

### A Comparison of Flour Run Wet and Dry on the Partica LA-960

#### Introduction

Flour is the product of milled grains. Typically the distribution is wide and the size varies depending on the desired final product. Flour particles have a tendency to swell when run wet. The solution is to use ethanol and a sequence program to automate the process as much as possible. When flours are run dry they will closely match wet data without the threat of the particles swelling.

#### Analytical Test Method (Wet)

RI (particle): 1.53-0.00i (starch)

Dispersant fluid: Ethanol

Sonication: none

Circulation speed: 3

Agitation speed: 2

Note: Add the dry powder directly to the analyzer. Do not make slurry, particle swelling may result.

#### Analytical Test Method (Dry)

RI (particle): 1.53-0.00i (starch)

Air pressure: Low

Feeder: ~180

#### Example data

SAMPLE I.D.	Median Particle Size (D50, microns)
Flour, Dry	102.66
Flour, Wet	113.31

#### Results

The LA-960 offers outstanding range of measurement with accuracy and precision for both wet and dry analysis.