12	138	4-5	0.8	
Sugar	4-5	138	10	11.9	
Sugar beets	2	130	13.4		30.94