Document Title: Description, AN, Effect of sample size on Aw		Part # and Rev. 13462-00	
n	neasurements using the Aqualab Series 3TE	Release Date:	
Rev.	Description	Revision By	Date

Production Filename: 13462 (In Product Library)

Path to Working Files: DecaDoc\Application Notes\Master

Dimensions: 8.5 inch wide, 11 inch tall

Material: Paper, 92 Bright White or better, 75g/m² or heavier

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Colors: Color Print on White

Printer: HP Color LaserJet 8550-PS

Finish: None

Adhesive: None

Special Notes: Illustrations are Ref Only ** Not to Scale ** (Shown page 1 of 2)

Effect of Sam	ple Size on Wat	er Activity Me	asurements	
τ	sing the AquaL	ab Series 3TE		
Objective : to study the eff			versus "1/2 cup") on w	ater
activity determination with	the AquaLab 31E s	enes.		
Materials : food materials v	vere put in the samp	le cup ("one layer	" or % cup"), covered	
and sealed with plastic tape	. All samples were t	hermally equilibr	ated at 25 °C in the the	rmal
Equilibration Plate, before	water activity detern	sination.		
Determination of water act	ivity : Annal ah 3TE	series set at 25.5	C was used : all	
determinations were made	-			
is reported.	oy alpacate (alter a	cium cquinorau		erage
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Table 1 shows the amount	of food (approximat	ely) which compl	etely covers the botton	nof
Table 1 shows the amount the cup ("one layer") and t	of food (approximat	ely) which compl to half full ("1/2	etely covers the botton	nof
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is reported. <u>Table 1</u> shows the amount the cup ("one layer") and to of the food (determined gra- Table 1	of food (approximat	ely) which compl to half full ("1/2	etely covers the botton	nof
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Table 1 shows the amount the cup ("one layer") and to of the food (determined gra Table 1	of food (approximat o fill the sample cup avimetrically) is also	ely) which compi to half full ("1/2 indicated. "1/2 cup" (g)	ietely covers the botton cup"); the moisture cor	nof
Table 1 shows the amount the cup ("one layer") and th of the food (determined gra Table 1 Food Product Milk powder, whole	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0	ely) which compi to half full ("1/2 indicated. "1/2 cup" (g) 2.4	ietely covers the botton cup"); the moisture con Moisture content (%) 3.3	nof
Table 1 shows the amount the cup ("one layer") and to of the food (determined gri Table 1 Food Product Milk powder, whole Vegetable dry soup	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.86	ely) which compi to half full ("1/2 indicated. "1/2 cup" (g) 2.4 2.3	Moisture content (%) 3.3 4.2	nof
Table 1 shows the amount the cup ("one layer") and to of the food (determined gri Table 1 Food Product Milk powder, whole Vegetable dry soup (solated soybean protein	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.86 0.60	ely) which compl to half full ("1/2 indicated. "1/2 cup" (g) 2.4 2.3 2.0	Molecture content (%) 3.3 4.2 8.7	nof
Table 1 shows the amount he cup ("one layer") and to of the food (determined gra Table 1 Food Product Milk powder, whole ('egetable dry soup solated soybean protein Wheat flour	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.86 0.60 1.0	ely) which compi to half full ("1/2 indicated. "1/2 cup" (g) 2.4 2.3 2.0 3.7	Molsture content (%) 3.3 4.2 8.7 11.7	nof
Table 1 shows the amount he cup ("one layer") and to of the food (determined gri Table 1 Food Product Wilk powder, whole Vegetable dry soup solated stybean protein Wheet flour Corn starch	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.86 0.60 1.0 1.0 1.0	ely) which compl to half full (*1/2 indicated. **1/2 cup** (g) 2.4 2.3 2.0 3.7 2.4	Moisture content (%) 3.3 4.2 8.7 11.7 11.7	nof
Table 1 shows the amount the cap ("one layer") and to of the food (determined gro Table 1 Solardo Product dills powder, whole "ceptable dry soup Solardo Joybean protein Wheat flour "Corn starch Goney"	of food (approximat fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.85 0.60 1.0 1.0 2.2	ely) which compi to half full ("1/2 indicated. "1/2 cup" (g) 2.4 2.3 2.0 3.7 2.4 8.3	Molisture content (%) 3.3 4.2 8.7 11.7 11.7 11.7 16.1	nof
Table 1 shows the amount he cup ("one layer") and to of the food (determined gri Table 1 Food Product Wilk powder, whole Vegetable dry soup solated stybean protein Wheet flour Corn starch	of food (approximat o fill the sample cup wimetrically) is also "one layer" (g) 1.0 0.86 0.60 1.0 1.0 1.0	ely) which compl to half full (*1/2 indicated. **1/2 cup** (g) 2.4 2.3 2.0 3.7 2.4	Moisture content (%) 3.3 4.2 8.7 11.7 11.7	nof