



## CONTROLLING MOISTURE IN SNACKFOODS

## Application Note

SN: 08-073

### Customer

Our customer a large snack food company located in Australasia. They make a wide range of well known brands of potato chips.

### Installation

A MoistScan® MA-700 in pipe moisture analyser is installed on the feed from the hydrator to the extruder.

### Benefit

The MoistScan® analyser is used to measure the moisture of polenta (cornmeal). This aids the machine operators to manually adjust the moisture in the hydrator to keep the quality of the hydrator product consistent.



### INDUSTRIES



mining



chemicals



building



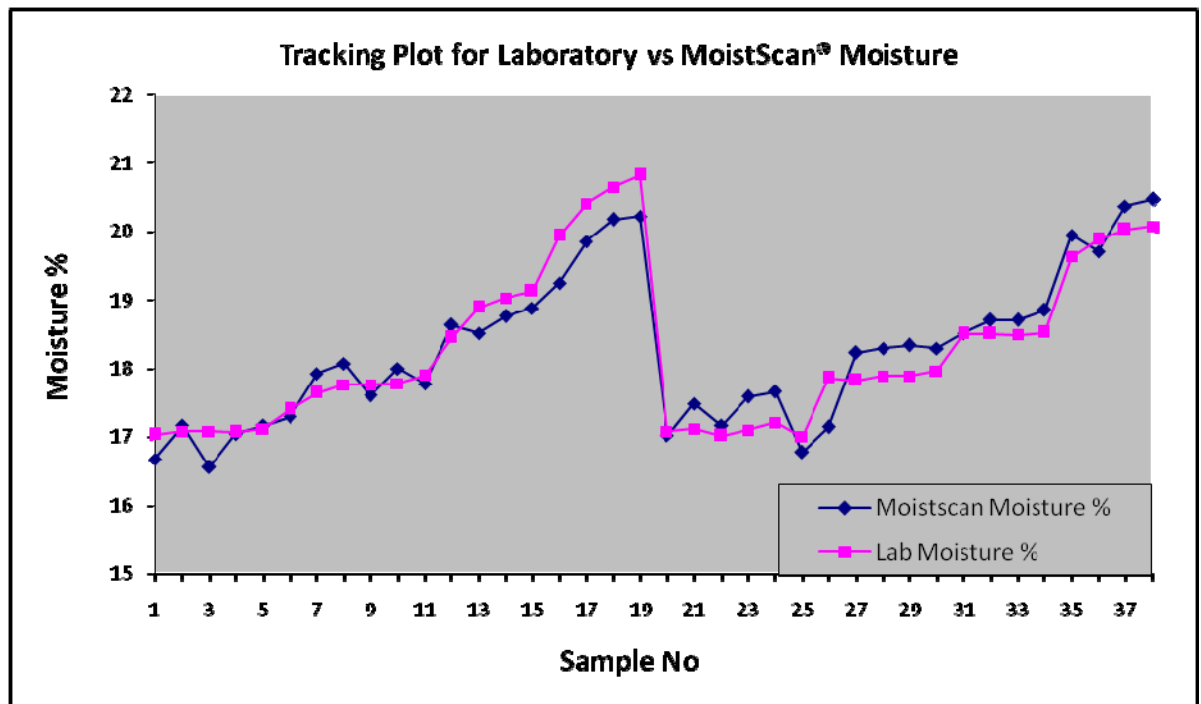
food



agriculture



bio fuels



### Application Summary

<b>Material</b>	Polenta (Cornmeal)
<b>Instrument</b>	MA-700
<b>Location</b>	Stainless Steel Pipe Spool
<b>Bed Depth</b>	2inch pipe
<b>Particle Size</b>	0.2 – 0.5mm

<b>Moisture</b>	17 - 21%
<b>Flow Rate</b>	400 – 500kg/hr
<b>Temperature</b>	Just under ambient
<b>Precision</b>	0.18%
<b>Use</b>	Manual moisture adjustment in hydrator