



Sunnytek Solar Sweden

Moisture sensor for tea in withering process



Non contact sensor

Sunnytek is happy to offer a sensor that can measure moisture content of tea in factory process. This is an on line sensor that measure moisture in blades when they pass on a conveyor and send data to a display or control system.

Technology is based on an advanced NIR sensor (Near Infra Red) that with no contact can measure water content on a flow of material passing under the sensor. In withering stage of factory we get continuous data and can control process better. Better control equal to better quality but also optimising process in details. In withering the large fans are costly to operate and here we can get correct timing and no extra energy is needed.

We can measure in fermentation stage in a similar way and control and log process data. Same about final dryer and final product at packing.



- ▶ Improved product quality and increased production yields through not over drying (and potentially damaging) the product
- ▶ Reduced energy costs with a positive impact to the plant's carbon footprint by optimizing the high-energy intensive drying stages closer to the moisture upper specification limit
- ▶ Withered green leaves
- ▶ Finished black tea after drying

- ▶ Final blends before packaging

We offer a sensor as it is but also the complete solution and process controls and logging often needed for a harmonic production process of tea. System integration and process control can offer large advantages and savings.

Sunnytek and partners are here and ready to assist for the future. Quality control and future will demand more data to get needed certificates as ISO 9000 etc.

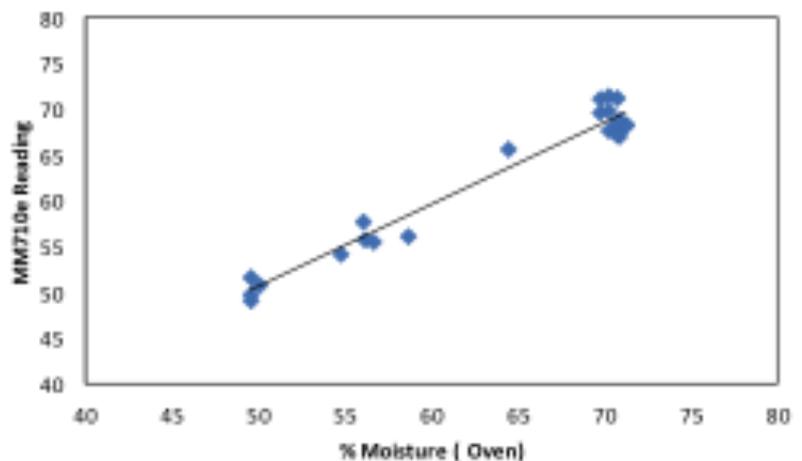


Figure 3: Moisture in Withered Leaves

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