

## Moisture Content in Grains, Flour, Nuts & Seeds

MoistTech Instant NIR Online Moisture Sensors

Moisture control in grains, flour and edible seeds and nuts is critical to product quality; oil content is required in seed and nut processing to ascertain oil yields and in products such as rolled oats to ascertain nutritional values.

Moisture measurement in the production of grains, flour and edible seeds and nuts is desirable at numerous stages during the manufacturing process, while measurement of protein in products



such as wheat flour enables blending of softer and harder flours or the addition of gluten to achieve a flour with the properties required for end uses such as bread baking. With varying moisture content in grains. flour, nuts & seeds, on-line NIR measurement is a key tool in ensuring optimum efficiency and quality control. The ability to measure moisture and make process adjustments during the production cycle is key.

The MoistTech Online sensors can be installed into any hopper, silo, material line, belt or screw conveyor and the moisture results are displayed on a color touch screen or output on any of our many signal options.

The installation of our On-line Sensors prevent bad product due to undesirable moisture levels. Now you



can fine tune your setup to make sure you are putting out a higher quality and more consistent product and ultimately improve your bottom line. Save money, time and prevent negative results due to inconsistencies and human error.

The IR3000 is MoistTech's Online Sensor that was developed for instant, non-contact analysis in

the harshest environments. Insensitive to material variations such as particle size, material height & color, the IR-3000 provides continuous, reliable readings without drift or frequent re-calibration. Using this device, operating personnel can make immediate process adjustments based on real-time measurements. The net result is improved quality and reduced production costs by savings in energy and loss reduction.

- Grains whole wheat or barley
- Maize fiber, germ, gluten or milled grit
- Malt powder
- Oat flakes (rolled)
- Palm fiber
- Rape (Canola) seed
- Rice
- · Corn
- Shea nuts
- Sunflower seeds or meal
- Soya flour or meal
- Wheat flour (white or wholemeal)
- Wheat gluten
- Sesame seeds
- Spices