

Moisture Analysis Savings

By: Douglas Wright, President

Far too often we overlook moisture analysis on raw materials, in process goods and even finished materials. This can be costly without even realizing it.



[FSG Moisture Meter](#)

First let looks at the common reasons for not doing proper moisture analysis:

a) “It takes too long”. This is only true if you are sending out to a lab or doing more traditional methods such as oven drying, moisture balances or even NDIR. At Scigiene we offer the [Humimeter](#) line. Using these high tech yet cost effective instruments we can get instant results.

b) “We have no control over the moisture content from our suppliers”. This statement is both true and false. While your supplier may not be able to control the moisture you also should not be paying extra for water. Being able to analyze quickly the moisture content allows you to apply discounts for products

exceeding the contractually agreed upon maximum moisture limits. In most cases this will pay for your [moisture analyzer](#) 100X over. There are numerous [Humimeter models](#) customized for various applications. Contact us for help in selecting the best for you.

- c) “The moisture content does not matter¹”. Of course it matters if the moisture is too high you are paying for water. If you pay by weight for raw goods then a 10% increase in moisture leads to you paying 10% too much. If supplier A has 20% moisture sand supplier B has 23% moisture then supplier B’s product should be 15% cheaper. A quick analysis of incoming goods can lead to major cost savings.
- d) “The moisture content does not matter²”. Aside from paying too much for excess moisture, the real savings are hidden in process efficiency and waste. You can improve your (or your customers) process by knowing the precise moisture content (read on)

Implications of not doing proper moisture analysis.

- 1) Product Quality If your raw material varies in moisture content then this variable moisture can lead to compounding or baking process problems that rank as high or above other factors. Knowing the moisture level can allow you to adjust the ratio of raw materials, or the cook time and temperature. This allows you to improve product



[AW3 Water Activity Kit](#)

consistency and quality. This is money lost that many companies write off unnecessarily as unnecessary waste and unsatisfied customers.

- 2) Product waste. Products that are too moist or too dry will not blend or cook correctly leading to over or under cooked products and waste or discounted goods.
- 3) Product spoilage. If the moisture content is too high products can spoil leading to waste and loss of money.
- 4) Food safety: If the moisture is too high pathogens can grow. One recall can bankrupt a small company so this cannot be understated. We supply the leading edge [AW3 Water activity meter](#) using [Humimeter](#) technology.

Solutions For Fast Cost Effective Moisture Analysis

At [Scigiene](#) we have a wide range of [moisture and humidity monitoring systems](#).

Starting with the [Humimeter](#) line we have specialized and custom programmable [Moisture analyzers](#) able to give instant results. Some of these are very specialized so please review our options and then contact us for support and advice.

We also have a wide range of high quality [RH data loggers](#) and [wireless systems](#) for monitoring of facilities and shipping. Additionally we supply process controls that can be used to help design drying systems and much more. If you need help with these as well please let us know and we can put together a complete package to meet any and all moisture, humidity needs.



[FLH humimeter - Hops Moisture Meter](#)



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