

# WonderSensor

## Measuring moisture content in food products

Type	Turn to blue in more than 0.3% O <sub>2</sub> in <i>(Tested at 25° C)</i>	Turn to pink in less than 0.1% O <sub>2</sub> in <i>(Tested at 25° C)</i>	Features	Suggested Applications
H <sup>*1</sup>	5 to 10 mins.	2 to 5 hrs.	Regular type suitable for food with Aw 0.6 to 0.9.	Dried foods
N <sup>*1</sup>	20 to 30 mins.	2 to 5 hrs.	Water/oil resistant type suitable for food with high moisture of more than Aw 0.2.	Pasta, peanuts
S <sup>*2</sup>	5 to 10 mins.	2 to 5 hrs.	Regular type suitable for food with Aw 0.6 to 0.9.	Pound cake
T <sup>*2</sup>	100	100	Water/oil resistant type suitable for food with high moisture of more than Aw 0.2.	Pasta, peanuts

<sup>\*1</sup> H and N types are available on a roll upon request, otherwise, they are available in separate sachets.

<sup>\*2</sup> S and T types are available only on a roll with adhesives for combining operating on site; S type will be adhered to one side of the WonderKeep while T type to both sides.

