









## 6. Calibration curves

<p>300g Corn 5 % - 40 %</p> 	<p>300g hand Corn 5 % - 40 %</p> 	<p>300g Rye 5 % - 28 %</p> 	<p>300g Triticale 5 % - 28 %</p> 
<p>300g Wheat 5 % - 28 %</p> 	<p>300g Durum 5 % - 28 %</p> 	<p>300g Spelt Peeled 5 % - 28 %</p> 	<p>300g Barley 5 % - 28 %</p> 
<p>190g Oats 5 % - 25 %</p> 	<p>300g Rape 5 % - 18 %</p> 	<p>230g Pumpkin Seeds 2 % - 20 %</p> 	<p>310g Peas 2 % - 25 %</p> 
<p>300g Soybeans 5 % - 18 %</p> 	<p>295g Horse Beans 5 % - 25 %</p> 	<p>277g Scarlet Runner 5 % - 25 %</p> 	<p>180g Sunflower 5 % - 18 %</p> 

<p>300g Rice peeled 5 % - 25 %</p> 	<p>250g Rice unpeeled 4 % - 30 %</p> 	<p>300g Rice brown 4 % - 26 %</p> 	<p>300g Buckwheat peeled 5 % - 18 %</p> 
<p>300g Buckwheat unpeeled 3 % - 25 %</p> 	<p>300g Millet 5 % - 15 %</p> 	<p>300g Sorghum Millet 5 % - 25 %</p> 	<p>200g Jatropha 5 % - 18 %</p> 
<p>Referenz</p> <p>! Only for testing the moisture meter !</p>			

On request, Schaller Messtechnik GmbH can develop customer-specific characteristic curves for special calibration curves. It is also possible to subsequently enter optionally available characteristic curves into the device.

## 6.1 How moisture content is defined

The device measures and shows a material's moisture content. The moisture content readings it displays are calculated in relation to the material's overall mass:

$$\%WG = \frac{M_n - M_t}{M_n} \times 100$$

$M_n$ : Mass of the sample with average moisture content

$M_t$ : Mass of the sample with zero moisture content

%WG: Moisture content (in accordance with the corresponding product norms)