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Moisture Measurement — Peanuts



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Keywords: Moisture, Peanuts

1 Purpose and Scope

1.1 This Standard provides uniform methods for determining the moisture content of unground samples of peanuts. The primary method is for determining the moisture content of hulls and kernels separately and then calculating the pod moisture content from the component moisture contents. An alternate method for determining pod moisture content directly is also specified. These techniques should become common practice and their use referenced in all technical presentations where moisture determinations have been a factor. Deviations from these methods should be reported.

2 Apparatus

2.1 Sample containers. Sample containers shall be metal pans with sufficient size to allow the sample to be dried in a layer no more than three kernels deep. Before using, dry the sample containers for one hour at the drying temperature and obtain the tare weight.

2.2 Oven. The drying oven shall be the forced-draft type and have temperature sensitivity and uniformity specifications throughout the drying zone better than $\pm 2^{\circ}\text{C}$, in the range of 100 to 130°C .

2.3 Balance. A scale sensitivity specification of 0.01% of sample weight.

2.4 Sample divider. A suitable divider shall be used for obtaining a random sample of the appropriate size. A riffle divider having eight 4.4 cm slots is recommended.

3 Preparation of Sample

3.1 Remove all foreign matter from the sample by spreading the sample on a clean, dry surface and hand picking the foreign material.

3.2 Reduce the sample through the divider to a size sufficient for the number of tests that will be required.