



Food and Petfood Industry As a Partner.

HIGH PERFORMANCE SOLUTIONS

About TEWS

TEWS was founded in Hamburg, Germany back in 1970. Today, the company is owned and managed by André Tews in the 2nd generation of leadership. As the market leader in high performance moisture and density measurement solutions, TEWS is at the center of today's business for almost 50 years, now.

TEWS helps you streamline your processes, giving you the ability to collect and use data by applying a unique patented microwave technique across your production business. When you run TEWS high performance solutions, you run measurably better.

Let's look at your production structure together. And in a new, agile way we exchange, attach, discuss, omit or add knowledge. From this we develop new opportunities together. Bringing them into life brings your business forward at the same time. We call this Co-Improving.



TEWS Measures Moisture and Density Independently

Traditional 1 - parameter - measurement

0,12%
unknown layers

0,24%
unknown layers

0,36%
unknown layers



3 different layers of the same material with a typical 1 Parameter Method: Each layer increases the moisture → misleading results

TEWS - 2 - parameter measurement

5 %
1 layer

5 %
2 layers

5 %
3 layers



3 layers of the same material show the same moisture, the density is recognized and moisture results compensated → correct results

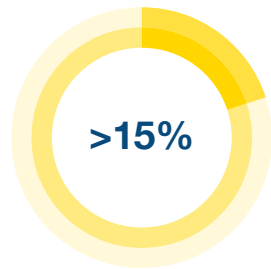


Your production process combined with our patented solutions. The result: the most accurate data about the moisture & density of your products.



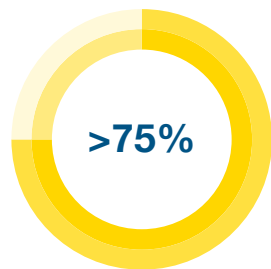
Facts and Figures

Energy



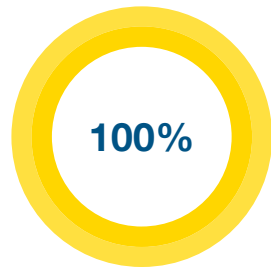
savings – due to improved dryer control

Time



faster – in the lab due to readings within milliseconds

Quality



control – of finished products like soup cubes

Best Practice

Inline Moisture Measurement of Roasted Coffee

In the coffee industry, maintaining high-quality standards begins with precise moisture measurement of green coffee beans, typically with a moisture content of 10% to 13% upon arrival. Accurately testing this moisture level is crucial for assessing the beans' longevity and storage potential, whether in a laboratory or directly at storage facilities using advanced measurement technologies. During roasting, controlling moisture is key to unlocking the beans' aroma and flavor through the Maillard reaction at temperatures around 230°C, while strategic moisture reduction enhances flavor concentration. Post-roasting, moisture levels are monitored to ensure compliance with the 5% legal limit. These meticulous moisture measurements reflect the industry's dedication to producing top-quality coffee

Inline Moisture Measurement of Soybeans

The soybean harvest typically spans 2-3 months annually, with processing operations ongoing year-round. Silos play a crucial role in sustaining uninterrupted production by providing year-round storage. Freshly harvested soybeans often retain excessive moisture, necessitating drying before storage. Achieving a 12% moisture level maximizes oil yield during pressing. Our commitment to quality and efficiency is evident in our utilization of TEWS microwave measurement technology, which guarantees accurate drying to the optimal moisture level, ensuring soybean integrity for subsequent processing stages. Trust in our innovative solutions to maintain superior standards and optimize your soybean processing journey.

Areas of Application

Cereals

Cocoa Beans & Nibs

Dried Herbs

Fruit & Spices

Gelatine

Green & Roasted Coffee

Hop Umbles

Oil Seeds

Pasta & Instant Noodles

Soft Candy

Advantages of Microwave



Moisture and density measurement



Measurement of core and surface moisture



Simple and longterm stable calibration



Independent of dust or dirt



Helps to reduce CO2 footprint



Short ROI



ATEX protection possible



Industry 4.0 ready



Online-Cloud-Based support



Worldwide Service

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