

Suggested parameters of moisture measurement for different substances

Table 1

Kind of product	Mass of sample	temperature	Time of testing samples	Time of measurement	Average deviation square
	[g]	[° C]	[s]	[min]	s
Semolina	2 - 2,5	130	10	10 - 12	0,12
Wheaten flour	2 - 2,5	130	10	10 - 12	0,24
Wheaten grains	2 - 2,5	130	10	10 - 12	0,13
Barley grains	2 - 2,5	130	10	10 - 12	0,12

Table 2

Kind of product	Mass Of sample	temperature	Time of testing sample	Time of measurement	Average deviations square
	[g]	[° C]	[s]	[min]	S
Dry apple pomace	5 - 8	100	10	10 - 15	0,03
Wet apple pomace	5 - 8	100	10	5 - 10	0,08
Butter	2 - 5	138	15	4 - 5	0,11
Mustard	2 - 3	130	20	10	0,71
Milled coffee	2 - 3	106	5	4	0,09
Flaked oats	2 - 4	120	15	5 - 7	0,04
Yoghurt	2 - 3	110	15	4,5 - 6,5	0,04
Cocoa in powder	2 - 3	106	20	2	0,05
Margarine	3 - 4	138	20	10	0,10
Milk in powder	2 - 4	90	15	6	0,22
Red wine	3 - 5	100	15	15 - 20	0,10
Cole	3 - 3,5	120	05	15 - 20	0,20
Sunflower Oil	10 - 14	138	20	2	0,02
Concrete	8 - 12	138	15	3 - 4	0,05
Paper	2 - 4	106	20	10	0,07