

AquaLab Verification Standards and Sample Cups

Foods Generally within This Range

Range of a_w (Standards to Bracket Sample)



Highly perishable (fresh) foods and canned fruits, vegetables, meat, fish, milk, and beverages

1.000–0.95
(0.92 & 1.000)



1.000



Some cheeses (Cheddar, Swiss, Muenster, Provolone), cured meat (ham), bread, tortillas

0.95–0.91
(0.760 & 0.984)



0.984



Fermented sausage (salami), sponge cakes, dry cheeses, margarine

0.91–0.87
(0.760 & 0.920)



Most fruit juice concentrates, sweetened condensed milk, syrups, jams, jellies, soft pet food

0.87–0.80
(0.760 & 0.920)



0.920*



Marmalade, marzipan, glacé fruits, beef jerky

0.80–0.75
(0.500 & 0.920)



Molasses, raw cane sugar, some dried fruits, nuts, snack bars, snack cakes

0.75–0.65
(0.500 & 0.760)



0.760*



Dried fruits containing 15-20% moisture; some toffees and caramels; honey, candies

0.65–0.60
(0.500 & 0.760)



Dry pasta, spices, rice, confections, wheat

0.60–0.50
(0.500 & 0.760)



0.500



Whole egg powder, chewing gum, flour, dry beans

0.50–0.40
(0.250 & 0.500)



Cookies, crackers, bread crusts, breakfast cereals, dry pet food, peanut butter

0.40–0.30
(0.250 & 0.500)



0.250*



Whole milk powder, dried vegetables, freeze dried corn

0.30–0.20
(0.250 & 0.500)

* Best for capacitance sensors in the AquaLab 4TEV, Pawkit and LITE.



Your AquaLab should be verified against two salt standards with known water activities each day or shift. Use one standard above your water activity range and one below to ensure the safety of your product.

- Pre-packaged standard salt solutions are available in 0.250, 0.500, 0.760, 0.920, 0.984, and 1.000 a_w .
- Verify the performance of your AquaLab without having to mix your own solutions.
- Avoid inaccurate readings by using a disposable sample cup for each sample.

To place an order, visit www.aqualab.com/reorder or call 1-800-755-2751.



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