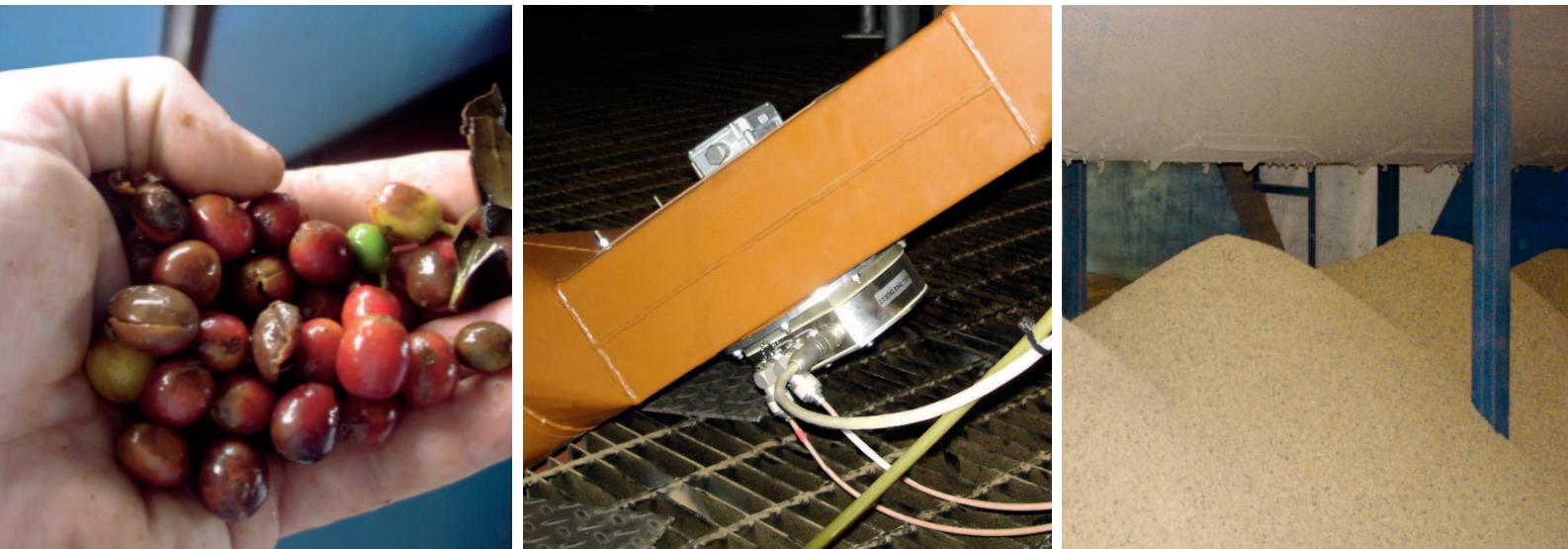


Measuring the Moisture in Coffee**From whole Beans to Powder**

Coffee is one of the most popular beverages. Knowing the moisture content at various stages of coffee production is one of the keys to quality and cost control.

Economic aspects

Since coffee beans are traded by weight, the water content in this product is a particularly important cost element. Sellers will try to supply best quality but, at the same time, ensure they go up to the admissible moisture limit. Moreover, many countries, such as Germany, levy a special coffee tax, so knowing the moisture content at as many stages of production as possible is another way of reducing costs. Increasing moisture by as little as half a percent can help to considerably increase a company earnings.

**Quality**

Another important aspect is the fact that, in many countries, consumer protection legislation limits the water content in the finished product to 5% and, therefore, the manufacturer undertakes measures not to exceed this limit. The use of TEWS microwave moisture measuring can provide efficient assurance that the water content limits are adhered to with high accuracy at many stages of coffee processing. One prime example is green coffee which should contain no more than 13% water to safely exclude the risk of fermentation starting during storage or transit.

BENEFITS:

- Highly accurate measuring system for laboratory use and process control
- Simultaneous measuring of moisture and bulk density
- Volume moisture measuring regardless of color, even of freshly roasted whole beans



To conclude Knowing the exact water content of their coffee helps companies to comply with legal regulations while optimizing production - meeting both their objectives of ensuring a high quality level and maximizing profitability.

PRACTICAL EXAMPLES:

Product	Moisture Range
Green coffee	laboratory and process 8 – 15%
Roasted coffee	laboratory and process 3 – 6%
Ground coffee	density measurement 3 – 6%
Instant coffee	laboratory and process 2 – 6%
Instant drink powder	laboratory and process 2 – 6%