

SUGAR AND CONFECTION INDUSTRY

Mark 3 Moisture Analyzer

Application Examples

Fast, accurate moisture measurement with the Mark 3 allows adjustments to be made in the processing cycle in minutes rather than hours.

- Over 10,000 different materials already correlated to reference methods
- No pre-programming required on the part of the operator
- One button operation to perform a test
- Free loaners for the life of the instrument
- Two year complete parts and labor warranty
- 300 materials can be stored and recalled by name
- Hard copy results with standard internal printer
- Free applications development for the life of the instrument



TYPE MATERIAL	OVEN REFERENCE	Mark 3 RESULTS	TEST TIMES	STD DEV
Sugar-Granulated	0.024% M	0.025% M	4.0 Min.	.002
Sugar-Medium	0.035% M	0.034% M	3.3 Min.	.003
Sugar-Wet	0.350% M	0.347% M	5.5 Min.	.005
Powdered Sugar	0.312% M	0.314% M	4.5 Min.	.010
Sugar-Raw	0.867% M	0.871% M	5.5 Min.	.012
Soft Sugar	11.020% M	11.018% M	6.6 Min.	.021
Beet Pulp Wet	73.695% M	73.752% M	12.0 Min.	.109
Beet Pulp-Dried	11.464% M	11.457% M	7.4 Min.	.077
Beet Molasses	80.96 1% S	80.803% S	18.4 Min.	.249

Table demonstrates correlation results between KF titration, convection or vacuum oven and the Mark 3 moisture analyzer

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