

Evaluation of Chinese Made Moisture Meters

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SUMMARY

Coffee drying is a systematic operation, which contributes greatly to the visual and intrinsic attributes of the bean. Improperly dried coffee results in various **“Off-Flavours”** in the cup. Under-dried coffee samples turns **“Mouldy”** and imparts **“Mouldy”** taste in cup and over-dried coffee causes **“Woody”** taste in cup. In India, different types of moisture meters viz., Kappa moisture meter, Sinar moisture analyzer, Digital coffee moisture analyzer and Digital moisture meter are being used for rapid moisture measurement for the routine quality control purpose.

In the present study, two different types of Chinese made moisture meters viz., a) QCS- 3Z model moisture meter and b) LDS- ID Moisture Analyzer were evaluated for their suitability and widespread field use by operators in the coffee chain. These moisture meters were evaluated at two levels viz., pre- calibration and post- calibration. Initially, these moisture meters were checked for their accuracy in moisture readings as such (without calibration) and then calibrated using green coffee samples of known moisture content. The results of this study revealed that:

1. In case of QCS-3Z model Chinese moisture meter, “Channel-2” is found suitable for measuring the coffee bean moisture while, “Channel-1” is found suitable in respect of LDS- ID Moisture Analyzer.
2. Both the types of Chinese made moisture meters viz, “QCS-3Z model Chinese moisture meters” and LDS-ID Moisture Analyzer are highly reliable for moisture determination of green coffee samples having a wider range of moisture from 8.0 to 15%.