**I. Objective**

To set a standardized procedure for Moisture Content Analysis of Raw Materials and Finished Goods for TMT Foods Incorporated**.**

**II. Preliminaries**

II.1 Collect samples from new delivered items and finished goods.

II.2 Make sure to use a clean scooper and place collected samples into a small plastic bag.

II.3 Pre-heat the moisture analyzer.

**III. Procedure**

III.1 Each item has its own pre-programmed setting in the moisture analyzer. Select item to

be analyzed.

III.2 Close the cover tare.

III.3 Weigh **3 grams** of sample into the sample pan accurately.

III.4 Spread the sample evenly.

III.5 Close the cover and press start.

**IV. Settings**

|  |  |
| --- | --- |
| **Item** | **Temperature Setting** |
| SGR-R | 90°C |
| NDC-35C | 90°C |
| Coffee Powders | 100°C |
| Flavors | 110°C |
| Additives | 110°C |
| Coffee Mix | 105°C |

**V. Results**

IV.1Record the results in the monitoring form.

IV.2 Open the analyzer, dispose the sample, and clean the pan.

**Revision Record**

|  |  |  |  |
| --- | --- | --- | --- |
| Revision no. | Date | Revision | Author |
| 00 | January 29, 2024 | Initial Issue | C. Quintans |