

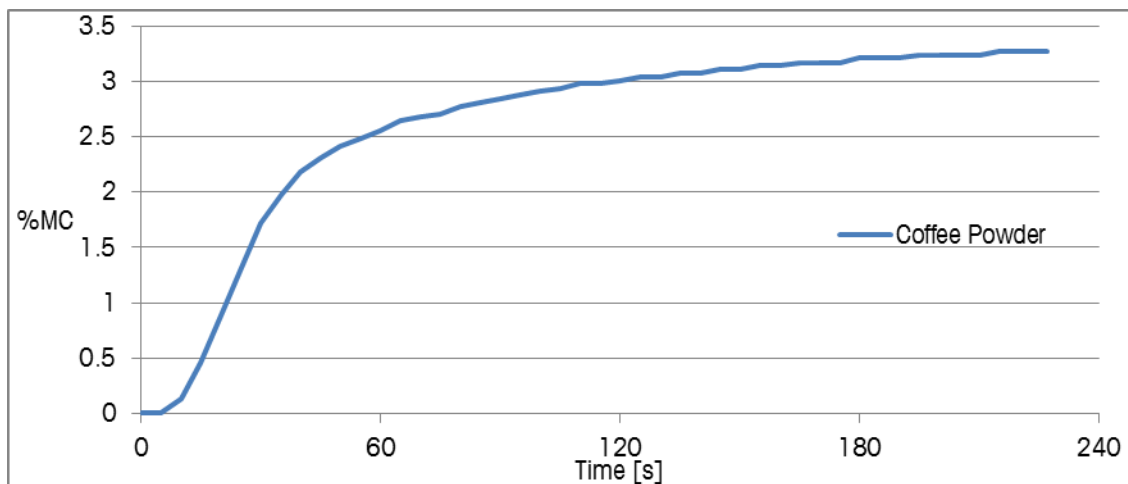
Moisture Determination

Coffee Powder

Sample Description	
Analysis	Moisture Content
Sample	Coffee Powder
Sample Characterization	Brown colored, dry, homogeneous powder

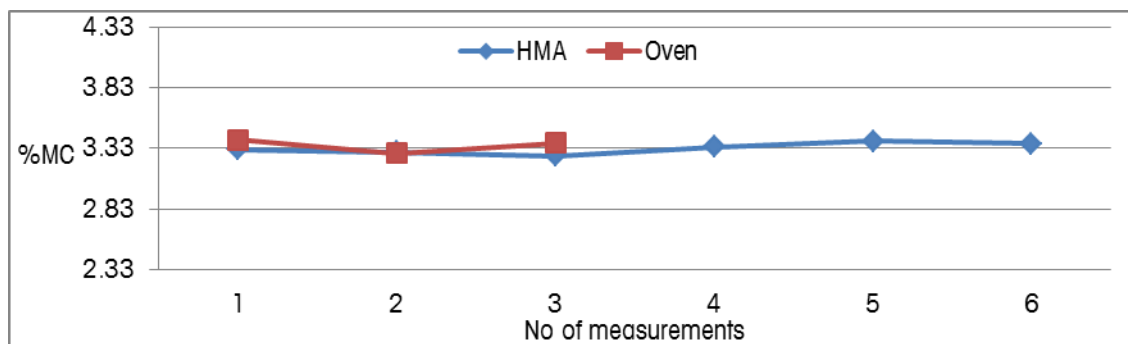
Method Parameters		
	Halogen Moisture Analyzer	Drying Oven
Instrument model	HX204	Convection Oven
Sample weight	2.5 g	2.5 g
Temperature	100 °C	105 °C
Drying time	SOC (~5 min)	180 min
Drying program	Standard	Not applicable
Switch-off criterion (SOC)	3 (1 mg/50 s)	Not applicable
Sample preparation	Powder, no preparation needed	Powder, no preparation needed
Procedure (in brief)	Select predefined method. Place a new aluminum sample pan and tare. Evenly distribute sample on aluminum sample pan and start the moisture determination	Weigh pre-dried crucible, add sample and dry in oven for specified time. Cool in desiccator and weigh. Dry again for 60 min, let cool down, weigh. Repeat the process until mass constancy is achieved.
Comments		

Drying Curve



Result (mean)	3.33 %MC	3.35 %MC
Standard deviation (SD)	0.04	0.05
Measurement duration (mean)	5 min	240 min

Measurement Chart



Note

This method was developed using the instrument model mentioned above and is in principle applicable to other METTLER TOLEDO Halogen Moisture Analyzers. The intended use of this method datasheet is to serve as an optimal basis for your moisture determinations. METTLER TOLEDO recommends confirming this method with the specific sample.

► www.mt.com/moisture

Disclaimer

As the use and transfer of a method is beyond the control of METTLER TOLEDO, no responsibility of any kind can be taken. The general safety rules and precautions of the manufacturer (e.g. for chemicals or solvents) must be observed.