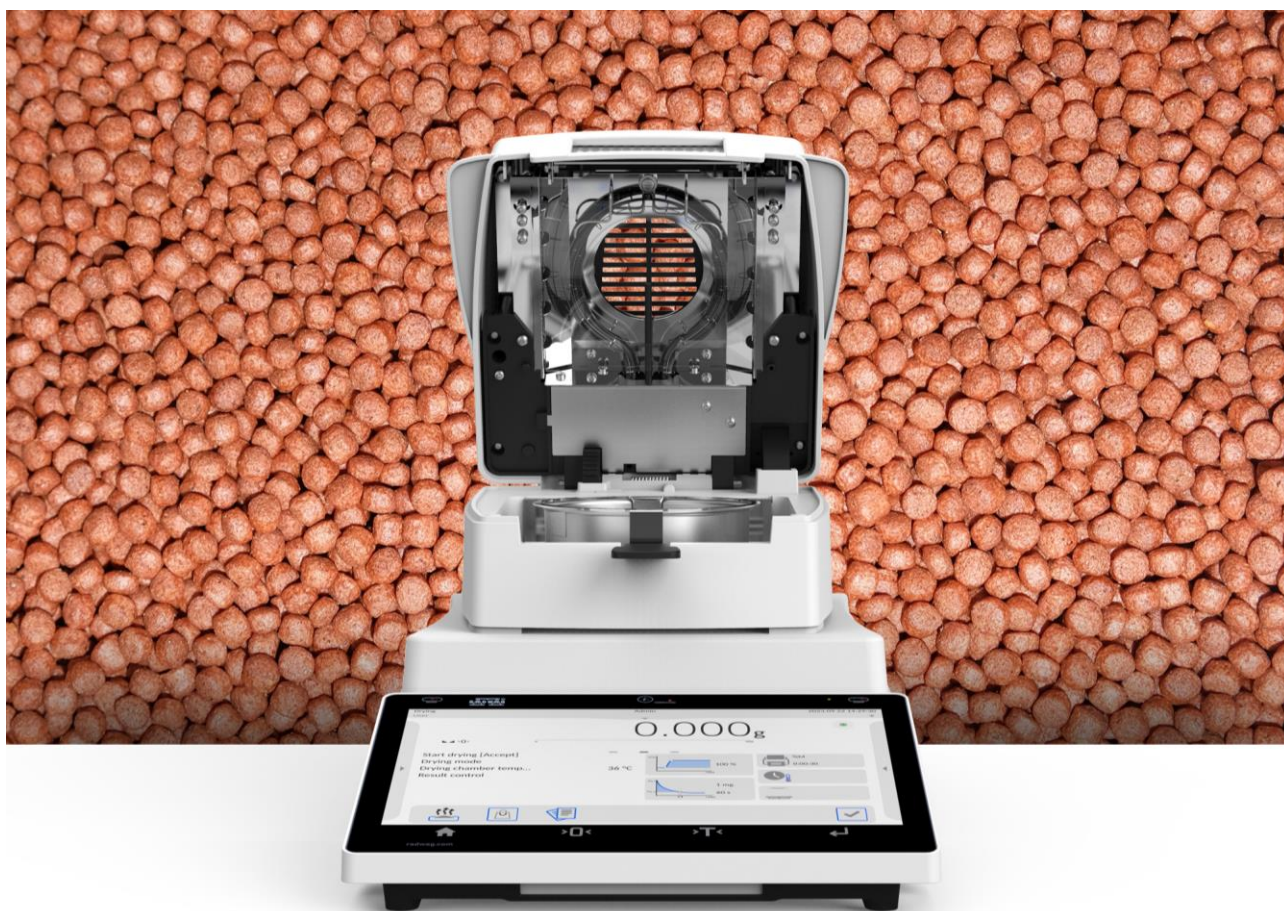




FISH FOOD

water content determination

Dry food is probably the most common and convenient method of feeding many animals. Dry food usually comes into existence in the extrusion process concerned with processing starch materials under the influence of higher temperature, humidity and high pressure. In the engineering process, materials are ground and mixed, dried and coated with flavor substances. To obtain a long-life product, it is necessary to assure low water content ranging from 5 to 8,5%. The low water content prevents development of bacteria and mold, thanks to which preservatives do not need to be used. The water content in dry food can be quickly and precisely specified on the basis of the drying method that adopts IR radiation. This method has been laboratory-tested in the Radwag Research Laboratory. For the purposes of testing, MA R, MA X2, MA X7 and MA 5Y moisture analyzers by Radwag have been used.



The application note includes basic information for validation of the fish food drying method with the use of MA R, MA X2, MA X7 and MA 5Y moisture analyzers by Radwag Wagi Elektroniczne. The application note may be the basis for elaborating own drying method with a special regard to distinctive features of the product in question.



Fish food – water content determination

The method with the use of IR radiation

Metrology, Research and Certification Center, Radwag Wagi Elektroniczne, Poland

Toruńska 5, 26-600 Radom, Poland +48 48 386 60 00, e-mail: office@radwag.com, www.radwag.com

TERMS

ACCURACY of determining water / dry matter content is the difference between the result of the water / dry matter content received in the moisture analyzer method and the result of the water / dry matter content received while drying the same sample through a reference method.

PRECISION is a degree of compliance between independent results of the test, received in specific conditions. The measure of precision is a standard deviation from a series of several measurements.

REFERENCE METHOD

The reference method parameters are usually specified in standards or other discipline-specific documents as the so-called guides. If such documents are unavailable, the drying temperature that does not cause the sample to change colors is used. Such an approach applies to previously dehydrated products and raw products.

SAMPLE PREPARATION

Before testing, the sample must be stored in a tightly sealed container. Before testing, grind the sample down (with a grinder).

ACCESSORIES

Laboratory dryer, glass weighing vessels with a lid, AS 220.X2 analytical balance, laboratory spoon. Electric grinder.

METHOD DESCRIPTION

Place the sample with a mass of ca. 5g in pre-dried glass weighing vessels. Specify the real mass of the sample in question with the use of the balance whose weighing accuracy is 0.1 mg (AS 220.X20). Put weighing vessels with the sample and lids in the temperature-controlled laboratory dryer. Dry samples at the temperature of 105°C for 3 hours. After this period, remove vessels and place in the desiccator until they cool down and weigh afterwards. Place samples in the laboratory dryer again and keep on drying them for 30 minutes. Cool them down and weigh again. Repeat the procedure until you obtain a stable sample or record the sample mass growth after drying.

RESULTS

Sample name	GOLD FISH – COLOUR STICKS	SUPERVIT PELLET
Water content (%)	7.57	4.59
Standard deviation (%)	0.04	0.15

FISH FOOD – WATER CONTENT ANALYSIS WITH THE MOISTURE ANALYZER

The water content testing with the use of the moisture analyzer (IR radiation) entails two phenomena: convection and radiation. The sample temperature rises from outer layers to the bottom of the sample. The temperature gradient in the sample structure minimizes through optimization of the thickness of the dried sample and drying temperature. Too high drying temperature may lead to surface burning of the sample, which may be hard to diagnose when the sample color is dark.

SAMPLE PREPARATION

Before testing, the sample must be stored in a tightly sealed container. Before testing, grind the sample down (with a grinder). The example of Gold Fish samples before and after grinding is showed on the side.



ORIGINAL SAMPLE



GROUND SAMPLE

ACCESSORIES

MA R, MA X2, MA X7 or MA 5Y moisture analyzer, laboratory spoon, disposable aluminum weighing pans, electric grinder.

METHOD DESCRIPTION

Set drying parameters presented below. Collect the sample with a mass of ca. $1.5 \div 4$ g and distribute a thin layer of the sample throughout the weighing pan. Lock the drying chamber manually or automatically.

DRYING PARAMETERS / RESULTS

Sample name	GOLD FISH - COLOUR STICKS	SUPERVIT PELLET
Drying profile	Standard	
Drying temperature	95°C	95°C
Sample mass (g)	~ 1.5	
End of analysis	Auto 2	Auto 2
Dry matter content (%)	7.70	7.70
Standard deviation (%)	0.19	0.19
Analysis time \bar{x} (min)	3	3

ACCURACY OF THE METHOD MA R, MA X2, MA X7, MA 5Y

Sample name	GOLD FISH - COLOUR STICKS	SUPERVIT PELLET
Water content (%) – Ref.	7.57 ± 0.04	4.59 ± 0.15
Water content (%) – MA	7.70 ± 0.19	4.49 ± 0.04
Analysis accuracy (%)	0.13	0.10

RESERVATION

The method in question has been verified by the Research Laboratory, yet the results do not include factors arising from diversity of tested samples, operators' personal skills as well as measuring capability used by moisture analyzer users. For this reason Radwag shall not be held responsible for drying parameters but they can be used to elaborate own drying method.

