**Aplicaciones, Rango de Medición y Exactitud del Aparato. PM-450 Versión 4514**

*Nº Producto Rango Método estándar Error estándar (rango)*

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| --- | --- | --- | --- | --- |
| 1 | Trigo (Wheat) | 6-40% | 130ºC 5g molido 2hr | 0.5% (6-20%) |
| 2 | Cebada (Barley) | 6-40% | 130ºC 5g molido 2hr | 0.5% (6-20%) |
| 3 | Maíz (Corn) | 6-35% | 130ºC 5g molido 4hr | 0.5% (6-20%) |
| 4 | Soja (Soybean) | 6-30% | 105ºC 5g molido 5hr | 0.5% (6-20%) |
| 5 | Colza (Canola) | 6-30% | 105ºC 5g molido 5hr | 0.5% (6-20%) |
| 6 | Centeno (Rye) | 6-30% | 130ºC 5g molido 2hr | 0.5% (6-20%) |
| 7 | Avena (Oats) | 6-30% | 130ºC 5g molido 2hr | 0.5% (6-20%) |
| 8 | Sorgo (Sorghum) | 6-30% | 130ºC 5g molido 2hr | 0.5% (6-20% |
| 9 | Girasol Grande (Sunflower large) | 6-30% | 105ºC 5g entero 17hr | 0.5% (6-20%) |
| 10 | Girasol Mediano (Sunflower mediana) | 4-20% | 105ºC 5g entero 17hr | 0.5% (4-20%) |
| 11 | Girasol pequeño (Sunflower small) | 4-20% | 105ºC 5g entero 17hr | 0.5% (6-20%) |
| 12 | Paddy largo (Long paddy) | 9-35% | 130ºC 5g molido 2hr | 0.5% (9-20%) |
| 13 | Arroz pulido largo (Long milled rice) | 9-20% | 130ºC 5g molido 2hr | 0.5% (9-20%) |
| 14 | Paddy corto (Short Paddy) | 6-35% | 130ºC 5g molido 2hr | 0.5% (6-20%) |
| 15 | Arroz corto pulido (Short milled rice) | 9-20% | 130ºC 5g molido 2hr | 0.5% (9-20%) |
| 16 | Almendra (Almond) | 2-18% | 105ºC 5gr molido 5hr | 0.5% (2-18%) |
| 17 | Cacao | 4-30% | 1103ºC 10g molido 16hr | 0.5% (4-20%) |
| 18 | Avellanas (Hazelnuts) | 4-15% | 105ºC molido 5hr | 0.5% (4-15%) |
| 19 | Pistachos | 4-20% | 105ºC molido 5hr | 0.5% (4-20%) |
| 20 | Cacahuetes (Peanuts) | 4-20% | 105ºC molido 5hr | 0.5% (4-20%) |
| 21 | Guisantes (Peas) | 6-35% | 105ºC molido 5hr | 0.5% (6-20%) |
| 22 | Sésamo (Sesame) | 1-14% | 105ºC entero 5hr | 0.5% (1-14%) |
| 23 | Garbanzos (Chick Pea) | 6-30% | 130ºC molido 5hr | 0.5% (6-20%) |
| 24 | Guisante pequeño (Pigeon pea) | 6-20% | 130ºc molido 5hr | 0.5% (6-20%) |
| 25 | Habas aceite (Mung bean) | 8-20% | 130ºC molido 5hr | 0.5% (8-20%) |
| 26 | Clavo (Clove) | 6-20% | 103ºC entero 17hr | 0.5% (6-20%) |
| 27 | Habas (Beans) | 6-30% | 130ºC molido 5hr | 0.5% (6-20%) |
| 28 | Pimienta negra (Black Pepper) | 4-20% | Destilación Toluene | 0.5% (4-20%) |
| 29 | Café (Green coffee) | 4-30% | 105ºC 10g entero 16hr | 0.5% (4-20%) |
| 30 | Café tostado (Roast coffer) | 1-20% | 103ºC molido 2hr | 0.5% (1-20%) |