

# Moisture Content Determination of Spaghetti

Precisa moisture analysis XM60 Halogen

  
105°C

  
Auto-Stop

  
3g

  
Moisture Content



## Moisture Content Determination of Spaghetti

It doesn't come as a surprise that pasta is one of the most popular dishes around the world. Alongside pizza we can't imagine a strict diet was ever easy for the Italians. With most of us being aware of the origins of pasta and how to cook pasta to suit our taste, how many of us actually know what goes into the process to keep it in prime condition for purchase in supermarkets. A key factor in the process of making pasta is the moisture distribution as the dough determines the final quality of the product. Monitoring the moisture content is extremely important as pasta with a high moisture content could reduce its shelf life. Moisture content can vary depending on the type of dough and shape. Too much moisture can expedite the development of mould.

In this application note we highlight the most effective guidelines for moisture determination analysis methods in spaghetti to prolong its shelf life.

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**This information is intended as a guideline for development of a moisture analysis method and parameter setting. Materials vary throughout the world and we will be more than happy to test customers' individual samples.**

<b>Description</b>	Spaghetti, brownish-yellow noodles
<b>Utensils</b>	Grinder, spatula, aluminium pans
<b>Preparation</b>	Grind into fine pieces, spread the sample thinly and evenly on the pan
<b>Sample weight (+/-10%)</b>	3g
<b>Temperature program</b>	Standard
<b>Temperature</b>	105°C
<b>Stop-Criteria</b>	Autostop 2 Digits /60 s
<b>Moisture Content (average of 6 measurements)</b>	10.63%
<b>Standard Deviation (+/-)</b>	0.11%
<b>Average analysis time</b>	15.1 min
<b>Reference</b>	Air Oven, 105°C for 2 hours 10.55% ± 0.11% (5 measurements)