



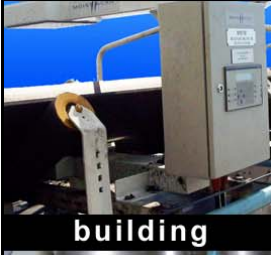
INDUSTRIES



mining



chemicals



building



food



agriculture



bio fuels

**MEASURING MOISTURE IN
CONFECTIONARY**

Customer

Our customer is a large snack food and confectionary company located in the USA. They manufacture a range of well known chocolate bars and confectionery.

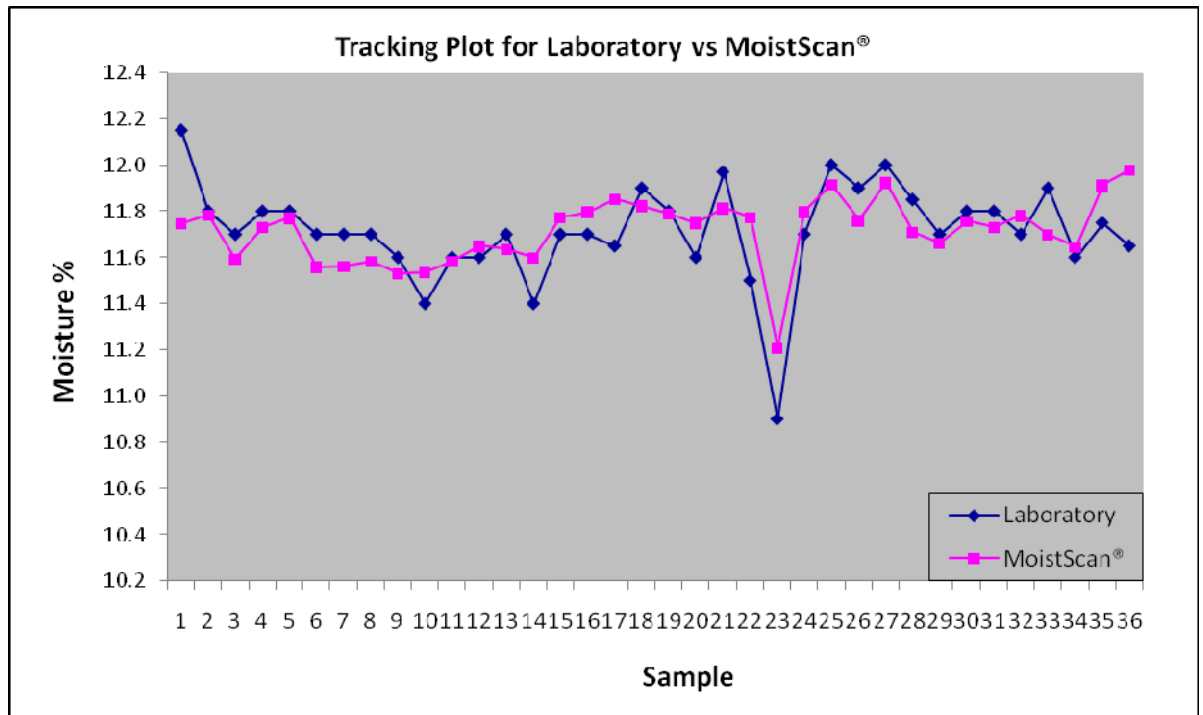
Installation

Two MoistScan[®] MA-700 in pipe moisture analysers are installed on the caramel and frappe pipe prior to the layering of the snackfood.

Benefit

The MoistScan[®] analysers are used to measure the moisture of the caramel and the frappe for quality control. Controlling the moisture content of both the caramel and frappe is critical to the product quality (firmness) and shelf life.

Application Note



Application Summary

Material	A caramelised mixture of milk and water
Instrument	2 x MA-700
Location	2 inch Stainless Steel Pipe Spool
Bed Depth	2inch pipe
Particle Size	N/A

Moisture	10.5 – 12.5%
Belt Speed	N/A
Temperature	Typically 95°C
Precision	N/A
Use	Process and quality Control