

Moisture Analysis of Processed Sliced Cheese

M603.0

Parameters

Category: Cheese

Stage 1: Set Time

iPower Mag: 100%

iPower IR: 000%

Time: 1:30

Temperature: 135°C

Stage 2: Constant Weight

iPower Mag: 100%

iPower IR: 000%

Temperature: 135°C

Weight Compensation: ON

Recommended Systems

SMART 6

Equipment

CEM Square Glass Fiber Sample Pads

Cheese Die

CEM Sample Press

Sample Preparation

Use the cheese die to press out a 3 gram sample from the cheese slice

Procedure

Tare 2 glass fiber sample pads. Place the cheese that was cut from the slice on the pad. Then cover the sample with the bottom pad, place both pads and sample on the CEM Sample Press, cover and press using the handle. Return the pads and sample back on the balance pan, close cover, and press START.

Precision Range:

Moisture ± 0.25

*The above parameters are suggested starting points and may need to be modified to meet certain product specifications