

DEHYDRATED VEGETABLES AND DRIED FRUIT PRODUCERS
DETERMINATION OF THE RESIDUAL MOISTURE IN DRIED FRUIT AFTER THE DRYING PROCESS

MOISTURE ANALYSER | KERN DAB

The residual moisture (13%-14%) of dried fruit is checked after the drying process, as too much moisture would affect shelf life,A moisture analyzer is used here, which can carry out this check quickly and accurately

Model	Weighing capacity	Readability	Price
DAB 200-2	200 g	0.01 g	€ 1,200.-
Suitable Accessories: <ul style="list-style-type: none">• DAkkS calibration certificate 963-127 - 963-127 - €103.-			



<https://partner.kern-sohn.com/Segment/B00B1>

* DAkkS calibrations are also possible on site
All prices are net, valid until 29.12.2025 plus shipping cost

Personal consultation from our product specialist:



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