








6. Calibration curves

<p>300g Wheat 5 % - 28 %</p> 	<p>300g Durum 5 % - 28 %</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>277g Scarlet Runner 5 % - 25 %</p> 	<p>300g Rice peeled 5 % - 25 %</p> 
<p>250g Rice unpeeled 4 % - 30 %</p> 	<p>300g Rice brown 4 % - 26 %</p> 	<p>285g Raw Coffee shelled 5 % - 18 %</p> 	<p>285g Raw Coffee processed / shelled 5 % - 18 %</p> 
<p>180g Coffee unshelled 5 % - 40 %</p> 	<p>160g Coffee roasted 1 % - 20 %</p> 	<p>150g Coffee ground 2 % - 10 %</p> 	<p>300g Poppy 5 % - 15 %</p> 

<p>200g Cocoa bean 5 % - 20 %</p> 	<p>300g Flax Seeds 5 % - 15 %</p> 	<p>280g Sesame 3 % - 10 %</p> 	<p>300g Millet 5 % - 15 %</p> 
<p>300g Sorghum Millet 5 % - 25 %</p> 	<p>300g Buckwheat peeled 5 % - 18 %</p> 	<p>300g Buckwheat unpeeled 3 % - 25 %</p> 	<p>Empty 1 - 3</p> <p>Free calibration curves for special products</p>
<p>Reference</p> <p>! Only for testing the moisture meter !</p>			

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