

FRENCH FRIES MANUFACTURERS
DETERMINATION OF THE STARCH CONTENT OF POTATOES BY THE DIFFERENCE BETWEEN DRY WEIGHT AND SUBMERGED WEIGHT

PRECISION BALANCES | KERN 440

A high starch content in potatoes is responsible for French fries falling apart easily. To get around this, the starch content of the potato is determined before further processing using a special weighing method, the difference between dry and underwater weight.



Model	Weighing capacity	Readability	Weighing surface (d)	Price
440-53N	6000 g	1 g	150×170 mm	€ 230.-
Suitable Accessories: <ul style="list-style-type: none">• DAkkS calibration certificate 963-128 - 963-128 - €124.-				



<https://partner.kern-sohn.com/Segment/B00DA>

* DAkkS calibrations are also possible on site
All prices plus VAT and shipping costs valid until 03.02.2026

For expert advice, please contact:



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