



E A S T E R N I N S T R U M E N T S



CentriFlow®

# Material Test Report

Parmesan Cheese



CentriFlow®

Date Tested:	October 4, 2001	Temperature:	Ambient (78°F/25.6°C)
Technician:	James Seagraves	Particle Size:	Granules
Test Location:	Eastern Instruments	Flowability:	High
CFM Model:	12" Type I CentriFlow®	Cohesiveness:	Slight
Meter Capacity:	15 ft <sup>3</sup> /min	Density (lb/ft <sup>3</sup> ):	23 lbs/ft <sup>3</sup>
Feed System:	Vibratory Conveyor	Inhibit Setting:	0.200 Volts



Test #1	Mass Flow Rate = 1,500 lb/hr				EFS = 3,650 lb/hr		
Run #	Actual Weight	Metered Weight	Metered/Actual	Delta Weight	% Error		
1	20.36	20.47	1.005	0.110	0.54%		
2	20.38	20.35	0.999	-0.030	-0.15%		
3	20.40	20.57	1.008	0.170	0.83%		
4	20.40	20.43	1.001	0.030	0.15%		
5	20.32	20.40	1.004	0.080	0.39%		
Average:			1.0035				
STD:			0.0037				
% STD:			0.37%				

**Additional Comments:** Tested using a 12" CentriFlow® Type I Meter in the Reverse Direction Flow Configuration. The run time was 20 seconds per batch.

### Accuracy Statement:

"The CentriFlow® Meter will provide accuracy to within  $\pm 0.50\%$  of reading when operating within  $\pm 10\%$  of the calibrated flow rate, as long as the flow rate is within the operational range of the meter."