

SUMMARY

The MCPC mobile and lab analyzer allows users to quickly and accurately measure moisture content of almonds in all stages (hulls, whole kernels, slivers, etc.). Precise sampling of moisture content allows growers and processors to minimize mold, embedded shells, chips, splits and breaks which impacts overall yield. The MCPC is the almond industry's standard for moisture measurement and is certified by the California Department of Food & Agriculture.



INDUSTRY BENEFITS

- Unit mobility allows for measurement in the field or processing facility, so you can harvest and deliver at the right time
- Measures moisture content of the kernel and hull to mitigate mold, chipping and other quality issues
- Certified by the California Department of Food & Agriculture so you can deliver with confidence
- Non-destructive measurements take just seconds allowing you to quickly record moisture content

MCPC PRODUCT FEATURES

- Measure weight up to 200 grams in 5 seconds or less
- Windows-compatible with test data stored on host PC and ability to export data to a .CSV or Excel .XLS file
- Store and access up to 99 different calibration curves
- Includes three user-defined quick-access calibration curve selection buttons for faster multi-product testing



KEY SPECIFICATIONS

Moisture Range	0 - 30%
Typical Accuracy	± 0.2% depending on moisture range and product. Accuracy not affected by cup fill variations of ± 10%
Weight Scale Capacity	200 gm (Scale protected with overload stops)
Sample Cup Volume	170 cc
Sample Cup Size	D 7.6 cm x W 3.8 cm x H 6.4 cm (3" x 1.5" x 2.5")
Console Dimensions	Sample Test Chamber: D 29 cm x 21.5 cm x 18 cm (11.5" x 8.7" x 7.2") Test chamber only: 5.4 kg (12 lbs)

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