



Cost-effective quality management with Halogen Moisture Analyzers

The moisture content of food products and raw materials is key to high quality products and successful cost management. Hiestand AG, the leading Swiss Gourmet Bakery, is one of the innovative and successful companies to rely on top-class measurement expertise to control the moisture content of the bread's most important ingredient – flour.

A success story built on quality and innovation

In 1987, Alfred Hiestand's innovative notion and development of pre-proven dough resulted in a new and unique convenience level. Its outstanding quality made the product highly acceptable, opening the way to new customer groups such as in-shop bakeries, gastronomy or petrol stations. Rising from a small local bakery, sales have now reached almost 500 million Swiss francs, covering Europe, Asia and Japan.

Fast and precise results in routine moisture determination

Each day, several truck-loads of flour are delivered to the production site in Schlieren, Switzerland. The price paid is based on shipment weight. Strict specifications define the acceptance criteria for flour moisture content and deliveries are routinely verified in the QC labs. Prior to unloading the truck, a sample is drawn and then quickly analyzed on the METTLER TOLEDO HB43 moisture analyzer. If the moisture content is within tolerance levels, the delivery will be released for production.



Mr. Linz, quality manager of Hiestand AG, is very happy with the performance of the HB43, now used at multiple production sites. Legendary METTLER TOLEDO measurement performance ensures precise results at all times, right from the

very first measurement. Halogen heating delivers the result very quickly, cutting down the waiting time for the 'O.K.' to unload the truck. Regular on-site METTLER TOLEDO service ensures and documents correct calibration, whilst maximizing instrument uptime and longevity.

► www.mt.com/HB43
 ► www.mt.com/moisture