Benefits

- International reference method
- Efficiency: Measure up to 10 samples at a time
- Accuracy better than 0.1%
- No material-specific calibration necessary
- Easy handling and maintenance
- Error-free operation
- New browser-based software: MetaBridge®
- Large touch screen (external screen can be connected alternatively)
- Compatibility with HDMI
- Tracking of test results from all types of end devices

Brabender®

… where quality is measured.

Contact us

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MT-CA

The Moisture Tester „Advanced"

Application

What does it measure?

- Individual and serial determination of the water and solvent content
- Different material, e. g. grain and flour

Why is this important?

- Flour trading depends from the moisture content (and others)
- Moisture is an indicator of grain and flour storability
- Determining moisture content is an essential first step in analyzing wheat or flour quality since this data is used for other tests
- Flour millers adjust the moisture to a standard level before milling

An investment that pays off - Milling industry

Initial situation: grain purchase

Grain received from the supplier is tested on moisture content with the MT-CA (Accuracy: < 0.1 %)

→ 0.2 % more moisture in 500 t grain per day is 1 t more water instead of grain

Loss calculation:

- After 300 days = 300 t water are bought as grain
- Wheat price: approx. 170 € / t (08/2015, Germany)
- Loss per year: approx. 51,000 €

An investment that pays off - Baking industry

Initial situation: grain purchase

Flour received from the mill is tested on moisture content with the MT-CA (Accuracy: < 0.1 %)

→ 0.2 % more moisture in 30 t flour per day means 60 kg more water

Profit calculation:

- After 300 days = 18,000 kg water is bought as flour
- Wheat flour price: approx. 0.25 € / kg (08/2015, Germany)
- Loss per year: approx. 4,500 €