



Introduction to HIT

Metrology for Humidity at High Temperatures and Transient Conditions

Workshop PTB, Braunschweig, Germany, 16 – 17 November 2017 Martti Heinonen





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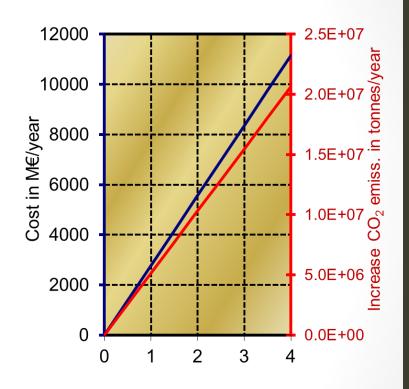
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Industrial humidity measurements and climate change

- Heating and vaporising water require significantly more energy than many other liquids
- Drying = vaporising water
- In 2012, the annual energy consumption in Europe was about 2 x 10⁷ GWh
 - It's estimated the 15 % of this consumed in drying processes
- More reliable humidity measurement in drying
 - => less over drying
 - => reduced energy consumption







Humidity and product quality (1/2)

- In many applications humidity is measured for determining the dryness of material flow in a process:
 - Paper mills
 - Wood driers
 - Raw material dryers (plastic)
 - Etc.
- Material properties and final product quality is highly dependent on the dryness
- E.g. in food production, [www.cds-cond the most important moisture related parameter is water activity:
 - Water activity = equilibrium relative humidity on scale 0 to 1







Humidity and product quality (2/2)

- Storage conditions are important e.g. in production of pharmaceuticals and various bioproducts
 - Effect on product quality and shelf life

- Environmental tests are are vital for ensuring and improving characteristics of e.g. electronic components and products
 - Operation and safety in various conditions
 - New materials and features





Traceability challenges in humidity measurements

- Relative humidity measurements at high temperatures (> 100 °C)
 - Humidity sensors are only calibrated at lower temperatures: How representative are the calibration results?
 - Humidity realisations (national standards) are limited to lower temperature range
 - How to estimate measurement uncertainty? (e.g. effect of thermal radiation)
- Humidity measurements in non-static conditions:
 - Fast transients in e.g. baking control
 - Humidity ramps in e.g. electronic testing
 - Non-static spatial inhomogeneities in e.g. product storages
- Traceable in-line water activity measurement
 - E.g. in food and feed production



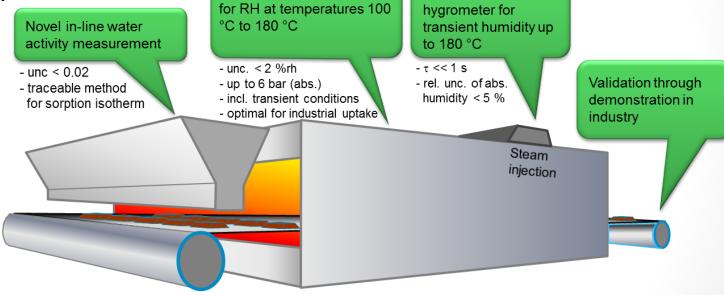


EMPIR 14IND11 HIT

HIT = Metrology for Humidity at High Temperatures and Transient **Conditions**

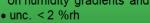
New calibration methods

Objectives:



New measurement approach for microbiological sample storage

• influence of microbiological process on humidity gradients and transients





- · dynamic humidity measurement
- unc. < 2 %rh
- calibr. time reduced by 50 %

New dTDLAS

new field calibrator





HIT: Implementation

WP1:

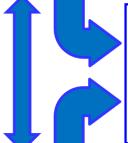
New humidity calibration techniques and procedures

- temperatures 100 °C to 180 °C pressures 0.5 bar to 12 bar (abs.)
- transient/non-static conditions

WP4:

Creating Impact

- Deep involvement of industry in the project (partners & collaborators)
- Input to standardisation/guideline preparation



WP3:

Demonstration and validation in industry

- Applicability of developments and achievable benefits
- Applications:
 - Food processing
 - · Paper manufacturing
 - · Pharmaceuticals production

Impact in wide range of stakeholders:

- Knowledge transfer
- Training
- Uptake and exploitation

WP2:

Improved measurement techniques and methods for

- temperatures up to 180 °C transient conditions and dynamic measurements highly localised gradients
- · water activity in line.

Improved uncertainty estimation methods

WP5: Management and Coordination

ALL DEVELOPMENTS ARE DEMONSTRATED IN INDUSTRY:

















Partners:































