

Portable Water Activity

Pawkit is the only water activity instrument to combine portability, reliability and affordability. Ideal for rough environments where quick, inline water activity measurements are needed. Staple for safety inspectors, meat processors and consultants.

Pawkit SPECIFICATIONS

Operating environment:

5 to 50°C (41 to 122°F)

0 to 90% relative humidity (non-condensing)

Sensor:

Dielectric humidity sensor

Measurement speed: 5 minutes

Range: 0 to 1.0aw

Accuracy: $\pm 0.02aw$

Resolution: $\pm 0.01aw$

Battery life: 3 years typical



Scan the QR code with your smart phone to read more about the Pawkit on our website.

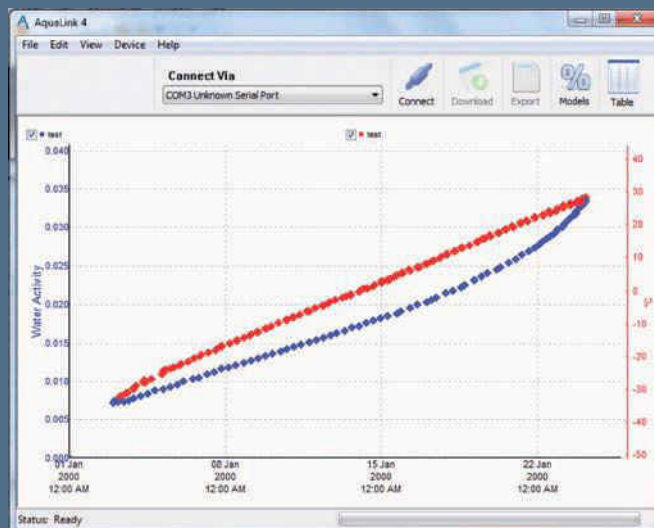
AquaLink Software helps users organise, visualise, and track measurement data. AquaLink Software downloads measurements made by AquaLab Dew Point Water Activity Meters and creates reports containing user selected pertinent information.

Users may save personalised report templates, allowing easy repeatable report generation. AquaLink Software manages isotherm models on AquaLab Dew Point 4 DUO instruments.

AQUALINK SOFTWARE BENEFITS

- Advanced data filtering capabilities
- Manages multiple AquaLab 4 instruments
- Savable reporting capabilities
- AquaLab DUO model management

Now available in standard or Part 11 compliant versions please ask for details or a demonstration.

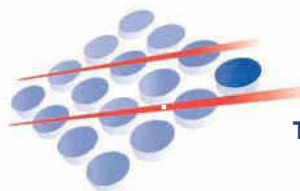


**AQUA
LAB**
BY DECAGON
www.aqualab.com

Water Activity and Growth of Microorganisms in Food*

* Adapted from L.R. Beuchat, Cereal Foods World, 26:345 (1981)

	Range of a_w	Microorganisms Generally Inhibited by Lowest a_w in This Range	Foods Generally within This Range
	1.00–0.95	Pseudomonas, Escherichia, Proteus, Shigella, Klebsiella, Bacillus, Clostridium perfringens, some yeasts	Highly perishable (fresh) foods and canned fruits, vegetables, meat, fish, milk, and beverages
	0.95–0.91	Salmonella, Vibrio parahaemolyticus, C. botulinum, Serratia, Lactobacillus, Pediococcus, some molds, yeasts (Rhodotorula, Pichia)	Some cheeses (Cheddar, Swiss, Muenster, Provolone), cured meat (ham), bread, tortillas
	0.91–0.87	Many yeasts (Candida, Torulopsis, Hansenula), Micrococcus	Fermented sausage (salami), sponge cakes, dry cheeses, margarine
	0.87–0.80	Most molds (mycotoxigenic penicillia), Staphylococcus aureus, most Saccharomyces (bailii) spp., Debaryomyces	Most fruit juice concentrates, sweetened condensed milk, syrups, jams, jellies, soft pet food
	0.80–0.75	Most halophilic bacteria, mycotoxigenic aspergilli	Marmalade, marzipan, glacé fruits, beef jerky
	0.75–0.65	Xerophilic molds (Aspergillus chevalieri, A. candidus, Wallemia sebi), Saccharomyces bisporus	Molasses, raw cane sugar, some dried fruits, nuts, snack bars, snack cakes
	0.65–0.60	Osmophilic yeasts (Saccharomyces rouxii), few molds (Aspergillus echinulatus, Monascus bisporus)	Dried fruits containing 15-20% moisture; some toffees and caramels; honey, candies
	0.60–0.50	No microbial proliferation	Dry pasta, spices, rice, confections, wheat
	0.50–0.40	No microbial proliferation	Whole egg powder, chewing gum, flour, beans
	0.40–0.30	No microbial proliferation	Cookies, crackers, bread crusts, breakfast cereals, dry pet food, peanut butter
	0.30–0.20	No microbial proliferation	Whole milk powder, dried vegetables, freeze dried, corn starch, potato chips, corn chips



LABCELL LTD

FOUR MARKS, ALTON, HAMPSHIRE GU34 5PZ
 TEL: ++44 (0)1420 568150 FAX: ++44 (0)1420 568151
 e: mail@labcell.com www.labcell.com

