



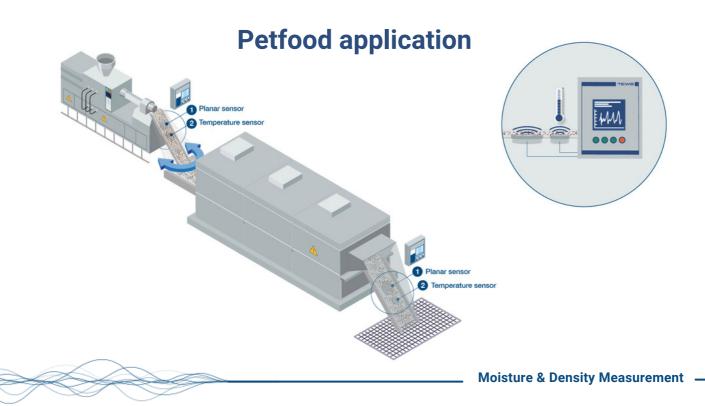
### INLINE MEASUREMENT OF DRY PETFOOD

#### BULK DENSITY AND MOISTURE CONTROL BEFORE AND AFTER DRYER

Petfood safety and shelf life is as closely monitored as humans food is. Ingredients and formulas for cats and dogs food are various and they have been increased significantly lately, therefore the controls during the production processes are getting more and more important.

Exactly like human food, the drying processes - that comes after the kibbles are extruded - are energy requiring and needs to be controlled precisely. Therefore the inline bulk density and moisture measurement before and after the dryer are crucial to fulfill the requirements and to keep the costs low.

Microwave resonance technology is a very precise, reliable and cost effective measuring method for this application, it has been proven since decades and already installed in many production lines all over the world.



# **Benefits**

- CO2 emissions reduction
  - 100% quality control
- Achieve optimum moisture level for storage, pressing, conditioning and extraction
- Abrasion proof and extra high temperature sensors available
- Energy savings during the drying process
- High speed (up to 3.500 measurements)



### Our sensor for your production processes

100% fast & safe quality control
Achieve target moisture level for packaging
Increase profit due to optimal dryer control
Minimize rework
Repeatability +/- 0.3% moisture absolute

### Microwave resonance main advantages

°900

**Moisture & Density Independent measurement of** moisture and bulk density and particle size in one step. High Accuracy

Penetration of product core independent of color, surface, size, shape



Easy Operation

asy Free of wear and tear, low maintenance. Easy integration in the process.

High Direct meas product flov Speed speed cond

Direct measurement during product flow, also under highspeed conditions

## **Return on investment\***



**9 - 12 months** \*according to our experience and estimation of costs with our partners.



Harry Nortje Global Key Account Manager Food +49 40 555 911-30 harry.nortje@tewsworks.com

