

# MOISTURE ANALYZER

## P<sup>2</sup>MA-50 Halogen IR

- Intrinsic Information for
  - Packaging
  - Affinage
  - Shelf Life
- Robust, Reliable & Affordable
- Intuitive Touch-pad Operation
- Easy-read Digital Display
- Automated Data Transfer



### Rapid, Reliable Results!

Featuring safe, intuitive ease of operation, the P2-MA-50 provides accurate measurements of moisture in yogurt, cheese and other dairy products at the push of a button! Obtain rapid, reliable results when you want them, where you want them. A sealed membrane keypad and ruggedized design invite ease of integration at any point throughout the Dairy plant (production, quality control, central lab & R&D).

### Tried & True, Trusted Technology

Halogen/infrared heat source technology accommodates a wide range of dairy products including cheeses, yogurts and spreads. Real-time digital monitoring of results and an automatic shut-off facilitate ease of operation. An ultra-clear read-out displays in-process results and retains the final reading until the next test is run. Practical benefits include stream-lined calibration and maintenance. Results can be automatically saved to a computer, digitizing records facilitating greater transparency, more savvy management decisions and assisting compliance with regulatory requirements for in-depth record keeping.



**Page & Pedersen  
International, Ltd.**

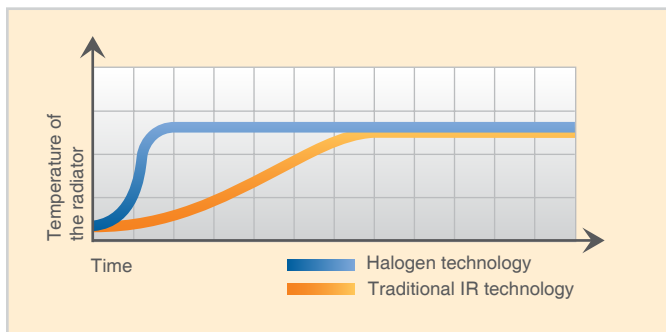
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## Benefits of Halogen IR

- ✓ User-Friendly
- ✓ Rapid Test Time
- ✓ Outstanding Reproducibility
- ✓ Safe\* and Reliable
- ✓ Automated Transfer of Results to PC or Printer



The P2MA-50 provides real-time total moisture results for dairy products. This information is critical from both a functional and financial context as well as having regulatory compliance implications.

Particularly with value-added products, such as cheeses and cheese spreads, the precise analysis of moisture helps determine shelf life and/or suitability of aging, access micro-biological considerations and also potential profitability.

\* Provided that recommended safety instructions are followed.

## Specifications

Weight range	0.5 to 50 gms.
Read-out	+/- 0.01 gms
Measuring scope	0.01 to 100%
Minimum Sample Size	0.5 gms.
Repeatability	0.5%(w/3 gm. samples)
Recommended analytical weight	1 to 10 gms.
Heat Source	Halogen Lamp IR (Infrared)
Temperature	50-160° C (1° C steps)
Display Content	Moisture %, Primary weight, Final weight & Temperature
Pan Size	100 mm
Dimensions	28.5x16x15cm (11.3x6.3x5.9")
Shipping Weight	4.2 Kg (9.25Lbs)

**Page & Pedersen** designs & manufactures analytical instruments for the dairy industry on a global basis. Our 'fit for purpose' products are easy to use, robust, reliable and affordable. Other innovative products include the following:

- LactiCheck™ Milk Composition Analyzer
- QuickCheck™ Freezing-point Cryoscopes
- CheeseCrafter® Total Production and Quality Control System



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