






**Is it really necessary to have different water activity meters?**

Every sample has its own characteristics in terms of ingredients, texture, color and taste. These in- turn influence the free water and finally the water activity each in a different way. These factors, plus the temperature influence, define the measurement time and the accuracy of the tests. Stable measurement conditions are finally the key to a successful quality control!

Novasina offers three types of water activity meters, carefully developed and designed, offering the most suitable solution to customers' samples and requirements:-

- **LabMaster-aw:** Top- of- the- range instrument with full temperature-controlled chamber. It can handle all types of samples from 0.04aw to 1.00aw.
- **LabTouch-aw:** Semi-temperature controlled measurement chamber, optimized for the measurement of aw values in the range of 0.60aw to 0.90aw
- **LabSwift-aw:** portable aw-meter with no sample temperature control, thus environmental (lab) temperature is the measurement temperature. Suitable for low to medium aw-measurement ranges (0.11aw to 0.6aw)

Indicative instrument selection table:	 LabMaster-aw	 LabTouch-aw	 LabSwift-aw
Lean Meat (fresh, dried, processed)	✓	✓	✗
Fatty meat (sausages etc) (fresh, dried, processed)	✓	✗	✗
Bakery products With fillings as jam, chocolate etc	✓	✓	✗
Bread and bread products	✓	✓	✓
Cereals	✓	✓	✓
Fish	✓	✗	✗
Chocolate incl. fillings, & confectionary	✓	✓	✗
Powder, spices and dried products	✓	✓	✓
Milk powder, dry dairy products	✓	✓	✓
Yogurt, cheese, processed milk	✓	✗	✗
Pet food	✓	✓	✗
Pharma products (API,..)	✓	✗	✗
Hygiene products (emulsion, creams,..)	✓	✗	✗