Best Practice

Inline Moisture Measurement of Roasted Coffee

Green coffee beans are having a typical moisture level of 11-12%. During the roasting of the coffee beans in a drum roaster a high temperature of ~ 230 °C will be applied. The well-known Maillard reaction will take place and the coffee develops its typical aroma. At the same time the moisture is significantly reduced. To assure that a pre-specified moisture level which might be a limit set by law (in Germany e.g. 5%) will not be exceeded the roasted coffee is measured right after the cooling stage using a process measurement system.

Inline Moisture Measurement of Soybeans

The harvest campaign of soybeans is 2-3 months/year whereas the processing takes place all year round. Therefore, the soybeans need to be stored in huge silos to enable a continuous production process. Coming fresh from the field the moisture level of soybeans is likely too high and therefore they need to be dried in large dryers before storage. In addition, it is a known fact that at a moisture level of 12% the soybeans will deliver the most oil during pressing. The TEWS microwave measurement is the optimum solution to make sure that the soybeans are dried to the setpoint for storing and to avoid over drying to be in best possible condition for the next processing step.

Areas of Application

Cereals	Cocoa Beans & Nibs
Dried Herbs	Fruit & Spices
Gelatin	Green & Roasted Coffee
Hop Umbles	Marzipan
Nuts	Oil Seeds
Pasta & Instant Noodles	Snacks
Soft Candy	Wafer & Crisp Bread

Advantages of Microwave



Moisture and density measurement



Measurement of core and surface moisture



Simple and longterm stable calibration



Independent of dust or dirt



Helps to reduce CO_o footprint



Short RO



ATEX protection possible



Industry 4.0 ready



Online-Cloud-Based support



Worldwide Service

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Food Industry As a Partner.

HIGH PERFORMANCE SOLUTIONS



Your production process combined with our patented solutions. The result: the most accurate data about the moisture & density of your products.

