

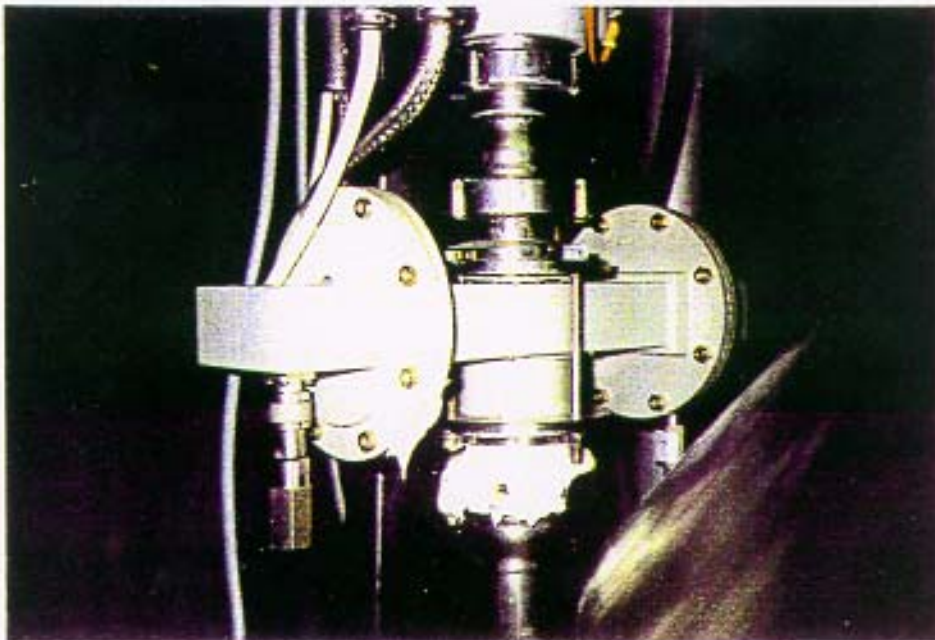
APPLICATION INFORMATION SHEET

Goal

The non-contacting, non-destructive on-line moisture measuring system MICRO-MOIST is to be used to determine the dry mass content in sour cream production directly behind the separator. The goal is, ultimately, to control this separator via its RPM.

Measurement Conditions

The product pipeline with the nominal dimension 40 was expanded after the pump and passed through the flow-through measuring cell which is installed in the ascending pipe. The dry mass content to be measured lies in a range of about 22-28 % at a temperature of about 80°C. A pressure of approx. 5 - 6 bar was reached in the measuring cell to suppress air bubbles. Due to the very slightly fluctuating liquid density, an additional density measurement is not required. To avoid condensation in the waveguide, the waveguide should be flushed with dry compressed air.



Microwave flow-through measuring cell in ascending pipe with sour cream from separator