Precisa

Moisture Content Determination of Spaghetti

Precisa moisture analysis XM60 Halogen

105ºC	Auto-Stop	3g	Moisture Content

This information is intended as a guideline for development of a moisture analysis method and parameter setting. Materials vary throughout the world and we will be more than happy to test customers' individual samples.

Description	Spaghetti, brownish-yellow noodles
Utensils	Grinder, spatula, aluminium pans
Preparation	Grind into fine pieces, spread the sample thinly and evenly on the pan
Sample weight (+/-10%)	3g
Temperature program	Standard
Temperature	105ºC
Stop-Criteria	Autostop 2 Digits /60 s
Moisture Content (average of 6 measurements)	10.63%
Standard Deviation (+/-)	0.11%
Average analysis time	15.1 min
Reference	Air Oven, 105ºC for 2 hours 10.55% ± 0.11% (5 measurements)