

Adam Equipment's PMB Moisture Analyser Delivers Speedy Performance and Reliable Accuracy

Rapid testing capability helps bring maximised efficiency and increased productivity to food testing labs

Providing fast test time and outstanding connectivity, PMB moisture analysers offer the top value in their class. Adam Equipment's PMB series includes three models. The PMB 163 has a capacity of 160g and readability of 0.01% / 0.001g; the PMB 53 features a capacity of 50g and provides results at 0.01% / 0.001g; and the PMB 202 offers a capacity of 200g and provides results at 0.05% / 0.01g.



With recent discussions about tightening food safety regulations, testing labs worldwide are working to improve and optimise their processes. While water is an essential ingredient in many commercial food products, too little or too much can pose safety and quality issues. That's why food testing labs rely heavily on moisture analysis during the initial product research and development phase, and later on in quality testing laboratories. Maintaining the correct moisture level is critical for safe food products, and also when determining product shelf life and expiration dates, which help ensure food freshness, flavour and stability.

The use of products such as Adam Equipment's PMB moisture analyser is gaining popularity in food testing labs. Previously, labs had to rely on oven-testing to perform moisture analysis, which was time-consuming and inefficient. The PMB moisture analyser does the job in a fraction of the time, providing reliable and consistent results.

PMB accurately verifies food moisture content in less than five minutes and is easy to operate. The specimen goes into the heating chamber, which contains a 400-watt, energy-efficient halogen bulb. The bulb heats the sample in 1 °C selectable increments, evenly evaporating the moisture. Three heating options provide the flexibility to customise test methods and temperatures for different food products.

After evaporating the moisture, the PMB calculates the amount of moisture weight loss and responds with the moisture content. After testing several food samples, it's simple for users to adjust and control the amount of moisture in each batch. An automatic test-setting function enables easy recall for frequent testing of the same food products without additional programming. Users can log or print information, communicate with computers or transmit test programs and results using the USB and RS-232 interfaces. There is no need for additional software to take readings, giving users freedom to collect data in any location.

Food testing labs can run several PMB units simultaneously, to quickly assess the moisture content of multiple batches. This expedites the entire testing process for busy labs performing many tests on different foods.

An added benefit of the PMB moisture analyser is its ability to retain and store set-up information, saving the time and effort of having to re-enter the information in the next analysis. This feature is beneficial for frequently repeated food tests performed after adjustments are made in recipes or formulations.

The PMB's automatic test-setting function enables easy recall for frequent testing of the same items without additional user programming. USB and RS-232 interfaces provide speedy connectivity, while a second USB port allows storage of test programs and data on a flash drive. PMB moisture analysers are self-contained,

needing neither additional software nor a network connection for readings. Users can collect data on a production floor or anywhere power is available.

A 400-watt halogen bulb heats samples in 1°C selectable increments. Three heating options allow test methods and temperatures to be customised for different materials. The PMB offers rugged metal housing, automatic external calibration, capacity tracker and a levelling bubble. A pan lifter is included to easily remove samples. With its rapid response time and intuitive features, the PMB moisture analyser is ideal for a range of applications.

Visit www.adamequipment.co.uk/pmb-moisture-analyser for more information on the PMB.

About Adam Equipment

For 45 years, Adam Equipment has designed and manufactured precision balances and scales for professionals worldwide in the laboratory, medical, education, industrial, food, animal/veterinary and jewellery markets. Adam is committed to offering an extensive selection of weighing equipment with best-in-class value. Headquartered in the United Kingdom, the company has strategically established offices in the United States, South Africa, Australia, China and Germany to provide product support and speedy delivery to distributors. For more information about the company and its products, go to www.adamequipment.com.