



## INLINE MEASUREMENT OF DRY PETFOOD

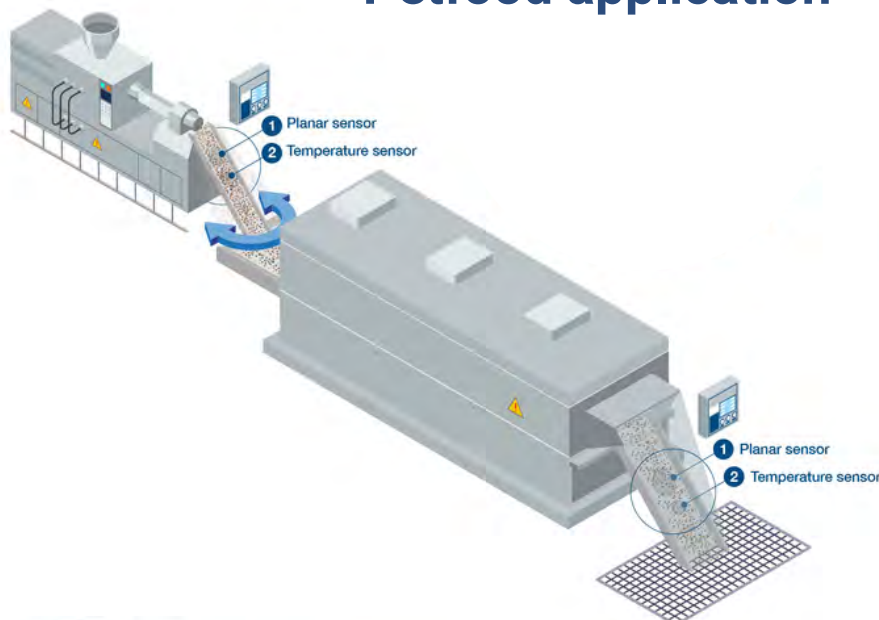
BULK DENSITY AND MOISTURE CONTROL BEFORE AND AFTER DRYER

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.

### Petfood application



# Benefits

- CO<sub>2</sub> 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



## 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

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



## High Speed

Direct measurement during product flow, also under high-speed conditions

# Return on investment\*



## 9 - 12 months

\*according to our experience and estimation of costs with our partners.



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