ADAM EQUIPMENT

Procedural Guide for Moisture Analysis

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Methods of Sample Preparation for Moisture Analysis

Moisture analysis is a delicate task that can involve a wide range of materials and substances. Because the samples are dried by heat, it's important to follow proper procedures in order to avoid burns, fumes, splatters or volatile reactions. We've compiled a number of substances, their preparation methods, drying time and results in this book to help you get testing right the first time. Please make sure to take proper precautions and adjust the procedures according to desired results. Your own results may vary. These methods are meant to be a helpful guide, and do not supplant your laboratory's testing procedures.

PMB Moisture Analyzers use a single 400 watt halogen bulb to heat the sample in 1 °C selectable increments. They include three heating modes:

Ramp-up: The temperature will rise to a specific degree over a set period of time. For example, 125°C in 10 minutes.

Single: A single temperature. The moisture analyzer will heat to a specific temperature, and stays there for the duration of the test, no matter how long it is.

Step: Heats to one temperature for a set time then to another temperature for another period of time. There are a maximum of 3 settings in the PMB. So you could set it to 100°C for 3 minutes, 125°C for 2 minutes and to 150 °C for 6 minutes.

Samples often need to be processed before testing. Here are some tools you might need:

- Disposable sample pans
- Glass fiber filters
- Spatula
- Pipettes
- Knives
- Forceps
- Mortar and pestle
- Grinder
- Scissors
- Copper wire
- Wire netting
- Hatchet
- Saw
- Hammer
- Aluminum foil
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Animal Feed Cat Cheese

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cheese drops for cats	2 - 2.50g	145 °C	Spread the sample thinly and evenly on the pan	Moisture	5.29%	5.19%	5.37%	0.07%	3.5
Cheese drops for cats	2 - 2.50g	145 °C	Spread the sample thinly and evenly on the pan	Moisture	5.17%	5.12%	5.23%	0.05%	3.6

Animal Feed Chewing Sticks

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dog chewing sticks	1.00g	160 °C	Cut the sample into small pieces. Spread the sample thinly and evenly on the pan.	Moisture	21.46%	21.32%	21.67%	0.16%	5.4

Animal Feed Corn

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Feed grain	10.00g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.39%	9.96%	10.44%	0.30%	15.0

Animal Feed Feed

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Animal feed mix 1	7.00g	100 °C	Grind the sample for 10 seconds. Place the glass fiber filter on top of the sample.	Moisture	12.25%	12.03%	12.38%	0.14%	20.0
Animal feed mix 1	7.00g	100 °C	Grind the sample for 10 seconds. Place the glass fiber filter on top of the sample.	Moisture	11.72%	11.63%	11.72%	0.06%	20.0

Animal Feed Feed Pellets

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pellets for chinchillas	7 - 7.50g	190 °C	Spread the sample thinly and evenly on the pan.	Moisture	8.55%	8.29%	8.90%	0.26%	15.3

Animal Feed Malt

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Malt past for cats	1.50g	150 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	11.12%	11.30%	10.92%	0.16%	4.9

Animal Feed Lucerne

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Lucerne (alfalfa)	3.0g	150 °C	Grind the sample into 10 mm pieces. Spread the sample thinly and evenly on the pan, cover it with the glass fiber filter	Moisture	12.28%	12.21%	12.36%	0.05%	5.0

Animal Feed Pet Food

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dog-biscuit (grained)	3.00g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.52%	9.46%	9.57%	0.04%	10.5%
Dog-biscuit (grained)	3.00g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.34%	9.15%	9.55%	0.15%	4.5%
Dog-biscuit (grained)	3.50g	165 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.45%	9.32%	9.84%	0.18%	7.3%
Dog-biscuit (grained)	3.00g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.34%	9.12%	9.71%	0.21%	7.2%
Dry dog food (grained)	5.00g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.44%	7.20%	7.63%	0.19%	5.7%
Corn flakes	4.00g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.69%	9.51%	9.84%	0.14%	4.5%
Corn flakes	3.50g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.11%	8.71%	9.27%	0.25%	4.5%
PT Variantjes	3.00g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.45%	7.27%	7.56%	0.13%	13.5%
TP Variantjes	3.00g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.72%	7.61%	7.83%	0.10%	8.5%
TP Variantjes	3.00g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.53%	7.26%	7.86%	0.23%	5.0%

Animal Feed Pet Food (continued)

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
TP Variantjes	3.50g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.23%	7.02%	7.44%		6.8%
VL Chicken	4.00g	165 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.18%	7.16%	7.19%	0.02%	7.0%
VL Chicken	3.50g	165 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.48%	6.26%	6.64%	0.18%	5.0%
Wet cat food	2.00g	190 °C	Stir the sample. Spread thinly on filter, cover with second filter and press flat.	Moisture	82.37%	81.26%	83.57%		12.4%
Chewing sticks for dogs	3.00g	190 °C	Cut the sample open. Spread the sample thinly and evenly on the pan.	Moisture	24.51%	24.41%	24.65%	0.12%	33.0%
Chewing sticks for dogs	2.00g-2.50g	140 °C	Cut the sample into thin stripes. Spread the sample thinly and evenly on the pan.	Moisture	14.92%	14.51%	15.17%	0.28%	24.0%
Food pellets for Chinchillas	7.00g	210 °C / 185 °C	Grind the sample. Spread the sample thinly and evenly on the pan, cover it with the filter.	Moisture	10.24%	10.11%	10.42%	0.12%	13.0%
Chicken feed	4.00g	165 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.53%	12.27%	12.90%	0.26%	12.7%

Animal Feed Rape Seeds

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rape seed	3.00g - 4.00g	90 °C	Grind the sample for 1 minute. Spread the sample thinly and evenly on the pan.	Moisture	6.18%	6.03%	6.33%	0.13%	7.4%
Rape seed	4.00g	130 °C	Grind the sample into the mortar. Spread the sample thinly and evenly on the pan.	Moisture	7.64%	7.35%	7.90%	0.28%	10.6%
Rape seed	4.00g	130 °C	Grind the sample into the mortar. Spread the sample thinly and evenly on the pan.	Moisture	4.09%	3.84%	4.31%	0.19%	7.4%
Rape seed	4.00g	130 °C	Grind the sample into the mortar. Spread the sample thinly and evenly on the pan.	Moisture	12.28%	12.21%	12.36%	0.05%	5.0%
Rape seed	4.00g	130 °C	Grind the sample into the mortar. Spread the sample thinly and evenly on the pan.	Moisture	4.22%	4.13%	4.34%	0.08%	8.5%

Materials for Construction and Mining Adhesive

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Adhesive	0.6 - 0.7g	145 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	32.71%	32.21%	33.01%	0.39%	5.3
Stick of glue	0.4 - 0.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	34.51%	34.14%	34.98%	0.37%	9.7
Stick of glue	0.5 - 0.7g	135 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	36.67%	36.36%	37.02%	0.31%	10.0

Construction and Mining Materials Aluminum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Aluminum oxide	10.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.57%	0.54%	0.60%	0.02%	7.0

Construction and Mining Materials Calcium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Calcium sulphate	13.0g - 16.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	17.83%	17.75%	17.88%	0.07%	18.0
Calcium sulphate	13.0g - 16.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.29%	0.26%	0.34%	0.04%	4.0
Calcium sulphate	13.0g - 16.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.84%	2.82%	2.86%	0.02%	8.5
Calcium sulphate	13.0g - 16.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	18.83%	18.60%	18.94%	0.16%	20.0

Construction and Mining Materials Clay

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Granulated clay, fired	15.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.07%	0.06%	0.07%	0.01%	3.0

Construction and Mining Materials Coal

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Brown coal, semi-dry	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.60%	5.00%	6.00%		10.0
Brown coal, semi-dry	5.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	24.50%				11.0
Brown coal, semi-dry	5.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	24.50%				11.0
Raw brown coal	5.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	54.50%	53.80%	55.90%	0.00%	9.5

Construction and Mining Materials Dolomite

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dolomite	10.0g - 12.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.06%	0.05%	0.06%	0.01%	5.0

Construction and Mining Materials Epoxy

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pieces of epoxy-glass resin	14.0g	210 °C	Place the sample onto wire netting (no sample pan).	Moisture	1.03%	%0.95	1.18%	0.09%	10.0

Construction and Mining Materials Fiberglass

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Vulcanized fiberglass panels	5.0g	180 °C	Cut sample to fit the pan. Using copper wire as spacers, apply sample with "rear ventilation".	Moisture	6.31%	6.21%	6.40%	0.07%	25.0

Construction and Mining Materials Gravel

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Gravels, 2 - 5 mm	35.0 - 37.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.10%	0.07%	0.11%	0.01%	6.5
Gravels, 4 - 8 mm	45.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.06%	0.04%	0.08%	0.02%	7.0

Construction and Mining Materials Gypsum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Gypsum	14.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.07%	5.02%	5.07%	0.03%	10.6
Gypsum	12.0g	65 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.92%	0.91%	0.93%	0.01%	9.0
Ground up gypsum stone	16.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	20.23%	20.19%	20.28%	0.05%	22.0
Gypsum	14.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.05%	5.02%	5.06%	0.02%	11.0

Construction and Mining Materials Lime

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Calcium carbonate	17.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.15%	0.14%	0.15%	0.00%	4.8

Construction and Mining Materials Limestone

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Limestone	12.0g - 14.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.05%	0.05%	0.05%	0.00%	5.0

Construction and Mining Materials Loess

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Loess	12.0g - 14.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.89%	9.70%	10.10%	0.18%	5.5

Construction and Mining Materials Marble

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Powdered marble	15.00g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.18%	0.17%	0.19%	0.01%	15.0

Construction and Mining Materials Metal

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Powdered metal (unknown compound)	7.0g	155 °C	Crush any lumps. Spread the sample thinly and evenly on the pan.	Moisture	19.74%	19.28%	20.13%	0.30%	8.0
Powdered metal (unknown compound)	7.0g	155 °C	Crush any lumps. Spread the sample thinly and evenly on the pan.	Moisture	20.27%	20.07%	20.44%	0.19%	10.4

Construction and Mining Materials Molding Material

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Antrapur	5.0g	80 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.72%	6.68%	6.79%	0.04%	7.6
Molding material	10.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.62%	3.55%	3.69%	0.06%	3.7

Construction and Mining Materials Sand

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sand	45.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.06%	0.04%	0.08%	0.02%	7.0
Sand	35.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.04%	0.03%	0.05%	0.01%	5.8
Sand	35.0g - 37.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.09%	0.08%	0.09%	0.00%	5.8

Construction and Mining Materials Silane

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
HP800 hydrophobic treatment	1.5g	90 °C	Stir the sample. Firmly press it between two filters.	Moisture	22.00%	21.06%	23.28%		14.3
HP800 hydrophobic treatment	2.0g - 2.5g	105 °C	Stir the sample. Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	49.79%	48.57%	51.28%		18.6

Construction and Mining Materials Silica sand

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Silica sand	10.0g - 14.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.24%	0.22%	0.26%	0.03%	1.9

Construction and Mining Materials Silicate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Bentonite	5.0g	80 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.45%	9.42%	9.49%	0.03%	9.6

Construction and Mining Materials Steatite

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Steatite flexible substance	7.50g	160 °C	Homogenize the sample. Spread the sample thinly and evenly on the pan.	Moisture	22.08%	21.95%	22.15%	0.09%	12.0
Steatite flexible substance	10.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	22.09%	22.00%	22.28%	0.13%	14.4

Construction and Mining Materials Steel

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Polishing sludge "1126"	7.0 - 7.5g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.84%	5.92%	7.25%		5.2
Sintered metal	10.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.58%	0.50%	0.67%	0.07%	2.3
Polishing sludge "1138"	7.0 - 7.5g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	18.29%	16.98%	18.87%		8.8

Construction and Mining Materials Stone

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Stone, ground up	16.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	20.20%	20.18%	20.22%	0.02%	20.0
Limestone, ground up	11.0g - 12.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.45%	0.44%	0.46%	0.01%	3.4

Construction and Mining Materials Talc

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dried talc	3.0g - 4.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.42%	0.36%	0.49%	0.05%	4.0

Construction and Mining Materials Wood

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Wood chips	2.5 - 3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Dry Weight	51.99%	51.80%	52.17%	0.15%	14.0
Wood shavings from soft woods	6.0g	210 / 170 °C	Spread the sample thinly and evenly on the pan.	RATIO	80.69%	80.00%	81.18%	0.50%	7.0
Wood	6.0g	210 / 170 °C	Spread the sample evenly and thinly on the pan, press flat.	Moisture	8.74%	8.64%	8.81%	0.08%	5.2
Beech tree	1.0g - 2.0g	130 °C	Cut the samples in small pieces (1.5 x 1.0 x 1.0 cm). Place the sample on the pan.	Moisture	4.51%	4.25%	4.91%	0.26%	4.0
Oak tree	1.0g - 2.0g	160 °C	Cut the samples in small pieces (1.5 x 1.0 x 1.0 cm). Place the sample on the pan.	Moisture	7.37%	6.92%	7.64%	0.30%	7.0
Ash tree	1.0g - 2.0g	160 °C	Cut the samples in small pieces (1.5 x 1.0 x 1.0 cm). Place the sample on the pan.	Moisture	7.18%	6.94%	7.41%	0.19%	6.0
Maple tree	1.0g - 2.0g	150 °C	Cut the samples in small pieces (1.5 x 1.0 x 1.0 cm). Place the sample on the pan.	Moisture	6.12%	5.97%	6.35%	0.16%	4.0
Wood fibers	1.0g - 1.5g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	8.79%	8.60%	8.94%	0.14%	4.0
Wood	3.0g - 3.5g	125 °C	Spread the sample evenly and thinly on the pan, press flat.	Moisture	8.74%	8.62%	8.87%	0.11%	5.4

Chemicals, Dyes and Paints Adhesive

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Adhesive #6	1.0g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	61.65%	61.45%	61.77%	0.02%	8.8
Adhesive #5	1.5g - 2.0g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	51.24%	51.15%	51.30%	0.08%	11.3
Adhesive #4	1.5g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	57.02%	56.99%	57.05%	0.03%	14.3
Adhesive #3	2.0g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	48.39%	48.32%	48.45%	0.07%	17.3
Adhesive #8	1.5g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	60.49%	60.36%	60.68%	0.17%	14.6
Adhesive #1	2.0g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	48.67%	48.59%	48.81%	0.12%	16.5
Adhesive #7	1.0g - 1.5g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	51.10%	50.99%	51.33%	0.16%	8.1
Adhesive #7	1.5g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	51.47%	51.17%	51.58%	0.20%	8.1
Adhesive #4	1.5g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	56.91%	56.83%	57.05%	0.12%	10.5
Adhesive #6	1.5g - 2.0g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	51.05%	50.84%	51.25%	0.18%	8.8
Adhesive #2	1.5g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	60.70%	60.59%	60.80%	0.11%	11.5
Adhesive #3	2.0g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	48.99%	48.93%	49.11%	0.10%	14.0
Adhesive #5	1.0g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	61.10%	60.92%	61.26%	0.14%	5.3
Adhesive #1	1.5g - 2.0g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	48.53%	48.41%	48.65%	0.10%	14.9

Chemicals, Dyes and Paints Agar

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Nutrient agar	1.0g - 1.5g	135 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	97.42%	97.15%	97.68%	0.18%	9.2
Nutrient agar	1.0g - 1.5g	135 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	97.20%	97.11%	97.33%	0.12%	9.0
Nutrient agar	1.5g	135 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	96.83%	96.37%	97.04%	0.25%	12.0

Chemicals, Dyes and Paints Aluminum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Aluminum oxide	2.5g - 3.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.10%	0.94%	1.24%	0.12%	2.6
Aluminum oxide	2.5g - 3.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.18%	1.13%	1.31%	0.07%	2.1

Chemicals, Dyes and Paints Ammonium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ammonium phosphate	2.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.32%	0.28%	0.37%	0.04%	4.0

Chemicals, Dyes and Paints Barium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
$BaSO_4$ pigment	15.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.15%	0.13%	0.16%	0.02%	2.9
Barium carbonate	17.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.12%	0.10%	0.14%	0.02%	5.0

Chemicals, Dyes and Paints Betaine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Betaine	1.0g	110 °C	Evenly drip the sample onto the glass fiber filter in spirals.	Moisture	62.71%	62.54%	62.85%	0.13%	5.3

Chemicals, Dyes and Paints Bitumen

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Additive for bitumen	1.0g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	81.33%	81.11%	81.55%	0.17%	5.0

Chemicals, Dyes and Paints Bonding Agent

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Acrylate bonding agent	2.0g	155 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	50.34%	50.20%	50.40%	0.08%	13.0
Ceramic bonding agent	7.5g - 8.0g	145 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.47%	0.40%	0.53%	0.05%	9.3
Resin bonding agent	6.5g - 7.0g	125 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.53%	0.43%	0.58%	0.06%	3.9

Chemicals, Dyes and Paints Boric Acid

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Boric acid mixed with soot	7.0g - 8.5g	210 °C	Grind the sample with a hammer. Spread it thinly and evenly on the pan.	Moisture	6.83%	6.28%	7.52%	0.48%	13.6

Chemicals, Dyes and Paints Bouillon

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Nutrient bouillon for microbiology	4.0g	145 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.86%	3.47%	4.18%	0.27%	5.2

Chemicals, Dyes and Paints Calcium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Lime ammonium nitrate (fertilizer)	8.0g - 9.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.25%	0.23%	0.27%	0.01%	4.0
Lime ammonium nitrate (fertilizer)	14.0g - 17.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.22%	0.22%	0.22%	0.00%	11.0

Chemicals, Dyes and Paints Calk

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Calk dispersion	3.0g	155 °C	Stir the sample. Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	22.46%	22.39%	22.50%	0.05%	8.2
Calk dispersion	3.0g	155 °C	Stir the sample. Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	25.09%	24.90%	25.29%	0.20%	6.7
Calk dispersion	3.5g	155 °C	Stir the sample. Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	28.50%	28.41%	28.59%	0.08%	8.5

Chemicals, Dyes and Paints Carbon

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Black carbon	2.0g	100 °C	Spread the sample thinly on aluminum foil.	Moisture	9.76%	9.11%	10.52%	0.53%	5.0
Silver Impregnated Activated Carbon	5.0g	205 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.74%	1.70%	1.82%	0.08%	2.5
Activated carbon	5.0g	175 °C	Spread the sample thinly and evenly on the pan.	Moisture	45.19%	44.78%	45.48%	0.27%	8.7

Chemicals, Dyes and Paints Cardboard

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cardboard	1.6g	170 °C	Die cut sample into 8 mm discs. Place the sample between two glass fiber filters and attach it with a big paper clip.	Moisture	4.91%	4.64%	5.26%	0.23%	4.6
Cardboard	1.6g	170 °C	Die cut sample into 8 mm discs. Place the sample between two glass fiber filters and attach it with a big paper clip.	Moisture	4.93%	4.53%	5.25%	0.23%	3.9

Chemicals, Dyes and Paints Ceramic

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ceramic	1.5g	155 °C	Firmly press sample between two glass fiber filters.	Moisture	26.79%	26.26%	27.49%	0.41%	7.9
Ceramic	2.5g	190 °C	Press sample flat before placing it in the pan.	Moisture	27.17%				16.4
Ceramic	1.5g	155 °C	Firmly press sample between two glass fiber filters.	Moisture	26.90%	26.43%	27.49%	0.38%	14.0
Ceramic	1.5g	130 °C	Firmly press sample between two glass fiber filters.	Moisture	26.88%	26.43%	27.64%	0.44%	8.3
Ceramic	1.5g	145 °C	Press sample flat before placing it on the pan. %	Moisture	26.83%	26.33%	27.83%	0.63%	9.4
Ceramic	1.5g	155 °C	Firmly press sample between two glass fiber filters.	Moisture	26.88%	26.53%	27.64%	0.45%	8.4
Ceramic	1.5g	185 °C	Press sample flat before placing it on the pan.	Moisture	26.79%	26.09%	27.22%	0.41%	9.6

Chemicals, Dyes and Paints Denture Cleaning

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sterilizing tabs for tooth brush	2.5g	145 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan	Moisture	1.52%	1.20%	1.91%	0.30%	3.0

Chemicals, Dyes and Paints Dishwashing Agent

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cleaning tabs for dishwashers	5.0g	135 °C	Grind the sample into the mortar. Spread the sample thinly and evenly on the pan.	Moisture	5.55%	5.29%	5.75%	0.19%	27.0
Concentrated dishwashing liquid	2.0g	150 °C	Evenly drip the sample onto the glass fiber filter in spirals.	Moisture	62.58%	62.53%	62.62%	0.04%	9.5
Concentrated dishwashing liquid	2.0g	150 °C	Evenly drip the sample onto the glass fiber filter in spirals.	Dry weight	41.45%	41.30%	41.58%	0.12%	11.0
Dishwashing agent	1.5g	170 °C	Evenly drip the sample onto the glass fiber filter in spirals.	Moisture	58.11%	57.74%	58.75%	0.36%	7.0
Dishwashing agent	2.0g	150 °C	Evenly drip the sample onto the glass fiber filter in spirals.	Moisture	62.39%	62.22%	62.56%	0.13%	10.5

Chemicals, Dyes and Paints Fat

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Fatty acid ester "ISOFOL"	2.5g	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.50%	0.47%	0.55%	0.03%	2.9
Fatty acid ester "LINPLAST"	1.0g	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture		16.30%	23.64%		30.0

Chemicals, Dyes and Paints Fertilizer

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Fertilizer	4.0g - 5.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.56%	0.54%	0.60%	0.03%	3.0
Fertilizer	10.0g - 13.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.23%	0.22%	0.24%	0.01%	12.0

Chemicals, Dyes and Paints Glass Fiber

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Glass fiber filter	2.0g - 3.0g	100 °C	Cut the samples in small pieces (3 x 5 cm). Place it on the pan.	Moisture	0.30%	0.25%	0.36%	0.04%	3.0
Glass fiber filter	2.0g - 3.0g	60 °C	Cut the samples in small pieces (3 x 5 cm). Place it on the pan.	Moisture	0.14%	0.12%	0.17%	0.02%	3.0

Chemicals, Dyes and Paints Glue

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pieces of glue	1.5g	205 °C	Firmly press sample between two glass fiber filters.	Moisture	53.90%	52.90%	54.92%		9.2
Pieces of glue	4.5g	185 °C	Crack the sample with the gripper. Spread it thinly and evenly on the pan.	Moisture	23.00%	20.73%	24.77%		10.0
Granulated glue	4.5g	190 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.67%	9.24%	10.18%		15.0

Chemicals, Dyes and Paints Ion Interchanger

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ion interchanger	5.0g	175 °C	Spread the sample thinly and evenly on the pan.	Moisture	59.49%	59.33%	59.57%	0.14%	11.8

Chemicals, Dyes and Paints Kieserite

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Kieserite	7.5g	155 °C	Homogenize the sample using the mortar. Spread the sample thinly and evenly on the pan.	Moisture	3.11%	3.07%	3.14%	0.03%	4.5

Chemicals, Dyes and Paints Latex

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Latex	3.0g - 5.0g	125 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	46.58%	46.43%	46.87%	0.20%	10.8
Latex	3.0g - 5.0g	125 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	50.65%	50.50%	50.82%	0.12%	9.4
Latex	2.0g - 2.5g	125 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	47.78%	47.53%	47.94%	0.16%	13.1

Chemicals, Dyes and Paints Laundry powder

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Laundry powder	10.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.61%	3.47%	3.73%	0.09%	15.0
Laundry powder	7.0g	90 °C	Spread the sample thinly and evenly on the pan.	Dry Weight	97.70%	97.56%	97.81%	0.10%	9.5

Chemicals, Dyes and Paints Lubricant

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cooling lubricant	2.5g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	97.49%	97.40%	97.58%	0.07%	4.3

Chemicals, Dyes and Paints Magnesium Sulphate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Magnesium sulphate with filler	3.0g	95 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.30%	10.09%	10.45%	0.16%	10.0

Chemicals, Dyes and Paints Paint

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ground paint filings	2.0g	155 °C	Stir the sample. Spread it firmly between two glass fiber filters.	Moisture	56.13%	55.91%	56.38%	0.19%	12.0
Emulsion paint	2.0g	170 °C +	Homogenize the sample. Spread it thin onto the pan.	Dry Weight	56.52%	56.36%	56.00%	0.13%	3.5

Chemicals, Dyes and Paints Paste

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Alkaline paste	1.2g	150 °C	Spread the sample very thinly and evenly onto the pan.	Moisture	22.65%	22.17%	23.19%	0.42%	15.0

Chemicals, Dyes and Paints Polish

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Parquet polish	1.5g	130 °C	Evenly drip sample onto the glass fiber filter in spirals.	Moisture	85.40%	85.31%	85.44%	0.05%	9.8
Parquet polish	2.5g	130 °C	Evenly drip sample onto the glass fiber filter in spirals.	Moisture	84.80%	84.54%	85.31%	0.32%	9.5
Parquet polish	2.4g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	85.26%	85.22%	85.31%	0.04%	13.4

Chemicals, Dyes and Paints Potassium Carbonate Salt

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Potassium carbonate salt	7.5g	155 °C	Homogenize the sample using the mortar. Spread the sample thinly and evenly on the pan.	Moisture	1.79%	1.68%	2.02%	0.12%	4.0
Potassium carbonate salt	5.5g - 6.0g	130 °C	Homogenize the sample using the mortar. Spread the sample thinly and evenly on the pan.	Moisture	3.02%	2.98%	3.06%	0.04%	8.9

Chemicals, Dyes and Paints Potasssium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Potassium phosphate	7.5g	155 °C	Homogenize the sample using the mortar. Spread the sample thinly and evenly on the pan.	Moisture	2.47%	2.40%	2.57%	0.09%	4.0
Potassium citrate	5.0g	200 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.84%	1.61%	1.98%	0.20%	15.0
Potassium nitrate	5.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.19%	0.19%	0.20%	0.00%	5.0

Chemicals, Dyes and Paints Potasssium Chloride

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
KCl-Solution (0.1mol/l)	2.5g	190 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	99.49%	99.36%	99.55%	0.07%	5.0

Chemicals, Dyes and Paints Resin

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Phenolic resin with inorganic fillers	10.0g - 15.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.20%	0.19%	0.21%	0.01%	12.0
Urea based resin	2.0g	165 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	33.84%	33.50%	34.40%	0.38%	9.0

Chemicals, Dyes and Paints Rubber

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Liquid rubber tire sealant	1.3g	170 °C	Firmly press and roll sample between two glass fiber filters.	Moisture	55.51%	55.28v	55.84%	0.19%	11.5
Liquid rubber tire sealant	1.2g	135 °C	Firmly press and roll sample between two glass fiber filters.	Moisture	55.54%	54.75%	56.54%	0.67%	11.0

Chemicals, Dyes and Paints Silicate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sodium alumosilicate / zeolite	3.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	16.02%	15.82%	16.32%	0.21%	20.0
Sodium alumosilicate / zeolite	3.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.85%	4.61%	4.98%	0.16%	15.0

Chemicals, Dyes and Paints Silicic Acid

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Silicic acid	1.2g - 1.3g	205 °C	Weigh down the sample with a wire netting and a glass fiber filter.	Moisture	1.08%	0.97%	1.21%	0.09%	10.0

Chemicals, Dyes and Paints Silicon

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Silicon Oil	1.5g	75 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	0.18%	0.09%	0.29%	0.09%	1.4
Dried Silicon Carbide	2.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.47%	0.40%	0.53%	0.05%	2.0
Silicon Carbide	2.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.53%	0.43%	0.58%	0.06%	1.9
Silicon Carbide	2.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.46%	0.34%	0.56%	0.08%	1.6

Chemicals, Dyes and Paints Soap

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Soap	4.5g	105 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	3.96%	3.92%	4.06%	0.07%	6.9
Soap	4.5g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.98%	3.87%	4.07%	0.09%	7.3
Calcium Soap "Pehr 0106" #1	2.5g	130 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	48.22%	48.12%	48.36%	0.12%	17.7
Calcium Soap "liuat 0106" #2a	2.5g	130 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	50.32%	50.06%	50.61%	0.23%	22.4
Calcium Soap "Pehr 0106" #2	2.5g	130 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	49.91%	49.47%	50.42%	0.33%	23.9
Calcium Soap "liuat 0106" #1	2.5g	130 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	50.43%	50.32%	50.51%	0.10%	19.4
Calcium Soap "liuat 0106" #2	2.5g	130 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	48.61%	48.12%	48.90%	0.34%	19.8

Chemicals, Dyes and Paints Sodium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Heavy sodium carbonate	14.0g	75 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.02%	0.02%	0.02%	0.00%	3.0
Sodium carbonate	14.0g	75 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.04%	0.03%	0.05%	0.01%	5.5
Heavy sodium carbonate	14.0g	190 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.08%	0.05%	0.09%	0.01%	4.6
Light sodium carbonate	14.0g	75 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.03%	0.02%	0.05%	0.01%	2.0
Heavy sodium carbonate	15.0g	75 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.01%	0.01%	0.01%	0.00%	1.4
Light sodium carbonate	14.0g	75 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.04%	0.03%	0.06%	0.01%	3.7

Chemicals, Dyes and Paints Sodium Bicarbonate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sodium Bicarbonate	3.0g	190 °C	Spread the sample thinly and evenly on the pan.	Moisture	36.57%	36.42%	36.69%	0.11%	8.5
Sodium Bicarbonate	3.0g	190 °C	Spread the sample thinly and evenly on the pan.	Moisture	36.47%	36.36%	36.56%	0.08%	8.6

Chemicals, Dyes and Paints Sodium Sulphate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sodium Sulphate $Na_2SO_4 \cdot 10H_2O$	4.5g - 5.0g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	55.96%	55.86%	56.03%	0.07%	19.0
Sodium Sulphate $Na_2SO_4 \cdot 10H_2O$	4.5g - 5.0g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	56.33%	56.26%	56.42%	0.05%	8.5

Chemicals, Dyes and Paints Starch

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Starch-based adhesive	1.5g	100 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	17.96%	17.84%	18.16%	0.15%	8.9

Chemicals, Dyes and Paints Talc

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Talc	4.0g - 5.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.18%	0.15%	0.21%	0.02%	4.0
Talc powder	1.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.10%	0.08%	0.11%	0.01%	10.0

Chemicals, Dyes and Paints Titane Oxide

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
TiO_2 pigment	15.0g	210 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.35%	0.35%	0.36%	0.01%	4.6

Chemicals, Dyes and Paints Urea

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Urea	5.0g - 8.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.40%	0.31%	0.41%	0.02%	12.0
Urea	10.0g - 12.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.19%	0.19%	0.21%	0.02%	10.0

Chemicals, Dyes and Paints Water

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Deionised water	3.0g	115 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	99.97%	99.94%	99.99%		14.0

Chemicals, Dyes and Paints Water Glass

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Water glass solution	3.0g	210 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	61.99%	61.86%	62.05%	0.08%	11.0

Chemicals, Dyes and Paints Wax

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Wax suspension	1.0g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	42.68%	42.61%	42.81%	0.09%	5.5

Cosmetics & Pharmaceutics Arginine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Arginine HCl	3.0g	95 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.04%	0.01%	0.07%	0.04%	1.4

Cosmetics & Pharmaceutics Artichoke Extract

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Artichoke extract	2.5g	160 °C / 130 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry Weight	45.74%	45.53%	45.62%	0.21%	7.8
Artichoke extract	1.5g	130 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry Weight	45.84%				10.7

Cosmetics & Pharmaceutics Body Lotion

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Body lotion	1.5g - 2.0g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture		82.25%	82.97%		7.0

Cosmetics & Pharmaceutics Caffeine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	1.91%	1.86%	1.94%	0.05%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	0.30%	0.27%	0.34%	0.04%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	0.17%	0.16%	0.13%	0.01%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	1.32%	1.30%	1.36%	0.03%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	0.28%	0.23%	0.33%	0.04%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	0.98%	0.94%	1.09%	0.06%	10.2
Granulated Caffeine	5.5g - 6.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	1.13%	1.02%	1.70%	0.04v	10.2
Granulated Caffeine	8.0g	105 °C / 10 min	Spread the sample thinly and evenly on the pan.	Moisture	0.56%	0.53%	0.60%	0.04%	10.2

Cosmetics & Pharmaceutics Citric Acid

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Citric acid	3.0g	125 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.21%	0.16%	0.25%	0.03%	3.0

Cosmetics & Pharmaceutics Cough Syrup

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cough syrup	1.4g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	35.16%	35.12%	35.23%	0.05%	7.4

Cosmetics & Pharmaceutics Denture Cleaning

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Denture cleaning tabs	2.5g	135 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	1.17%	1.02%	1.49%	0.18%	2.5

Cosmetics & Pharmaceutics Deodorant Spray

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Deodorant spray	0.8g - 1.0g	115 °C	From a short distance, spray onto glass fiber filter 10 times.	Dry Weight	1.37%	1.18%	1.51%	0.17%	6.5
Deodorant spray	0.5g - 0.8g	115 °C	From a short distance, spray onto glass fiber filter 10 times.	Dry Weight	1.71%	1.53%	1.83%	0.15%	6.3
Deodorant spray	0.8g - 1.0g	105 °C	From a short distance, spray onto glass fiber filter 10 times.	Dry Weight	1.72%	1.52%	1.83%		4.8

Cosmetics & Pharmaceutics Echinacea

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Echinacea tincture	1.2g	150 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	2.08%	1.91%	2.24%	0.13%	6.0

Cosmetics & Pharmaceutics Face Lotion

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Face lotion	1.3g	190 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	96.45%	96.31%	96.61%	0.12%	4.3

Cosmetics & Pharmaceutics Guaiacum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Guaiacum tincture	1.1g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	6.65%	6.26%	6.94%	0.27%	2.7

Cosmetics & Pharmaceutics Hair Gel

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Hair styling gel	2.0g	175 °C	Firmly press sample between two glass fiber filters.	Moisture	95.02%	94.72%	95.22%	0.22%	17.0

Cosmetics & Pharmaceutics Homeopathic Solution

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Homeopathic solution "Renalin"	1.0g	95 °C	Evenly drip onto the glass fiber filter in spirals.	Dry Weight	1.99%	1.83%	2.22%	0.19%	9.7
Homeopathic solution "Sangusol"	1.0g	95 °C	Evenly drip onto the glass fiber filter in spirals.	Dry Weight	0.04%	0.01%	0.80%	0.03%	8.7
Homeopathic solution "Cerebretik"	1.0g	95 °C	Evenly drip onto the glass fiber filter in spirals.	Dry Weight	0.12%	0.08%	0.16%	0.04%	10.2

Cosmetics & Pharmaceutics Laxatives

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Plant-based laxative	1.0g	140 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	99.04%				4.0
Plant-based laxative	1.0g	190 °C +	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	99.48%	99.37%	99.59%	0.07%	2.6
Plant-based laxative	1.0g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	1.21%	1.12%	1.27%	0.06%	4.9

Cosmetics & Pharmaceutics Make-Up

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Make-up remover	1.0g	180 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	65.94%	65.38%	66.36%		

Cosmetics & Pharmaceutics Medicine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Re-sult	Min	Max	Std. Dev.	Time (Min)
PETN50	2.5g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.80%	2.73%	2.84%	0.04%	4.1
Dercut	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	32.45%	32.31%	32.65%	0.16%	7.2
Ibuprofen (pure)	3.3g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.17%	0.15%	0.19%	0.02%	6.0
Guaiacum	1.1g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	6.53%	6.23%	6.85%	0.19%	3.0
Cough-syrup	1.4g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	35.21%	35.13%	35.29%	0.09%	7.7
Echinacea	1.2g	140 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	1.64%	1.38%	1.79%	0.15%	5.2
Defaeton	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	0.82%	0.75%	0.85%	0.03%	5.0
Chinese Medicine	2.5g - 3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.24%	6.12%	6.42%	0.13%	5.5
Vegetable cough-syrup	1.4g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	35.16%	35.12%	35.23%	0.05%	7.4
Vegetable laxative	1.0g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	1.21%	1.12%	1.27%	0.06%	4.9
Vegetable skin cream	1.1g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	67.55%	67.15%	68.04%	0.36%	5.9

Cosmetics & Pharmaceutics Metformine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Metformine HCl	4.0g	95 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.32%	1.26%	1.38%	0.04%	5.2

Cosmetics & Pharmaceutics Palm Tree

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dried palm tree extract	2.5g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.60%	2.23%	2.86%	0.23%	5.2

Cosmetics & Pharmaceutics Paracetamol

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Paracetamol blend	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.24%	0.18%	0.33%	0.04%	2.0

Cosmetics & Pharmaceutics Persulphate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Potassium Persulphate	3.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.32%	0.29%	0.36%	0.03%	3.3

Cosmetics & Pharmaceutics Polyethylenglycole

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Polyethylenglycole	0.5g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.81%	1.42%	2.02%	0.26%	3.0

Cosmetics & Pharmaceutics Saint-John's Wort

%

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Capsules of Saint-John's wort	1.8g	200 °C / 8 min	Pierce some holes into the capsules. Firmly press sample between two glass fiber filters.	Moisture	4.80%	4.51%	5.08%	0.22%	9.7

Cosmetics & Pharmaceutics Shampoo

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Hair shampoo	3.0g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	79.30%	78.80%	79.81%	0.39%	
Hair shampoo	3.0g	160 °C	Evenly drip the sample onto the glass fiber filter in spirals	Dry Weight	20.83%	20.66%	20.92%	0.09%	13.0
Hair shampoo	3.0g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	79.86%	79.63%	79.97%	0.20%	3.0

Cosmetics & Pharmaceutics Shower Gel

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Shower gel	3.0g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	79.21%	79.02%	79.44%	0.16%	14.7

Cosmetics & Pharmaceutics Skin Cream

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Skin cream	1.1g	135 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	76.82%	76.25%	77.28%	0.41%	9.1
Skin cream	1.1g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	67.55%	67.15%	68.04%	0.36%	5.9
Skin cream	1.1g	135 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	64.98%	64.59%	65.38%	0.34%	8.9

Cosmetics & Pharmaceutics Soap

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Soap solution	1.3g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	99.91%	99.82%	99.97%	0.06%	4.1
Soap	4.0g	115 °C	Coarsely grate the sample. Spread it thinly and evenly on the pan.	Moisture	8.32%	8.23%	8.46%	0.08%	12.5
Soap	1.0g	160 °C	Coarsely grate the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	7.22%				
Beauty soap "White Camay"	3.0g	120 °C	Cut small pieces from the block. Spread them thinly and evenly on the pan.	Moisture	7.86%	7.55%	8.28%	0.29%	6.0
Soap solution	1.3g	150 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	0.36%	0.25%	0.45%	0.08%	4.9

Cosmetics & Pharmaceutics Sodium Bicarbonate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
$NaHCO_3$	2.5g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.24%	0.20%	0.28%	0.04%	1.4

Cosmetics & Pharmaceutics Sodium Carbonate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Na_2CO_3	2.5g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.41%	0.37%	0.46%	0.05%	3.0

Cosmetics & Pharmaceutics Tamsulosin

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Tamsulosin (prostate pharmaceutical)	2.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.69%	1.63%	1.76%	0.06%	5.8

Cosmetics & Pharmaceutics Taxapon ™

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Taxapon ™	1.5g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.38%	1.33%	1.47%	0.08%	3.0

Cosmetics & Pharmaceutics Toothpaste

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Toothpaste	2.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	54.49%	54.15%	54.80%	0.22%	19.9
Toothpaste	2.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	53.70%				
Toothpaste	1.0g	165 °C	Firmly press sample between two glass fiber filters.	Moisture	35.17%	35.06%	35.29%	0.09%	4.5

Cosmetics & Pharmaceutics Valerian

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Valerian dragées	1.0g	125 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	3.79%	3.69%	3.91%	0.13%	5.4

Cosmetics & Pharmaceutics Violet

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Violet tincture	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	2.05%	1.84%	2.37%	0.18%	6.8
Violet tincture	1.2g	140 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	97.03%	96.99%	97.09%		8.0
Violet tincture	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	2.65%	2.45%	2.85%	0.15%	6.8

Cosmetics & Pharmaceutics Vitamin C

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Vitamin C tablets	4.0g	115 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	0.65%	0.58%	0.70%	0.08%	4.4
Vitamin C tablets	4.0g	115 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	0.79%	0.64%	1.00%	0.14%	4.3

Food Almond

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Almond paste	1.5g - 2.0g	165 °C	Firmly press sample between two glass fiber filters.	Moisture	15.34%				14.7

Food Apple

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Apple chips (vacuum-dried)	5.0g	120 °C	Cut the sample into small pieces. Spread them thinly and evenly on the pan.	Moisture	2.37%	1.88%	2.58%	0.28%	5.0
Dehydrated apple	5.0g - 8.0g	100 °C	Cut the samples in small pieces (1 x 1 cm). Spread them thinly and evenly on the pan.	Moisture	7.51%	0.00%	0.00%	0.00%	8.0

Food Baking Powder

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Baking powder	5.0g - 6.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	13.95%	13.89%	14.02%	0.08%	16.7
Baking powder	5.0g	185 °C	Spread the sample thinly and evenly on the pan.	Moisture	13.62%	13.45%	13.81%	0.14%	8.3

Food Biscuit

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Biscuit	5.0g	125 °C	Homogenize the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	1.04%	1.02%	1.07%	0.03%	6.2
Biscuit	5.0g	125 °C	Homogenize the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	1.12%	1.07%	1.20%	0.07%	5.4

Food Bran

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Bran product	5.0g	155 °C	Stir the sample. Spread it thinly and evenly on the pan.	Moisture	1.92%	1.85%	1.96%	0.05%	8.0
Bran product	5.0g	155 °C	Stir the sample. Spread it thinly and evenly on the pan.	Moisture	2.07%	2.01%	2.13%	0.06%	7.6

Food Bread

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Whole corn bread	5.5g	190 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	48.55%	47.96%	49.06%	0.46%	19.5
Wheat bread	5.5g	200 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	48.46%	48.17%	48.76%	0.22%	18.6
Crisp bread	5.0g	150 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	8.33%	8.25%	8.46%	0.08%	11.0
Whole corn bread (light-colored)	5.5g	190 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	47.82%	47.21%	48.43%	0.50%	17.3
Rye bread	5.5g	180 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	47.98%	47.64%	48.15%	0.24%	15.9
Wheat bread	5.5g	190 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	43.25%	43.03%	43.41%	0.15%	13.6
Whole corn bread	5.5g	190 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	45.71%	45.05%	46.35%	0.60%	19.5
Bread for toasting	4.0g	140 °C	Crumble 1/4 slice. Spread the sample thinly and evenly on the pan.	Moisture	28.40%	28.04%	28.50%	0.43%	10.9

Food Butter

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Butter	3.0g	150 °C	Acclimate the sample to room temperature. Take a sample from the middle. Spread it thinly and evenly onto a glass fiber filter	Moisture	15.89%	15.85%	15.91%	0.04%	7.5
Butter	2.0g	80 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	15.01%	14.66%	15.15%	0.15%	6.0
Butter	2.5g	110 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	15.32%	15.25%	15.44%	0.14%	5.0
Salted butter	2.5g	115 °C	Carefully warm sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	15.58%	15.37%	15.86%	0.15%	5.0
Salted butter	1.5g	190 °C	Carefully warm sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	16.25%	16.01%	16.64%	0.27%	4.1

Food Cacao

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cacao beans	4.0g - 5.0g	130 °C	Grind the sample to a powder. Spread it thinly and evenly on the pan.	Moisture	6.23%	6.17%	6.25%	0.03%	7.8
Cacao powder	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.00%	0.00%	0.00%	0.00%	6.0
Cacao powder	3.0g - 4.0g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.50%	0.00%	0.00%	0.00%	9.0
Cacao powder	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.00%	0.00%	0.00%	0.00%	6.0
Cacao powder	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.00%	0.00%	0.00%	0.00%	6.0
Cacao	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	81.76%	81.66%	81.84%	0.07%	7.9
Cacao powder	4.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.98%	3.90%	4.03%	0.05%	4.8
Chocolate milk shake	1.3g	155 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	81.80%	81.45%	81.99%	0.22%	7.9

Food Candy

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Coffee candies	5.0g	100 °C	Grind the sample into powder for 5 sec. Spread it thinly and evenly on the pan.	Moisture	4.73%	4.46%	4.88%	0.17%	3.5
Fruit bonbons	1.0g	110 °C	Grind the sample into powder for 5 sec. Spread it thinly and evenly on the pan.	Moisture	1.34%	1.26%	1.43%	0.08%	5.0
Coffee candies	1.0g - 2.0g	105 °C	Grind the sample into powder for 5 sec. Spread it thinly and evenly on the pan.	Moisture	3.99%	3.72%	4.16%	0.18%	3.9
Peppermints	4.0g	110 °C	Grind the sample into powder for 5 sec. Spread it thinly and evenly on the pan.	Moisture	0.65%	0.57%	0.79%	0.09%	4.0
Candy	2.0g - 5.0g	60 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.58%	1.40%	1.65%	0.10%	20.0
Caramel bonbons	1.0g	175 °C	Grind the sample into the mortar. Press it firmly between two glass fiber filters.	Moisture	3.05%	2.64%	3.38%	0.30%	5.0
Candy, "Peach/ Passion fruit" #2	3.0g	175 °C	Press the sample firmly between two glass fiber filters.	Moisture	5.45%	4.16%	6.88%		9.5
Candy, "Peach/ Passion fruit" #1	3.0g	175 °C	Press the sample firmly between two glass fiber filters.	Moisture	5.28%	5.14%	5.62%	0.18%	9.7
Raw material for lemon bonbons	3.0g	150 °C	Grind the sample with a hammer. Press it firmly between two glass fiber filters.	Moisture	0.98%	0.81%	1.31%	0.17%	10.0
Smash candy "Cola" #1	3.0g	175 °C	Press the sample firmly between two glass fiber filters.	Moisture	5.81%	5.55%	6.09%	0.23%	7.7
Smash candy "Cola" #2	3.0g	175 °C	Press the sample firmly between two glass fiber filters.	Moisture	5.72%	5.30%	6.68%		9.5
Bonbon with "exotic" taste	1.0g	175 °C	Grind the sample into the mortar. Press it firmly between two glass fiber filters.	Moisture	3.41%	3.03%	3.56%	0.25%	5.0
Raw material for apple bonbons	2.0g	150 °C	Grind the sample with a hammer. Press it firmly between two glass fiber filters.	Moisture	2.49%	2.28%	2.63%	0.18%	10.0
Peach bonbons	1.0g	175 °C	Grind the sample into the mortar. Press it firmly between two glass fiber filters.	Moisture	3.42%	3.21%	3.75%	0.24%	5.0

Food Cereals

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cereal bar	2.0g	200 °C	Coarsely crush the sample. Firmly press it between two glass fiber filters.	Moisture	10.33%	9.85%	11.15%	0.46%	5.2
Cereal bar	1.0g - 1.5g	210 °C	Coarsely crush the sample. Firmly press it between two glass fiber filters.	Moisture	9.47%	9.09%	9.61%	0.21%	3.7
Corn Flakes	4.0g	150 °C	Crush the flakes. Spread the sample thinly and evenly on the pan.	Moisture	3.74%	3.70%	3.79%	0.03%	12.0
Multi cornflakes	1.0g	145 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.40%				5.6
Cereal bar	1.5g	210 °C	Coarsely crush the sample. Firmly press it between two glass fiber filters.	Moisture	6.80%				3.1

Food Cheese

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Hard Gouda cheese	2.5g	170 °C / 150 °C / 135 °C	Finely grate the sample. Firmly press and roll it between two glass fiber filters.	Dry Weight	61.00%	60.18%	61.57%	0.56%	20.0
Cheddar cheese	2.5g - 3.0g	160 °C	Firmly press and roll sample between two glass fiber filters.	Moisture	36.27%	36.18%	36.38%	0.10%	30.0
Cream cheese spread	1.5g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	56.18%	55.81%	56.42%	0.24%	7.0
Cheese spread, full cream flavor	1.5g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	57.19%	56.92%	57.74%	0.32%	7.0
Romano cheese	1.0g - 2.0g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	24.88%	0.00%	0.00%	0.00%	8.0
Cheddar cheese	3.0g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	38.38%	38.10%	38.62%	0.23%	13.0
Cheese spread	5.0g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	45.93%	45.49%	46.46%	0.40%	27.3
Soft cheese	1.5g	130 °C	Firmly press sample between two glass fiber filters.	Moisture	48.58%				10.0
Soft cheese	1.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	48.42%	47.88%	48.94%	0.50%	11.8

Food Chewing Gum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Chewing gum	4.0g	175 °C / 5 Min.	Crumble pieces. Firmly press the sample between two glass fiber filters.	Moisture	3.06%	2.86%	3.29%	0.15%	20.0
Chewing gum	4.0g	180 °C	Crumble pieces. Firmly press the sample between two glass fiber filters.	Moisture	2.59%	2.49%	2.76%	0.17%	15.0

Food Chicken

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Processed chicken	2.5g - 3.0g	210 °C	Stir the sample. Spread it thinly and evenly on the pan.	Dry Weight	16.57%	16.11%	17.05%	0.32%	6.6

Food Chocolate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Chocolate #2	3 - 3,5	140	Melt the sample carefully. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.69%	0.61%	0.75%	0.07%	12.0
Chocolate #1	3 - 3,5	140	Melt the sample carefully. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.70%	0.60%	0.77%	0.07%	12.9
Chocolate pieces	6,5	95	Spread the sample thinly and evenly on the pan	Moisture	1.85%	1.78%	1.99%	0.11%	22.0
Chocolate	4	140	Melt the sample carefully. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.56%	0.50%	0.63%	0.05%	10.0
Chocolate	5	100	Grate the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	1.32%	1.29%	1.36%	0.03%	7.0
Chocolate spread	2,5	130	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	78.05%	77.98%	78.12%	0.10%	6.7
Chocolate #1	3	145	Melt the sample carefully. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.70%	0.63%	0.75%	0.05%	10.0
Chocolate #2	3	145	Melt the sample carefully. Spread it thinly and evenly onto a glass fiber filter.	Moisture	0.63%	0.58%	0.69%	0.06%	10.0
Chocolate pieces	6,5	100	Spread the sample thinly and evenly on the pan.	Moisture	1.83%	1.74%	1.92%	0.07%	10.5

Food Cocktail Sauce

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cocktail sauce	2.0g	170 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	54.20%				

Food Cocoa

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cocoa powder	4.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.15%	4.13%	4.18%	0.03%	4.8
Cocoa powder	2.0g - 4.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.98%	0.00%	0.00%	0.00%	7.0
Cocoa	2.5g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.45%	3.29%	3.56%	0.11%	4.0
Cocoa powder	4.5g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.53%	2.40%	2.66%	0.09%	3.7
Cocoa powder	3.0g	100 °C	Spread the sample thinly and evenly on the pan.	Dry Weight	98.36%	98.30%	98.42%	0.05%	3.0
Cocoa powder	4.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.15%	3.99%	4.28%	0.11%	4.0
Coco confection with chocolate coating	6.0g	175 °C / 165 °C / 155 °C	Crumble the sample. Spread it thinly and evenly on the pan.	Moisture	7.44%	7.33%	7.61%	0.12%	25.0
Coco confection	5.0g	170 °C	Crumble the sample. Spread it thinly and evenly on the pan.	Moisture	7.70%	7.56%	7.84%	0.11%	17.5

Food Coffee

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Coffee	4.5g	155 °C	Spread the sample thinly and evenly on the pan	Moisture	3.99%	3.91%	4.07%	0.08%	4.5
Coffee beans	4.0g - 5.0g	210 °C	Grind the sample to a powder. Spread it thinly and evenly on the pan.	Moisture	9.56%	9.14%	9.84%	0.28%	8.9
Coffee extract	2.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	3.47%	3.42%	3.51%	0.04%	3.2
Coffee, grinded	5.0g	% 130 °C	Spread the sample thinly and evenly on the pan	Moisture	4.30%	4.24%	4.45%	0.08%	6.5
Coffee	2.0g	150 °C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	4.99%	4.92%	5.05%	0.07%	8.0
Coffee seeds	3.5g - 4.0g	120 °C	Grind the sample for 1 minute. Spread it thinly and evenly on the pan.	Moisture	8.53%	8.36%	8.83%	0.18%	8.0
Coffee extract	5.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.50%	4.41%	4.70%	0.12%	9.2
Coffee extract	2.0g	145 °C	Spread the sample thinly and evenly on the pan	Moisture	3.85%	3.75%	4.06%	0.12%	3.3
Coffee extract	4.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.68%	4.66%	4.70%	0.02%	10.0
Coffee extract	4.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	3.99%	3.80%	4.18%	0.17%	10.0
Coffee extract	4.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.53%	4.41%	4.68%	0.12%	10.0
Coffee extract Brand "Nescafe"	5.5g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.50%	4.43%	4.70%	0.11%	9.2
Coffee	4.5g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.31%	4.21%	4.37%	0.06%	4.8
Coffee	4.5g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	4.47%	4.21%	4.73%	0.23%	3.6

Food Cookies

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cookies filled with beaten white of eggs	4.0g - 4.5g	180 °C	Cut cookies in 4 pieces. Firmly press ¼ between two glass fiber filters.	Moisture	11.64%	11.30%	11.85%	0.26%	9.5
Jaffa-Cake	4.0g	180 °C	Cut cookies in 3 pieces. Firmly press ⅓ between two glass fiber filters.	Moisture	12.10%	10.66%	14.46%		9.3

Food Corn

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Coarsely ground corn	5.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.79%	7.59%	8.19%	0.35%	9.3
Oat flakes	5.0g	120 °C +	Spread the sample thinly and evenly on the pan.	Moisture	9.60%	9.36%	9.76%	0.15%	7.0
Corn flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	10.00%	12.00%	0.00%	8.0
Corn	7.5g - 8.0g	155 °C	Grind the sample 20 - 30 s. Spread it thinly and evenly on the pan.	Moisture	10.40%	10.08%	10.62%	0.20%	24.0
Corn starch	2.0g - 4.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.32%	0.00%	0.00%	0.00%	6.0
Corn	7.5g - 8.5g	150 °C	Grind the sample 20 - 30 s. Spread it thinly and evenly on the pan.	Moisture	10.29%	10.15%	10.41%	0.10%	24.0
Corn starch	4.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	14.58%	14.51%	14.63%	0.05%	7.4
Barley	5.0g	185 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	11.16%	10.65%	11.53%	0.33%	9.5
Coarsely ground corn	5.0g	160 °C	Spread the sample thinly and evenly on the pan	Moisture	7.45%	7.17%	7.75%	0.29%	8.0
Barley	5.0g	185 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	10.25%	9.78%	10.69%	0.40%	11.5
Untreated corn	6.0g - 6.5g	185 °C	Grind the sample 20 - 30 s. Spread it thinly and evenly on the pan.	Moisture	10.39%	10.07%	10.81%	0.28%	17.0
Treated corn	6.0g - 6.5g	195 °C	Grind the sample 20 - 30 s. Spread it thinly and evenly on the pan.	Moisture	11.28%	11.16%	11.42%	0.13%	19.0

Food Croutons

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cocktail sauce	2.5g - 3.0g	145 °C	Homogenize the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	2.88%	2.61%	3.06%	0.18%	9.0

Food Curd

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Low-fat curd	2.0g	180 °C / 130 °C	Cut a 90 mm diameter piece of aluminum foil. Spread the sample thinly and evenly onto the aluminum foil.	Dry Weight	18.43%	18.16%	18.63%	0.15%	13.0

Food Dextrose

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Bag of dextrose	3.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	8.00%	9.00%	0.00%	4.0
Bulk of dextrose	3.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	8.00%	9.00%	0.00%	4.0

Food Dough

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Yeast dough	2.0g - 2.5g	210 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	43.43%	42.25%	44.27%	0.79%	8.6
Yeast dough	2.0g - 2.5g	210 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	42.90%	42.42%	43.22%	0.35%	9.1

Food Egg

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Whole egg	3.0g	160 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	77.14%	76.86%	77.30%	0.17%	19.5
Egg powder	4.0g - 5.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.05%	4.79%	5.37%	0.22%	3.3
Dried whole egg	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	6.00%	7.00%	0.00%	6.0
Egg powder	4.0g - 5.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.95%	4.88%	5.03%	0.06%	5.8
Egg	2.5g - 3.0g	130 °C	Homogenize the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	77.18%	77.05%	77.36%	0.11%	10.4
Dried egg whites	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.83%	0.00%	0.00%	0.00%	5.0

Food Fat

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Water and fat paste	1.7g - 2.0g	195 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	64.33%	64.13%	64.57%	0.16%	7.3
High viscose fat	4.0g - 4.5g	105 °C	Stir the sample. Spread it thinly and evenly onto the top glass fiber filter.	Moisture	0.15%	0.12%	0.17%	0.02%	2.6

Food Flour

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
High gluten flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	11.00%	14.00%	0.00%	8.0
Pastry flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	12.00%	13.00%	0.00%	7.0
Malted barley flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	7.00%	8.00%	0.00%	6.0
Flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	12.00%	14.00%	0.00%	7.0
Flour	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	9.00%	10.00%	0.00%	7.0
Flour	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	9.00%	10.00%	0.00%	7.0
Whole-wheat flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.74%	0.00%	0.00%	0.00%	6.0
Flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	11.00%	13.00%	0.00%	5.0
Flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan	Moisture	0.00%	12.00%	14.00%	0.00%	7.0
Coarse whole-wheat flour	4.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.57%	9.32%	9.68%	0.17%	9.2

Food Gelatin

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Gelatin	4.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.24%	9.17%	9.31%	0.07%	10.0
Gelatin, granulated	5.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.93%	10.74%	11.22%	0.21%	14.6
Gelatin Tank 1 07: 40	2.0g	150 °C	Stir the sample. Spread thinly on glass fiber filter, cover with second filter and press flat.	Moisture	82.15%	82.12%	82.21%	0.05%	14.5
Gelatin Tank 2 12: 45 #2	2.0g	150 °C	Stir the sample. Spread thinly on glass fiber filter, cover with second filter and press flat.	Moisture	81.82%	81.58%	82.02%	0.18%	14.0
Gelatin Tank 1 09: 40	2.0g	150 °C	Stir the sample. Spread thinly on glass fiber filter, cover with second filter and press flat.	Moisture	82.22%	81.94%	82.53%	0.30%	14.5
Gelatin Tank 2 12: 45 #1	2.0g	150 °C	Stir the sample. Spread thinly on glass fiber filter, cover with second filter and press flat.	Moisture	81.62%	81.45%	81.76%	0.14%	14.0

Food Gingerbread

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Gingerbread	5.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.15%	11.88%	12.28%	0.15%	8.2
Gingerbread	5.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.18%	12.05%	12.61%	0.22%	10.0

Food Glutamate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sodium glutamate	5.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.05%	1.66%	2.63%	0.38%	3.0
Sodium glutamate	5.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.18%	1.74%	2.49%	0.28%	3.0

Food Grain

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rye	5.0g - 5.5g	160 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	11.09%	10.95%	11.21%	0.12%	9.0
Wheat	5.5g	165 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	13.46%	12.99%	13.93%	0.30%	18.2
Rye	5.0g - 5.5g	160 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	10.73%	10.15%	11.09%	0.33%	8.0
Wheat	5.5g	165 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	15.98%	15.96%	16.02%	0.03%	13.9
Wheat	5.5g	165 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	10.19%	9.62%	10.59%	0.39%	18.0

Food Gumdrop

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Mixed wine gum fruits	3.0g	150 °C	Cut the sample into thin stripes. Firmly press and roll the stripes between two glass fiber filters.	Moisture	9.83%	9.38%	10.26%	0.30%	22.0
Red wine gum fruits	5.0g	160 °C	Cut the sample open. Firmly press each half between two glass fiber filters.	Moisture	9.78%	9.51%	9.78%	0.11%	25.0

Food Ham

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ham	5.0g	180 °C	Grind sample for 20 seconds. Spread it thinly and evenly on the pan.	Moisture	64.36%	64.28%	64.41%	0.07%	36.0
Ham	5.0g	190 °C	Grind sample for 20 seconds. Spread it thinly and evenly on the pan.	Moisture	64.67%	64.43%	64.81%	0.20%	34.0

Food Hazelnuts

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ground up hazelnuts	5.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.33%	4.26%	4.40%	0.06%	6.5%

Food Honey

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Bee honey	1.5g	80 °C	Spread the sample very thinly onto the glass fiber filter.	Moisture	8.19%	7.44%	8.86%	0.58%	10.0
Honey	1.5g	190 °C	Spread the sample very thinly onto the glass fiber filter.	Moisture		15.69%	16.58%		

Food Hop

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Hop HSE	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.22%	8.61%	9.77%	0.39%	5.0
Hop Magnum	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.60%	9.29%	9.97%	0.29%	6.5

Food Ice Cream

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Vanilla ice cream	2.0g	150 °C / 130 °C / 115 °C	Thaw sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	35.63%	35.51%	35.80%	0.12%	9.0

Food Lactose

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Lactose	3.3g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.49%	0.34%	0.57%	0.08%	2.9
Lactose	1.0g - 2.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.21%	4.86%	5.49%	0.27%	5.0
Mixture of lactose and starch	2.5g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.85%	1.71%	1.99%	0.10%	1.8

Food Lentils

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Canadian lentils	4 .0g	135 °C	Grind the sample in the shredder for 30 seconds. Spread it thinly and evenly on the pan.	Moisture	12.49%	12.33%	12.61%	0.10%	5.4

Food Malt

Name %	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Malt (before conditioning)	10.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.75%	3.60%	3.88%	0.10%	5.0
Malt (after conditioning)	10.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.72%	5.58%	5.84%	0.11%	9.0

Food Mango

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dried strips of mango	2.0g	110 °C	Cut the sample into small strips. Spread it thinly and evenly onto a glass fiber filter.	Moisture	14.82%	14.51%	15.39%	0.35%	12.4

Food Margarine

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Margarine	2.5g	140 °C	Take the sample from the middle. Firmly press it between two glass fiber filters.	Moisture	19.55%	19.46%	19.66%	0.06%	7.0
Margarine	3.0g	150 °C	Take the sample from the middle. Firmly press it between two glass fiber filters.	Moisture	19.37%	19.15%	19.63%	0.18%	7.0

Food Marzipan

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Marzipan, bulk mass	1.5g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	13.14%	13.00%	13.42%	0.14%	5.0
Marzipan, finished product	1.5g	120 °C	Grind the sample manually. Spread it thinly and evenly onto a glass fiber filter.	Moisture	10.21%	9.61%	10.64%	0.37%	6.2
Marzipan, bulk mass	1.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	14.31%	13.09%	14.61%	0.26%	8.3
Marzipan, bulk mass	1.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	12.19%	12.07%	12.45%	0.19%	8.3

Food Mayonnaise

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Mayonnaise	1.5g	160 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	49.61%	49.40%	49.84%	0.18%	7.0

Food Milk

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Low fat milk, concentrated	2.5g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry Weight	34.05%				11.4
Whole milk	2.5g	140 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	87.89%	87.75%	88.01%	0.14%	11.0
Cottage cheese	3.0g	180 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	85.61%	85.26%	85.86%		9.1
Whole milk	2.5g	135 °C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	87.87%	87.83%	87.93%	0.05%	7.5
Buttermilk	2.2g	170 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	91.04%	90.92%	91.12%	0.11%	6.7
Milk powder	5.0g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.82%	2.71%	2.90%	0.10%	7.0
Low-fat powdered milk	4.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.67%	3.60%	3.80%	0.09%	5.5
Milk protein powder	4.5g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.05%	4.90%	5.26%	0.12%	8.4
Whole milk	2.7g	100 °C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	87.83%	87.80%	87.86%	0.04%	7.0

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Curd	3.4g	110 °C	Homogenize the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	85.52%	85.28%	85.68%	0.15%	12.7
Low-fat curd	2.4g	110 °C	Homogenize the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	82.62%	82.52%	82.72%	0.14%	8.1
Powdered whole milk	2.5g	80 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.54%	3.48%	3.60%	0.11%	5.0
Milk powder	5.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.63%	4.54%	4.74%	0.08%	7.4
Milk shake with fruits	1.2g	130 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	83.89%	83.57%	84.10%	0.19%	5.2
Banana milk	2.0g	175 °C	Stir the sample. Evenly drip onto the glass fiber filter in spirals.	Moisture	90.61%				5.1
Whole milk	2.4g	140 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	87.73%	87.56%	87.93%	0.16%	9.1
Milk powder	3.0g - 3.5g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.55%	2.34%	2.83%	0.23%	3.4
Milk powder	5.0g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.26%	3.20%	3.31%	0.06%	6.3
Milk powder	5.0g	135 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.88%	2.86%	2.90%	0.02%	5.7
Buttermilk	2.2g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	90.84%	90.74%	90.91%	0.09%	9.9
Milk powder	3.0g - 3.5g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.54%	4.35%	4.97%	0.22%	4.5
Low-fat powdered milk	2.0g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.81%	4.70%	4.91%	0.08%	4.6
Coffee creamer	3.0g	90 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.92%	2.92%	2.92%	0.00%	5.0
Low-fat powdered milk	5.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.70%	4.65%	4.89%	0.09%	5.0
Buttermilk	2.2g	170 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter	Moisture	90.86%	90.68%	91.02%	0.16%	9.8
Banana milk + lactic acid	2.0g	175 °C	Stir the sample. Evenly drip onto the glas fiber filter in spirals.	Moisture	87.40%	87.36%	87.44%	0.05%	5.0
Cottage cheese	3.0g	185 °C	Stir the sample. Spread it thinly on glass fiber filter, cover with second filter and press flat.	Moisture	85.35%	85.24%	85.46%	0.09%	9.4
Milk shake with fruits	1.2g	155 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	83.84%	83.74%	83.91%	0.07%	5.2

Food Mustard

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Mustard	2.5g - 3.0g	80 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry Weight	34.69%	34.25%	35.03%	0.38%	19.0

Food Noodles

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Noodle (German "spaetzle")	6.0g	210 °C +	Grind the samples into granules. Spread them thinly and evenly on the pan. Cover them with the glass fiber filter.	Moisture	8.13%	7.80%	8.38%	0.24%	19.0
Spiral noodles	6.0g	210 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	12.24%	12.09%	12.34%	0.13%	9.5
Noodles	6.0g	210 °C +	Grind the sample. Spread it thinly and evenly on the pan. Cover it with the glass fiber filter.	Moisture	8.13%	7.80%	8.38%	0.24%	19.0
Spiral noodles	5.0g	125 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	6.00%	5.47%	6.37%	0.30%	23.4
Spiral noodles	6.0g	160 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	11.70%	11.32%	11.91%		16.3
Pasta	1.5g	120 °C	Spread the sample thinly and evenly on the pan	Moisture	10.64%	9.17%	11.22%	0.84%	8.0
Tape noodles	5.5g - 6.0g	155 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	10.61%	9.52%	11.15%	0.77%	16.8
Spiral noodles	6.0g	170 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	7.66%	7.36%	8.02%	0.23%	25.8

Food Nuts

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cluster Crunchy (nuts)	8.0g - 9.0g	115 °C	Grind the samples into small pieces. Spread it thinly and evenly on the pan.	Moisture	2.72%	2.69%	2.75%	0.02%	7.5
Nut Cluster	8.0g - 9.0g	115 °C	Grind the samples into small pieces. Spread it thinly and evenly on the pan.	Moisture	2.72%	2.69%	2.75%	0.02%	7.5

Food Oats

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rolled oats	2.0g - 4.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	9.68%	0.00%	0.00%	0.00%	7.0

Food Orange

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ground up orange peel	4.0g - 5.0g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	70.43%	70.30%	70.55%	0.09%	14.1
Orangeade	8.0g - 10.0g	205 °C	Homogenize the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	21.45%	20.99%	21.89%	0.32%	13.0
Ground up orange peel	3.0g - 4.0g	180 + °C	Spread the sample thinly and evenly on the pan.	Moisture	70.68%	70.61%	70.77%	0.08%	9.0
Ground up orange peel	4.0g	155 °C	Spread the sample thinly and evenly on the pan.	Moisture	69.85%	69.72%	70.00%	0.14%	15.0
Ground up orange peel	4.0g - 5.0g	140 °C	Spread the sample thinly and evenly on the pan.	Dry Weight	29.98%	29.89%	30.05%	0.07%	21.0

Food Parsley

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Freeze-dried parsley	1.0g	85 °C	Spread the sample thinly and evenly on the pan. Cover it with a glass fiber filter.	Moisture	6.16%	6.04%	6.38%	0.12%	11.0

Food Pasta

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Tomato pasta with beef	3.0g - 4.0g	210 °C	Stir the sample. Spread it thinly and evenly on the pan.	Dry Weight	16.02%	15.68%	16.17%	0.20%	10.3
Semolina	5.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	14.67%	14.57%	14.73%	0.06%	11.3
Noodle (German "spaetzle")	5.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.30%	10.05%	10.65%	0.21%	11.9
Noodle (German "Egg spaetzle")	3.0g	190 °C	Homogenize the sample with the mortar. Firmly press it between two glass fiber filters.	Dry Weight	40.95%	40.62%	41.29%	0.33%	19.0

Food Peanut

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Peanut bar	4.0g	140 °C	Grind the sample in intervals. Spread it thinly and evenly on the pan.	Moisture	1.98%	1.96%	2.00%	0.02%	10.0

Food Peas

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Yellow Danish peas	3.5g	135 °C	Grind the sample in a shredder for 30 seconds. Spread it thinly and evenly on the pan.	Moisture	15.19%	14.88%	15.65%	0.28%	7.9

Food Pepper

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ground white pepper	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	11.29%	11.27%	11.32%	0.02%	11.0
Pepper	2.0g - 3.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	6.00%	8.00%	0.00%	7.0

Food Peppermint

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Peppermint flavor	2.5g	125 °C	Spread the sample thinly and evenly on the pan.	Moisture	4.87%	4.80%	4.93%	0.06%	5.5

Food Persipan

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Bulk mass of persipan	1.5g	165 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	18.94%	18.45%	19.28%	0.26%	5.7

Food Potato

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Potatoes	3.0g - 3.5g	200 + °C	Finely grate the sample. Firmly press it between two glass fiber filters.	Moisture	76.30%	75.01%	77.58%		13.0
French fries	4.0g	210 °C	Defrost and homogenize the sample. Firmly press it between two glass fiber filters.	Moisture	66.12%	62.70%	68.50%		28.0
Potato paste for making noodles	3.0g	210 °C	Homogenize the sample into the mortar. Firmly press it between two glass fiber filters.	Moisture	60.75%	60.18%	61.17%	0.36%	15.5
Potato paste for making dumplings	3.2g	190 °C	Homogenize the sample. Firmly press it between two glass fiber filters.	Moisture	70.04%	69.68%	70.38%	0.29%	15.0
Potatoes	3.5g	210 °C	Finely grate the sample. Firmly press it between two glass fiber filters.	Moisture	79.64%	79.15%	79.99%	0.35%	20.8
Mashed potato	5.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.72%	6.62%	6.80%	0.07%	10.0
Potato crisps	8.0g	170 °C	Crush the sample into small flakes. Spread the flakes thinly and evenly on the pan. Cover them with the glass fiber filter.	Moisture	2.05%	2.02%	2.08%	0.03%	16.0
Potato powder	4.0g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.31%	7.13%	7.48%	0.13%	11.0
Potatoes	4.0g	195 °C	Finely grate the sample. Firmly press it between two glass fiber filters.	Moisture	81.54%	78.35%	84.29%		21.0
French fries	4.0g	210 °C	Thaw and homogenize the sample. Firmly press it between two glass fiber filters.	Moisture	66.53%	64.09%	67.83%		33.0

Food Puffed Rice

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Puffed rice candy	5.0g	160 °C	Finely grate the sample. Spread it thinly and evenly on the pan.	Moisture	2.13%	2.07%	2.28%	0.09%	12.0
Puffed rice candy	3.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.31%	5.26%	5.35%	0.05%	14.3
Puffed rice candy	3.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.42%	5.14%	5.63%	0.20%	8.8

Food Pureed Fruit

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pureed banana with whole grain	2.5g - 3.0g	210 °C	Stir the sample. Spread it thinly and evenly on the pan.	Dry Weight	19.95%	19.49%	20.73%	0.39%	6.9

Food Rape

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Coarsely ground rape	5.0g	105 °C	Grind the sample for 15 seconds. Spread it thinly and evenly on the pan.	Moisture	12.11%	12.06%	12.26%	0.08%	11.0

Food Rice

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rice, long corns	10.0g	170 °C / 130 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.19%	10.09%	10.28%	0.07%	14.5
Rice, "US parboiled"	3.5g	105 °C	Grind the sample in the shredder for 30 seconds. Spread it thinly and evenly on the pan.	Moisture	10.98%	10.88%	11.08%	0.08%	12.5

Food Rye

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rye flakes	5.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	11.00%	12.00%	0.00%	12.0
White rye flour	2.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.70%	0.00%	0.00%	0.00%	6.0

Food Salt

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Physiological saline	2.2g	170 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Dry weight	8.00%	7.93%	8.11%	0.07%	5.0
Bulk salt	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.02%	0.00%	0.00%	0.00%	8.0
Common salt	2.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.24%	0.15%	0.35%	0.09%	15.0
Common salt	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.02%	0.00%	0.00%	0.00%	8.0
Common salt	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.02%	0.00%	0.00%	0.00%	8.0
Physiological saline	1.2g	170 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	92.25%	92.13%	92.35%	0.07%	15.0
Common salt	5.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.09%	0.06%	0.11%	0.02%	5.0
Common salt	5.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.11%	0.08%	0.16%	0.04%	1.6

Food Sauce

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dark powdered sauce	3.0g	80 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.21%	6.12%	6.28%	0.08%	14.9

Food Sausage

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Liver sausage	1.5g	180 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	50.61%	50.26%	50.88%	0.23%	9.4
Liver sausage	1.5g	180 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	50.67%				7.1
Sausage	6.0g	190 °C	Cut the samples into thin stripes. Spread it thinly and evenly on the pan.	Moisture	44.18%	43.89%	44.47%	0.27%	36.0
Processed meat slices	9.0g	210 + °C	Stir the sample. Spread it thinly and press the sample flat.	Moisture	66.96%	66.83%	67.09%	0.11%	16.2
Bologna sausage	3.0g	210 °C / 160 °C	Spread thinly on glass fiber filter, cover with second filter and press flat.	Moisture	50.05%	49.13%	50.65%	0.52%	9.0
Sausage # 2	5.0g	140 °C	Cut the samples into thin stripes. Spread them thinly and evenly onto a glass fiber filter.	Moisture	74.47%	73.80%	75.45%	0.68%	20.0
Sausage # 3	5.0g - 6.0g	160 °C	Cut the samples into thin discs. Spread them thinly and evenly onto a glass fiber filter.	Moisture	55.09%	54.16%	56.26%	0.78%	15.0
Sausage	6.0g	210 °C	Cut the samples into thin stripes. Spread it thinly and evenly on the pan.	Moisture	42.02%	40.64%	43.21%		36.0

Food Seasoning

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pizza seasoning	3.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.78%	0.00%	0.00%	0.00%	4.0

Food Semolina

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Semolina	5.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	11.97%	11.92%	12.24%	0.11%	13.0
Soft wheat Semolina	5.0g	195 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.14%	11.90%	12.47%	0.20%	9.3

Food Sesame

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sesame seed	5.0g	150 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	2.54%	2.48%	2.61%	0.04%	5.4
Sesame seed	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	5.48%	5.38%	5.59%	0.09%	8.0
Sesame seed	5.0g	105 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	2.54%	2.36%	2.60%	0.10%	8.3
Sesame seed	5.0g	155 °C	Grind the sample into the mortar. Spread it thinly and evenly on the pan.	Moisture	2.61%	2.51%	2.73%	0.08%	8.9

Food Soup

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Clear chicken soup	5.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.32%	3.24%	3.37%	0.04%	8.0
Creamed spinach with potatoes	3.0g - 3.5g	210 °C	Stir the sample. Spread it thinly and evenly on the pan.	Dry Weight	12.55%	12.21%	13.34%	0.32%	9.4

Food Soy

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Pear-flavored soy milk	1.3g	155°C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	86.98%	86.63%	87.24%	0.23%	6.5
Pear-flavored soy milk	1.3g	150°C +	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	86.91%	86.70%	87.05%	0.11%	6.3
Pear-flavored soy milk	1.3g	165°C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	87.19%	87.07%	87.36%	0.10%	6.6
Soybean, coarse-ground	5.0g	110°C	Spread the sample thinly and evenly on the pan	Moisture	16.33%	16.24%	16.48%	0.10%	16.0
Soybean milk	1.2g	130°C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	86.80%	86.58%	86.99%	0.17%	6.7
Soybean meal	4.6g	95°C	Spread the sample thinly and evenly on the pan	Moisture	4.80%	5.38%	5.51%	0.07%	4.9
Soybean, coarse-ground	5.0g	110°C	Spread the sample thinly and evenly on the pan	Moisture	16.81%	16.55%	17.04%	0.21%	17.0

Food Soy (continued)

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Soybean, coarse-ground	5.0g	110°C	Spread the sample thinly and evenly on the pan	Moisture	13.58%	13.41%	13.75%	0.14%	14.0
Soybean, coarse-ground	5.0g	110°C	Spread the sample thinly and evenly on the pan	Moisture	16.00%	15.69%	16.24%	0.25%	14.0
Soybean, coarse-ground	5.0g	110°C	Spread the sample thinly and evenly on the pan	Moisture	19.73	19.58%	19.88%	0.11%	17.0
Pear-flavored soy milk	1.2g	155°C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter	Moisture	86.79	86.63%	86.99%	0.14%	7.1

Food Spices

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Curry	5.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.50%	6.31%	6.85%	0.18%	8.9

Food Spread

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Nougat cream	2.5g	105 °C	Spread the sample thinly and evenly on a glass fiber filter.	Moisture	0.48%	0.43%	0.52%	0.03%	4.0
Vegetable spread	3.5g - 4.5g	80 °C	Spread the sample thinly and evenly on a glass fiber filter.	Moisture	30.54%	30.20%	30.72%	0.21%	32.0

Food Starch

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Starch syrup	2.0g	155 °C	Firmly press sample between two glass fiber filters.	Moisture	22.68%	22.44%	23.06%	0.28%	11.1
Starch	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture		5.00%	6.00%		5.5
Starch	2.0g	95 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.00%				14.0
Starch	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture		5.20%	5.50%		6.0
Starch powder, raw	5.0g	125 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.68%	1.56%	1.84%	0.09%	6.6
Starch syrup	2.0g	155 °C	Firmly press sample between two glass fiber filters.	Moisture	22.76%	21.87%	23.27%		11.1

Food Strawberry

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Strawberry Nutrigrain	2.5g - 3.0g	165 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	21.40%				121.0
Strawberry Nutrigrain	2.5g - 3.0g	185 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	19.32%	19.08%	19.55%	0.22%	8.2
Strawberry Nutrigrain	2.5g - 3.0g	175 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	21.60%				7.0

Food Sucrose

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sucrose	5.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.15%	0.13%	0.18%	0.02%	10.0

Food Sugar

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sugar beet pulp	4.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	73.21%	72.95%	73.39%	0.19%	14.3
Raw sugar	10.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.29%	0.28%	0.32%	0.02%	4.8
Sugar globule	4.2g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.08%	0.06%	0.11%	0.03%	1.4
Sugar	10.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.06%	0.05%	0.06%	0.01%	3.9
Sugar crystal	4.2g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.12%	0.04%	0.16%	0.04%	2.0
Fondant (pastry sugar)	4.0g	130 °C	Spread the sample very thinly onto the pan.	Moisture	2.22%	2.17%	2.31%	0.07%	15.0
Sugar	20.0g	115 °C	Spread the sample thinly and evenly on the pan	Moisture	0.02%	0.01%	0.03%	0.01%	10.0
Sugar for household use	30.0g	115 °C / 50 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.03%	0.03%	0.03%	0.00%	15.0
Sugar	1.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.31%	0.21%	0.39%	0.07%	10.0
Sugar	9.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.11%	0.06%	0.20%	0.04%	10.0
Sugar	3.0g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	0.10%	0.30%	0.00%	4.0
Sugar packets	3.0g	85 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	0.10%	0.30%	0.00%	4.0
Sugar	10.0g	115 °C	Spread the sample thinly and evenly on the pan.	Dry weight	99.93%	99.92%	99.95%	0.01%	5.0
Dry sugar beet	5.5g	175 °C	Spread the sample thinly and evenly on the pan.	Moisture	8.86%	7.68%	10.09%		7.9
Sugar beet pulp	4.0g	170 °C	Spread the sample thinly and evenly on the pan.	Moisture	73.04%				17.6
Beet molasses pulp pellet	4.0g - 4.5g	145 °C	Spread the sample thinly and evenly on the pan.	Moisture	69.60%	68.94%	69.84%		16.5
Sugar solution	2.0g	115 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	95.19%	95.06%	95.33%	0.10%	11.7
Fresh sugar beet	6.0g - 7.0g	170 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	78.72%	78.44%	79.32%		28.0

Food Sunflower

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sunflower seed grist	3.0g - 3.5g	100 °C	Grind the sample for 2 minutes. Spread it thinly and evenly on the pan.	Moisture	5.92%	5.85%	5.99%	0.06%	4.0
Sunflower seeds	3.0g	95 °C	Grind the sample. Spread it thinly and evenly on the pan.	Moisture	12.63%	0.00%	0.00%	0.00%	6.0

Food Sweet Chestnut

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sweet chestnut (mashed)	1.5g - 2.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	52.95%	52.58%	53.22%	0.23%	11.1
Sweet chestnut (mashed)	1.5g - 2.0g	165 °C	Firmly press sample between two glass fiber filters.	Moisture	53.05%				14.5

Food Sweets

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Marshmallows	1.5g	175 °C	Cut the sample open. Firmly press and roll it between two glass fiber filters.	Moisture	17.80%	17.36%	18.25%	0.45%	7.5

Food Tea

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Black tea	3.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.97%	6.78%	7.11%	0.13%	6.0
Extract of green tea	2.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	42.04%	41.92%	42.15%	0.11%	9.0
Tea	4.0g	70 °C	Spread the sample thinly and evenly on the pan.	Moisture	6.37%	6.12%	6.58%	0.23%	9.2
Black tea	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.87%	2.85%	2.89%	0.03%	3.2

Food Tea (continued)

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Black tea	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	15.99%	15.97%	16.01%	0.03%	7.0
Black tea	3.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	3.14%	3.10%	3.18%	0.05%	4.5
Black tea	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	63.61%	63.50%	63.76%	0.10%	12.0
Black tea	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.15%	12.12%	12.15%	0.03%	6.0
Extract of green tea	2.5g - 3.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	41.48%	41.37%	41.65%	0.11%	16.0
Extract of green tea	2.5g - 3.0g	165 °C	Firmly press sample between two glass fiber filters.	Moisture	41.85%	41.77%	41.98%	0.09%	11.0
Extract of black tea	2.5g - 3.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	49.09%	48.98%	49.16%	0.11%	12.6
Black tea	3.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	55.07%	55.06%	55.08%	0.01%	12.0
Extract of Rooibos tea	2.5g - 3.0g	160 °C	Firmly press sample between two glass fiber filters.	Moisture	51.22%	51.13%	51.28%	0.08%	15.2

Food Tomato

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sun-dried tomatoes	4.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	16.00%				7.5

Food Vitamins

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Granulated vitamins	1.0g	100 °C	Spread the sample thinly and evenly onto a glass fiber filter.	Moisture	2.94%	2.78%	3.10%	0.14%	5.5

Food Wheat

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Wheat	12.0g	170 °C	Coarsely crush the sample. Spread it thinly and evenly on the pan.	Moisture	13.13%	13.08%	13.19%	0.04%	13.0
Wheat flour	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	7.00%	8.00%	0.00%	6.0
Wheat flour 405	3.5g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.95%	10.85%	11.07%	0.10%	6.0
Wheat flour 405	3.5g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	10.95%	10.75%	11.14%	0.09%	6.3
Wheat (starch)	5.0g	105 °C	Spread the sample thinly and evenly on the pan.	Moisture	12.50%	12.49%	12.59%	0.06%	10.0
Wheat flour	3.0g	110 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00	7.00%	8.00%	0.00%	6.0

Food Whey

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Whey powder	4.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.34%	6.96%	7.77%	0.32%	14.6
Whey powder	3.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	7.74%	7.48%	8.13%	0.24%	14.6

Food Yeast

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Yeast suspension KAF-081-1	0.7g - 0.9g	140 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	51.09%	50.37%	51.37%	0.21%	8.0
Yeast paste BOV 84-1	1.0g - 1.2g	150 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	79.36%	78.98%	79.86%	0.35%	11.0
Yeast paste BOV 061-1	1.0g - 1.2g	150 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	79.40%	79.12%	79.78%	0.25%	10.0
Dry yeast KTD 071-1	1.2g	130 °C	Stir the sample Spread it thinly and evenly on the pan.	Dry weight	94.65%	94.38%	94.78%	0.15%	5.5
Dry yeast VEGT 073-1	1.4g	130 °C	Stir the sample Spread it thinly and evenly on the pan.	Dry weight	96.43%	96.31%	96.60%	0.11%	5.0
Yeast paste NIV 083-1	1.2g	155 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	79.20%	78.93%	79.40%	0.17%	9.0
Yeast suspension KAF 061-1	0.7g - 0.9g	140 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	50.44%	50.36%	50.55%	0.08%	8.0
Dry yeast KAT 061-1	1.1g	130 °C	Stir the sample. Spread it thinly and evenly on the pan.	Moisture	4.42%	4.07%	4.52%	0.25%	5.0
Yeast paste STV-D 045-1	1.0g	150 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	79.36%	79.18%	79.53%	0.16%	10.0
Yeast suspension	2.5g	155 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	84.29%	84.09%	84.46%	0.15%	11.0
Pressed yeast	9.0g	130 °C	Cut the sample into small pieces. Spread it thinly and evenly onto a glass fiber filter.	Moisture	73.05%	72.89%	73.30%	0.18%	30.0

Food Yogurt

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Strawberry yogurt	1.5g - 2.0g	175 °C	Stir the sample until it is only pink. Firmly press it between two glass fiber filters.	Dry weight	22.73%	22.49%	22.89%	0.17%	8.5
Vanilla yogurt	1.5g - 2.0g	175 °C	Stir the sample. Firmly press it between two glass fiber filters.	Dry weight	23.37%	23.00%	23.62%	0.28%	7.2
Yogurt	2.4g	110 °C	Homogenize the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	87.87%	87.84%	87.90%	0.04%	7.3

Miscellaneous Aluminum

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Aluminum granules	10.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	1.23%	1.22%	1.24%	0.01%	38.0

Miscellaneous Animal By-Product

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Feather and blood meal	3.0g	165 °C	Spread the sample thinly and evenly on the pan.	Moisture	20.26%	19.66%	20.68%	0.39%	11.3

Miscellaneous Ceramic

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Ferrite, plasticizer: PVA and glycol	10.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.14%	0.13%	0.14%	0.01%	5.0

Miscellaneous Disinfecting Agent

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Disinfecting agent	2.0g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	36.76%	36.09%	37.62%	0.60%	7.5
Disinfecting agent	2.0g	190 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	36.55%	36.10%	37.17%	0.42%	8.0

Miscellaneous Fertilizer

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dried chicken dung	4.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	14.81%	14.59%	15.01%	0.17%	8.0

Miscellaneous Magnesium

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Granulated magnesium	4.0g	140 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.17%	0.15%	0.19%	0.02%	5.0

Miscellaneous Manure

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Viscous liquid manure	3.0g	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	86.22%	86.12%	86.47%	0.22%	9.0

Miscellaneous Paper

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Paper tissue	1.5g	115 °C	Place the each sheet onto a sample dish.	Moisture	7.24%	7.08%	7.35%	0.10%	4.8
Thick gray paper	7.0g	170 °C	Cut a 5 x 5 cm piece from the sheet. Attach the sample with a big paper clip.	Moisture	5.53%	5.46%	5.61%	0.08%	40.0
Red paper	4.8g	170 °C	Cut a 5 x 5 cm piece from the sheet. Attach the sample with a big paper clip.	Moisture	4.78%	4.49%	4.98%	0.21%	20.0
Coated red paper	1.9g	170 °C	Cut a 5 x 5 cm piece from the sheet. Attach the sample with a big paper clip.	Moisture	6.55%	6.20%	6.79%	0.24%	9.5
Paper towel # 2	1.0g	50 °C	Cut the towel into pieces. Spread them on the pan and place a paper clip on top.	Moisture	5.96%	5.74%	6.14%	0.15%	5.3
Paper towel # 1	1.0g	60 °C	Cut the towel into pieces. Spread them on the pan and place a paper clip on top.	Moisture	7.94%	7.81%	8.22%	0.18%	3.8

Miscellaneous PCB

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
PCB	2.0g	210 °C	Tare the 10g weight with the dish, then place the PCB onto the pan.	Moisture	0.42%	0.39%	0.47%	0.04%	3.2
PCB	2.0g	210 °C	Tare the 10g weight with the dish, then place the PCB onto the pan.	Moisture	0.41%	0.38%	0.46%	0.04%	1.4

Miscellaneous Sewage Sludge

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Sewage sludge	4.0g - 5.0g	150 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.69%	99.68%	99.70%	0.01%	15.0
Sewage sludge	4.0g - 5.0g	190 °C +	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.76%	99.60%	99.85%	0.10%	9.0
Sewage sludge	4.0g - 5.0g	190 °C +	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.54	99.51%	99.57%	0.03%	9.0
Sewage sludge	2.5g	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	0.93%	0.83%	0.98%	0.06%	5.1
Sewage sludge	2.5g	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	0.76%	0.67%	0.81%	0.05%	4.5
Sewage sludge (rotten)	5.0g	120 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	3.18%	3.17%	3.20%	0.00%	10.0
Sewage sludge	10.0g	105 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.62%	99.59%	99.64%	0.02%	28.0
Sewage sludge	6.0g	155 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.66%	99.64%	99.68%	0.01%	16.4
Sewage sludge	4.0g - 5.0g %	205 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Moisture	99.40%	99.36%	99.46%	0.04%	9.6

Miscellaneous Textiles

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Cotton seed	3.0g - 4.0g	110 °C	Grind the sample for 1 minute. Spread it thinly and evenly on the pan.	Moisture	6.80%	6.60%	7.03%	0.17%	6.3
Fibrous textile material	0.8g - 1.2g	85 °C	Spread the fibers evenly. Spread them thinly and evenly on the pan.	Moisture	14.03%	13.74%	14.23%	0.17	3.6

Miscellaneous Soot

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Soot suspension	2.5g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	1.73%	1.68%	1.77%	0.04%	8.2
Soot suspension	1.9g	140 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	1.75%	1.65%	1.82%	0.06%	10.0
Soot	4.0g	60 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.11%	0.07%	0.14%	0.03%	2.1
Soot	4.0g	60 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.07%	0.00%	0.09%	0.02%	1.4
Soot suspension	1.9g	125 °C	Stir the sample. Spread it thinly and evenly onto a glass fiber filter.	Dry weight	1.91%	1.84%	1.97%	0.05%	11.5

Miscellaneous Tobacco

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Snuff	5.0g	175 °C	Firmly press 5 bags on a glass fiber filter.	Moisture	47.92%	47.64%	48.18%	0.21%	14.6
Cigarette tobacco	3.0g	130 °C / 110 °C	Spread the sample evenly and thinly on the pan. Press flat.	Moisture	15.24%	15.09%	15.39%	0.13%	6.5
Loose snuff	1.5g - 2.0g	165 °C	Stir the sample. Firmly press it between two glass fiber filters.	Moisture	57.78%	55.16%	59.44%		12.7
Snuff "249"	1.5g	165 °C	Stir the sample. Spread the sample thinly and evenly on the pan.	Moisture	6.72%	6.46%	6.97%		2.8
Snuff bags	1.0g	175 °C	Firmly press one bag between two glass fiber filters.	Moisture	51.35%	48.65%	55.24%		16.0
Cigarette tobacco	2.0g	140 °C	Spread the sample evenly and thinly on the pan. Press flat.	Moisture	8.37%				4.0
Cigarette tobacco (ground up)	2.0g	140 °C	Spread the sample evenly and thinly on the pan. Press flat.	Moisture	7.38%	7.25%	7.46%	0.11%	4.7

Plastic ABS

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
ABS pellets	5.0g	150 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.24%	0.22%	0.25%		2.6
ABS - PC blend	20.0g	100 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.11%	0.10%	0.13%	0.01%	15.0

Plastic Gel

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
White gel	3.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.15%	2.06%	2.22%	0.08%	3.5

Plastic Micronyl

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Micronyl	7.0g - 780g	60 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.40%	0.39%	0.41%	0.01%	8.0

Plastic Plastic

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
PA 6.6	15.0g	125 °C	Spread the sample thinly and evenly on the pan	Moisture	0.05%	0.04%	0.06%	0.01%	10.0
Granulated PVC	20.0g	160 °C	Spread the sample thinly and evenly on the pan	Moisture	0.16%	0.16%	0.17%	0.00%	15.0
PA 11 with admixtures	20.0g	115 °C	Pre-dry glass fiber filter. Spread the sample thinly and evenly on the pan. Cover it with the filter.	Moisture	0.09%	0.09%	0.10%	0.01%	20.0
PA 6.6	10.0g	125 °C	Spread the sample thinly and evenly on the pan	Moisture	0.34%	0.34%	0.35%	0.01%	10.0
PA 6.6	15.0g	125 °C	Spread the sample thinly and evenly on the pan	Moisture	0.06%	0.04%	0.07%	0.02%	5.0
Granulated PC	10.0g	135 °C	Spread the sample thinly and evenly on the pan	Moisture	0.15%	0.14%	0.16%	0.01%	10.0
Polypropylene	15.0g	120 °C	Spread the sample thinly and evenly on the pan	Moisture	0.12%	0.11%	0.15%	0.01%	15.0

Plastic Plastic (continued)

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Dried PA 6.6 GF 15	20.0g	115 °C	Remove the sample from the drying plant while it's still warm. Spread it thinly and evenly on the pan.	Moisture	0.03%	0.02%	0.05%	0.01%	10.0
PA 6 GM40	20.0g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.13%	0.13%	0.14%	0.00%	10.0
PA 6.6, not filled	20.0g	100 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.12%	0.08%	0.15%	0.03%	10.0
Dried PA 6.6	20.0g	115 °C	Remove the sample from the drying plant while it's still warm. Spread it thinly and evenly on the pan.	Moisture	0.03%	0.02%	0.05%	0.01%	10.0
LCD-Plastic	25.0g	125 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.09%	0.08%	0.11%	0.01%	15.0
Polypropylene	15.0g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.17%	0.16%	0.18%	0.01%	15.0
LCD-Plastic (preheated)	25.0g	160 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.00%	0.00%	0.00%	0.00%	15.0
PVC	4.0g	130 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.18%	0.16%	0.18%	0.02%	8.0
Divergan® RS	4.0g - 4.5g	120 °C	Spread the sample thinly and evenly on the pan.	Moisture	2.59%	2.45%	2.76%	0.12%	5.1

Plastic Plastic Dispersion

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Water-based resin varnish	1.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	50.48%	50.30%	50.58%	0.14%	6.5
Water-based resin varnish	1.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	50.29%	50.12%	50.40%	0.13%	6.0
Water-based resin varnish	2.5g	155 °C +	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	60.43%	60.09%	60.60%	0.20%	10.0
Water-based resin varnish	2.0g	155 °C +	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	50.48%	50.42%	50.55%	0.05%	10.0
Water-based resin varnish	4.5g - 5.5g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter	Moisture	46.49%	46.29%	46.51%	0.13%	13.0
Water-based resin varnish	2.0g - 2.5g	165 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	51.05%	50.98%	51.14%	0.08%	8.6
Divergan® RS Dispersion	2.5g	110 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	7.68%	7.21%	7.91%	0.27%	14.7

Plastic Plastic Dispersion (continued)

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Divergan® RS Dispersion	2.5g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	9.67%	9.44%	9.80%	0.18%	13.6
Divergan® RS Dispersion	2.5g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	12.13%	11.86%	12.36%	0.18%	18.8
Divergan® RS Dispersion	2.5g	120 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	9.79%	9.69%	9.84%	0.09%	15.7
Water-based resin varnish	2.0g - 2.5g	165 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	51.04%	51.01%	51.09%	0.04%	13.0
Water-based resin varnish	2.0g - 2.5g	160 °C	Spread the sample thinly and evenly onto a glass fiber filter	Dry weight	51.03%	50.98%	51.09%	0.05%	13.1
Divergan® RS Dispersion	2.0g - 3.5g	120 °C	Spread the sample thinly and evenly on the pan	Dry weight	22.92%	22.61%	23.26%	0.32%	53.0
Divergan® RS Dispersion	2.0g - 3.5g	120 °C	Spread the sample thinly and evenly on the pan	Dry weight	38.37%	37.98%	38.41%	0.37%	16.3
Divergan® RS Dispersion	1.5g	120 °C	Spread the sample thinly and evenly on the pan	Dry weight	63.97%	63.04%	64.74%	0.89%	6.2

Plastic Polystyrene

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
PS UL (flame protected)	20.0g	100 °C +	Spread the sample thinly and evenly on the pan.	Moisture	0.04%	0.04%	0.05%	0.00%	10.0

Plastic Rubber

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Rubber stoppers	3.0g	210 °C	Cut the stoppers into 2 x 2 mm pieces. Spread them thinly and evenly on the pan.	Moisture	0.36%	0.34%	0.38%	0.02%	10.0

Plastic Silicate

Name	Initial Weight	Temp	Sample Preparation	Display Mode	Result	Min	Max	Std. Dev.	Time (Min)
Silica gel for drying	9.5g	115 °C	Spread the sample thinly and evenly on the pan.	Moisture	0.63%	0.62%	0.64%	0.01%	4.5

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