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CALIBRATION OF MOISTURE METERS FOR ROUGH RICE USING THE OVEN STANDARD METHOD

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EXECUTIVE SUMMARY

In Pakistan, the most commonly cultivated varieties of rice are IRRI-6, KS-282, Basmati-Pak, and Basmati-385. The procurement of paddy is based upon some qualitative factors along with the moisture content of the grain. The moisture content is determined with the use of different moisture meters by various rice procuring agencies. However, these meters are never calibrated against the reference oven method. In the present study, nine available moisture meters were calibrated against reference oven method for the four above stated varieties of paddy. Regression equations for different moisture meters for each variety along with its correlation coefficient were determined to evaluate the reliability of the results. Conversion charts are also given for the benefit of ultimate users of the moisture meters during paddy procurement, drying, storage, and milling. The accuracy of each moisture meter for different varieties at various moisture ranges is also discussed. It is noted that most of the moisture meters studied gave readings close to the reference oven method at lower limits of moisture content, while they differ with that of oven values at higher moisture content ranges.

INTRODUCTION

Importance of Grain Moisture

Cereal grains are hygroscopic in nature and thus gain (adsorb) or lose (desorb) moisture depending on the surrounding environmental conditions. The speed of this process is influenced by the vapor pressures of the air and the grain. At a given temperature and relative humidity, grains have a corresponding moisture content which form sigmoid or equilibrium moisture curves. The moisture content of cereal grains play an important role in grain storage. At higher relative humidity levels, the chance of insect and mold growth in stored grain is greater than at lower relative humidity levels. Excessive multiplication of insects and rapid growth of molds and bacteria can further cause a considerable increase in moisture content (Christensen and Kaufmann, 1969). Insect infested grain will have nutritive depletion and receive a discounted price at the market.

During procurement and selling operations, the moisture content of grain influences its weight as well as its price. Grain with a high moisture content has less dry matter which contains the food value. Paddy is harvested at 20-22% and milled at 12-14% moisture content. At the time of procurement, about 7-8% excess moisture is present at which traders determine their margin of profit. Therefore, the exact knowledge of moisture content at the time of purchase, storage, and milling is extremely necessary to avoid economic losses.

Determination of Moisture Content

Moisture content of agricultural products can be determined by either direct or indirect methods. Common procedures under each method include the following:

1. Direct Methods

   (a) Oven Method

   In this method, the commodity is dried at a certain temperature for a known period to remove the water by evaporation. The difference in initial weight and the bone-dry weight of a product represents its moisture content. The International Standards Organization (ISO) recommends the drying of a ground sample of cereal grain for two hours at 130 ± 3°C (ISO, 1979). The oven method is considered to be the most accurate method but does have drawbacks. The method is time consuming and not rapidly repeatable. It is normally used as a reference method for the calibration or evaluation of other moisture determination methods.

   (b) Chemical Method

   In this method, free moisture in the ground material is extracted by a reagent. Such a method is to be calibrated against a reference method of drying up to a constant weight under reduced pressure.

(c) Distillation Method

In the distillation method, moisture is removed by heating the grain in oil and determining the volume or the weight of the water removed from the grain in condensed vapor or from the loss of weight of the sample (Hall, 1980).

2. Indirect Methods

(a) Electrical Method

In the electrical method, moisture content is measured by specially designed moisture meters. Light weight, portability, and repeatability are the major advantages of these meters which favor their worldwide use. The moisture meters are of two types which measure the electrical properties of grains.

(1) Capacitance Type

This type of meter uses the capacitance or dielectric properties of the grain. Moisture meters of this type have a cell or chamber that serves as a condenser. Grains with high moisture content have higher dielectric constants than the dry grains.

(2) Resistance Type

This type of meter uses the electrical resistance or conductivity of the grain. The electrical resistance of a product is inversely proportional to its moisture content.

The electrical method does not give results consistent to those given by the oven method. In resistant type meters, a small decrease in moisture content may produce a large increase in resistance and vice versa. This is why most resistance type meters are accurate at middle-moisture ranges.

Apart from the moisture content, the resistance or dielectric (capacitance) properties of grains are affected by their physical and chemical composition, kernel size, shape, and temperature. The relationship between the electrical properties and moisture content varies considerably with type, variety, and condition of the commodity (Mackay, 1967). It is therefore essential that the relationship between the electrical reading of a meter for a given variety of grain should be calibrated against a reference method.

Different varieties of the same commodity have different electrical properties. It is therefore necessary to calibrate moisture meters to make them useful.

Background and Objectives

In Pakistan, paddy is purchased from the farmers on varietal basis. The Rice Export Corporation of Pakistan (RECP) and Pakistan Agricultural Storage and Services Corporation (PASSCO) are the major public-sector procurement agencies.

PASSCO may either resell the paddy or milled rice to RECP or to the private sector. In the private sector, most rice mills purchase the paddy directly from the farmers. Paddy procured by RECP and the private sector is processed and the milled rice is exported. The procurement price is based on the variety and the moisture level of the produce. For moisture determination, RECP, PASSCO, and a few large-size rice mills, normally use electrical moisture meters. Most rice mills do not use moisture meters at all. Their buying prices are based on cursory visual inspection of the paddy. This includes biting, rattling, feeling, and other observation methods. It was observed by the Pakistan Agricultural Research Council/Storage Technology Development and Transfer (PARC/STDT) project personnel, in their informal surveys, that no meter is calibrated against the Standard Oven Method to obtain accurate moisture measurements. The accurate determination of grain moisture is very important for both the seller and the buyer. A seller can get the true value of the grain while a buyer can accurately dry, mill, and store the grain with knowledge of its moisture level.

Calibration of moisture meters for different varieties of wheat was done by DeLima and Salihah (1984) and Mahmood et al. (1989). DeLima and Salihah calibrated four moisture meters (two capacitance and two resistance type) for only two varieties of paddy (Basmati-370 and IRRI-6). With the introduction of new rice varieties and different moisture meters, the need to calibrate the moisture meters led to the conduct of this study for the benefit of public and private rice traders.

The objectives of the present study are:

1. To calibrate available electrical moisture meters with the Standard Oven Method by using most commonly cultivated Pakistani rough rice varieties.

2. To develop regression equations and conversion tables for each paddy variety for the available moisture meters.

3. To determine the most appropriate moisture meter to be used for prevalent rough rice varieties at a given moisture range.

Table 1. Moisture meters used in the study and their characteristics.

No.	Name of Meter	Model	Manufacturer	Type	Moisture Range	Weight	Sample Wt.	Size (cm)	Power Supply
1	Burrows Digital Moisture Computer	700	Burrows Equipment Co., Illinois, USA	Capacitance	1 - 100 %	7.8 Kg.	250 gm	31.1 x 15.8 x 42.6	AC mains or 12 volt battery
2	Dole Digital Grain Moisture Tester	500	Seedburo International Equipment Co., Chicago, USA	Capacitance	7 - 40 %	0.45 Kg.	60 gm	14.9 x 7.9 x 5.1	9 volt transister battery
3	Dickey-john Grain Moisture Tester	DJGMT	Dickey-john Co., Illinois, USA	Capacitance	10 - 40 %	1.3 Kg.	200 gm	25.4 x 12.0 x 19.0	9 volt transister battery
4	Motomco Moisture Tester	919	Motomco Inc., Paterson, New Jersy, USA	Capacitance	1 - 100 %	6.8 Kg.	200 gm	24.1 x 24.1 x 21.6	AC mains or 55.5 volt battery
5	Insto Farm Grain Moisture Tester	Insto 1	Insto Inc., Auburn, Illinois, USA	Capacitance	10 - 40 %	1.2 Kg.	200 gm	24.1 x 11.7 x 17.8	9 volt transister battery
6	Datatec Moisture Analyzer	P - 25	Sinar Technology Unit, Surrey, UK	Capacitance	1 - 100 %	2.4 Kg.	200 gm	31.2 x 16.8 x 12.5	6 volt transister battery
7	Kett Digital Grain Moisture Tester	Riceter-L	Kett. Electric Co., Tokyo, Japan	Resistance	10 - 30 %	0.64 Kg.	0.50 gm	15.8 x 8.9 x 4.0	6 volt transister battery
8	Delmhorst Crop Moisture Detector	G - 6C	Delmhorst Instrument Co., Towaco, New Jersy, USA	Resistance	9 - 30 %	1.7 Kg.	3.00 gm	17.4 x 15.1 x 8.1	9 volt transister battery
9	Shizuoka Comet Run Moisture Meter	CR - 1	Shizuoka Seiki Co., Japan	Resistance	11 - 36 %	0.62 Kg.	0.50 gm	18.0 x 9.7 x 3.2	6 volt transister battery

MATERIALS AND METHODS

Moisture Meters

The following moisture meters were evaluated for their accuracy and calibrated with the Oven Standard Method:

1. Burrows-700 digital moisture computer
2. Dole-500 digital grain moisture tester
3. Dickey-john grain moisture tester
4. Motomco-919 moisture tester
5. Insto-1 farm grain moisture tester
6. Sinar Datatec P-25 moisture analyzer
7. Kett Riceter-L digital grain moisture tester
8. Delmhorst G-6C crop moisture detector
9. Shizuoka Comet Run CR-1 moisture meter

The salient characteristics of these moisture meters are described in Table 1.

Rice Varieties

The following rough rice varieties were used for calibration of the above mentioned moisture meters. These varieties were obtained from the Rice Research Station, Kala Shah Kaku.

1. IRRI-6
2. KS-282
3. Basmati-385
4. Basmati-Pak (Kernel)

Conditioning of the Grains

About 4.5 kg of cleaned fresh grain from each variety was obtained and its initial moisture content on the wet basis was determined by the air oven method. For this purpose, 1.5 cm thick layers of each sample were placed in trays and put in the air oven at 45°C. The grains were weighed before and after heating and the moisture content was calculated by using the following formula:

$$b = 100 - \frac{A\ (100 - a)}{B}$$

where

b = Final moisture content of the sample
a = Initial moisture content of the sample
A = Initial weight of the sample
B = Final weight of the sample after drying

By using this method, all varieties were dried to 11% moisture content. Each sample was then divided by a riffle divider to get a sub-sample of 250 gm. These

sub-samples were weighed to within ± 0.1 g accuracy and placed in glass jars of 1 liter capacity. They were then adjusted to a range of 11-24% moisture content. This was done by adding measured quantity of distilled water along the inner walls of the jars with a pipette (Gough, 1975). All the samples were therefore used for calibration of the adsorption process. The desired amount of water added to each jar to get appropriate moisture content was calculated by using the equation stated by Pixton (1967).

$$\text{Amount of water to be added (ml)} = \frac{W_1 (M_1 - M_2)}{100 - M_2}$$

where

W_1 = Initial weight of grain (gm)
M_1 = Initial moisture content (%)
M_2 = Final moisture content (%)

The jars were closed air tight with lids and sealed with PVC self-adhesive tape. The samples having a moisture content of 14% or lower were kept at room temperature while those having a higher moisture content were placed in the refrigerator at 5°C to prevent mold growth (Gough, 1983; Pixton and Warburton, 1973). The jars were shaken continuously for the first three hours and then two-three times daily for five weeks to ensure even distribution of the moisture in the grains.

Use of Moisture Meters

After five weeks, the jars of various varieties were opened and the moisture content of the grains was measured with the nine given moisture meters. All moisture meters were used in accordance with manufacturer's instructions. All necessary precautions and temperature corrections were made where necessary. Three replicate readings were taken with each meter.

Reference Oven Method

A Lab-Line's L-C oven was used for moisture content determination of the grains. The oven temperature and time was in accordance with the ISO method R-172 and the International Seed Testing Association Standards, i.e. 130 ± 3°C for two hours for rough rice.

Standard aluminum tins of 5.6 cm diameter and 1.5 cm deep were cleaned, oven dried, and cooled in desiccators before use. Approximately 25 gm of grain was taken from each test jar after thoroughly mixing and grinding in a Kenwood grinder using 30-mesh wire screen through which about 15% of the ground sample is passed (Oxley et al., 1960). About 5-6 gm of the ground sample was transferred to pre-weighed and labelled aluminum tins using a scoop. The tins were weighed again by a Fisher electronic balance to 0.1 mg accuracy. The tins were then placed in a pre-heated oven with no lids. After two hours, the tins were covered with lids and then removed from the oven and cooled inside desiccators for 45 minutes. After cooling, each container was weighed again. Three replicates were made for each determination.

The percent moisture content was calculated by using the follcwing formula:

$$\% \text{ m.c (wb)} = \frac{(A - B)}{A} \times 100$$

where

A = Initial weight (gm)
B = Final weight (gm)

RESULTS AND DISCUSSION

Tables 2-5 show the regression equations, correlation coefficients, coefficient of determination, and standard error of slope for the different moisture meters against the Oven Standard Method for each variety. The equations express the regression of the Oven Standard Method (Y) on moisture meter readings (X). By using these equations, the value of the Oven Standard Method can be predicted by putting the moisture meter values. The correlation coefficient indicates the strength of the relationship between the two types of observations. On the other hand, the coefficient of determination ascertain the percentage of variation accounted for by one variable in determining the other variable.

Relationship Between Oven Method and Moisture Meter Values

It is apparent from Tables 2-5 that the degree of relationship or correlation coefficient (r) between moisture meter readings and the oven standard values were highly significant ($p < 0.001$) for all varieties. Very high correlations (99.9% and 99.7%) were found for the Dickey-john moisture meter for IRRI-6 and KS-282, respectively. Kett Riceter-L, Burrows digital, and Shizuoka Comet Run moisture meters also showed a high level of accuracy in prediction (98.3% to 99.8 %) for all varieties. All other moisture meters also showed a high degree of accuracy levels (>95.0%) for all experimental varieties.

Tables 7 to 42 show the actual conversion values for all moisture meters against Oven Standard Method for each variety. These values are calculated by using the regression equations given in Tables 2-5 for the convenience of the ultimate users of moisture meters.

Accuracy of Moisture Meters

The accuracy is a desirable static characteristics of an instrument which does not vary with time. This is expressed within ± x percent of the instrument span at all points on the scale, unless otherwise stated (Eckman, 1966). The accuracy of various moisture meters deviate significantly with different varieties and moisture ranges. The accuracy of the moisture meters studied was tested within 0.55% to the Oven Standard Method. Details pertaining to accuracy of different moisture meters at different moisture ranges for all varieties are summarized in Table 6. Some details in this context for each moisture meter are given below:

1. Burrows digital moisture computer

   The accuracy of the Burrows meter is within 0.55% for all varieties tested at lower ranges of moisture content (11.8-15%). This moisture meter is reliable for rough rice at low moisture levels with least errors without using a conversion chart. The Burrows moisture computer can be adjusted for any variety by using the slope and intercept of the regression equation. This moisture meter is bulkier than other moisture meters and is more suitable in the laboratory than in the field.

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2. Dole digital moisture tester

This is a small hand-held moisture meter very suitable for field work. It is accurate within a moisture range of 12.2 to 16.0%. The difference between meter and oven values is 0.02-0.54% for all varieties at the above range.

3. Dickey-john moisture tester

This is also hand-held meter but much larger than the Dole moisture meter. This meter is commonly used for determining the moisture content of wheat and corn. It can be used for paddy as well. The meter is found accurate at lower ranges (9.7-14.4%) of moisture content for all varieties. The difference between the meter and oven values is 0.00 to 0.53%. The correlation coefficient for this meter is also very high for all varieties. Therefore, this meter has a very high degree of accuracy at given ranges for all the rough rice varieties used. For higher ranges however, it requires the use of a conversion chart.

4. Motomco moisture meter

This is a portable but relatively heavy moisture meter and should only be used in the laboratory. It requires temperature correction after reading the moisture values. The accuracy of this meter is maximum at lower ranges (12.2-14.0%) of moisture content with a difference of 0.08 to 0.64% for all four varieties. Although the correlation coefficient for this meter is highly significant (96.7% to 98.5%), the difference between the two values (meter and oven value) increases consistently for higher ranges of moisture content.

5. Insto moisture tester

This is a capacitance-type moisture meter but its accuracy range is comparatively higher than the other capacitance type moisture meters used in this study. This meter is highly accurate at 13.0 to 16.4% moisture content, with a difference of 0.03 to 0.55% for Basmati-Pak and Basmati-385. For KS-282, it is accurate at relatively higher moisture ranges (14.0-18.0%) than other varieties with a difference of 0.5% moisture content. For IRRI-6, it does not show any accuracy at any range. The difference between two values (oven and meter reading) is very high at all moisture ranges.

6. Datatec moisture analyzer

This meter is slightly larger than the Dickey-john meter and can be used in the laboratory and in the field. The maximum accuracy of this moisture meter is at very low ranges of moisture content (8.0-10.0%) for IRRI-6 and KS-282 varieties. The range is relatively higher (8.0-11.2%) for Basmati-Pak and Basmati-385 with a difference of 0.01 to 0.6% for various varieties.

7. Kett Riceter-L moisture tester

This is a hand-held resistance type moisture meter and can be used for determining the moisture content of various cereal grains. The accuracy range of this moisture meter differs with different varieties. For Basmati-Pak, the best accuracy of the meter is at 8.0 to 16.0% moisture content with a difference of 0.48 to 0.6%. It is accurate in a wide range of moisture contents (8.0-34.8%) for IRRI-6 with a difference of 0.66% between the two values (oven and meter). On the other hand, the accuracy of the meter stays at higher levels of moisture values (29.8-34.8%) for KS-282 while, for Basmati-385, it does not show any range of moisture content which is closer to that of oven values.

8. Delmhorst crop moisture detector

This is a portable resistance type moisture detector and can determine the moisture content of various grains. The accuracy of the meter is higher at 10.8 to 21.0% and 10.6 to 22.0% for IRRI-6 and Basmati-385, respectively, with a difference of 0.0-0.5%. This range is lower (12.2-14.4%) for KS-282. For Basmati-Pak, the accuracy was noted within 0.5% at a moisture range of 8.0-17.0%.

9. Shizuoka Comet Run moisture detector

It is a hand-held resistance type moisture detector. Although the strength of relationship between the meter's readings and oven values is highly significant 97.6 to 99.2% at 99% confidence limit, the meter consistently over-estimated the moisture content by 1-3% for different varieties. It shows accuracy within 0.52% in a very small range of moisture content (8.0-11.0%) for KS-282. For all other varieties, accuracy does not fall within 0.55% at any moisture range.

Table 2. The relationships between readings of different moisture meters and moisture content as determined by the Oven Standard Method for IRRI-6.

Moisture Meters	Regression Equation For Moisture Meter (X) To Oven Standard Method (Y)	Correlation Coefficient (r)	Coefficient of Determination (r2)	Standard Error of Slope (s)
Burrows-700	Y = 0.5373 X + 6.451	0.994 **	0.9880	0.018
Dole-500	Y = 0.6481 X + 5.086	0.951 **	0.9044	0.063
Dickey-john-DJGMT	Y = 0.6984 X + 3.458	0.999 **	0.9980	0.011
Motomco-919	Y = 0.1797 X + 10.65	0.975 **	0.9506	0.012
Insto-1	Y = 0.8931 X - 2.497	0.991 **	0.9821	0.040
Sinar Datatec-P25	Y = 0.8191 X + 1.205	0.993 **	0.9860	0.029
Kett Riceter-L	Y = 0.9998 X - 0.658	0.996 **	0.9920	0.028
Delmhorst G-6C	Y = 0.9027 X + 1.542	0.987 **	0.9742	0.044
Shizuoka CR-1	Y = 1.0530 X - 2.593	0.989 **	0.9781	0.047

** $p < 0.001$

Table 3. The relationships between readings of different moisture meters and moisture content as determined by the Oven Standard Method for KS-282.

Moisture Meters	Regression Equation for Moisture Meter (X) to Oven Standard Method (Y)	Correlation Coefficient (r)	Coefficient of Determination (r2)	Standard Error of Slope (s)
Burrows-700	Y = 0.5775 X + 5.809	0.991 **	0.9821	0.023
Dole-500	Y = 0.6191 X + 5.136	0.957 **	0.9158	0.056
Dickey-john-DJGMT	Y = 0.6605 X + 4.214	0.997 **	0.9940	0.016
Motomco-919	Y = 0.1594 X + 10.93	0.985 **	0.9702	0.008
Insto-1	Y = 0.7516 X + 3.977	0.993 **	0.9860	0.028
Sinar Datatec-P25	Y = 0.7587 X + 1.880	0.977 **	0.9545	0.050
Kett Riceter-L	Y = 1.0220 X - 1.259	0.996 **	0.9920	0.029
Delmhorst G-6C	Y = 0.7800 X + 2.701	0.974 **	0.9487	0.055
Shizuoka CR-1	Y = 0.8251 X + 1.408	0.976 **	0.9526	0.056

** $p < 0.001$

Table 4. The relationships between readings of different moisture meters and moisture content as determined by the Oven Standard Method for Basmati-385.

Moisture Meters	Regression Equation for Moisture Meter (X) to Oven Standard Method (Y)	Correlation Coefficient (r)	Coefficient of Determination (r2)	Standard Error of Slope (s)
Burrows-700	Y = 0.5057 X + 6.335	0.998 **	0.9960	0.009
Dole-500	Y = 0.6270 X + 5.317	0.958 **	0.9178	0.057
Dickey-john-DJGMT	Y = 0.5200 X + 6.016	0.990 **	0.9801	0.022
Motomco-919	Y = 0.1570 X + 10.92	0.975 **	0.9506	0.011
Insto-1	Y = 0.5854 X + 5.937	0.992 **	0.9841	0.022
Sinar Datatec-P25	Y = 0.6998 X + 2.936	0.937 **	0.8779	0.078
Kett Riceter-L	Y = 0.9973 X - 0.8125	0.983 **	0.9663	0.055
Delmhorst G-6C	Y = 0.9146 X + 1.402	0.985 **	0.9702	0.046
Shizuoka CR-1	Y = 0.9719 X - 1.422	0.989 **	0.9781	0.041

** $p < 0.001$

Table 5. The relationships between readings of different moisture meters and moisture content as determined by the Oven Standard Method for Basmati-Pak.

Moisture Meters	Regression Equation for Moisture Meter (X) to Oven Standard Method (Y)	Correlation Coefficient (r)	Coefficient of Determination (r2)	Standard Error of Slope (s)
Burrows-700	Y = 0.4708 X + 7.429	0.986 **	0.9722	0.024
Dole-500	Y = 0.5638 X + 6.518	0.970 **	0.9409	0.043
Dickey-john-DJGMT	Y = 0.5113 X + 6.580	0.975 **	0.9506	0.035
Motomco-919	Y = 0.1510 X + 11.25	0.967 **	0.9351	0.012
Insto-1	Y = 0.5710 X + 6.569	0.977 **	0.9545	0.038
Sinar Datatec-P25	Y = 0.7280 X + 2.568	0.989 **	0.9781	0.033
Kett Riceter-L	Y = 0.9859 X - 0.3702	0.992 **	0.9841	0.039
Delmhorst G-6C	Y = 0.8946 X + 1.290	0.972 **	0.9448	0.065
Shizuoka CR-1	Y = 0.8855 X + 0.2158	0.992 **	0.9841	0.035

** $p < 0.001$

Table 6. Moisture meters accuracy ranges against the Oven Standard Method for various varieties of rough rice (paddy).

Moisture Meters	Varieties			
	IRRI-6	KS-282	Basmati-385	Basmati-Pak
Burrows Digital Moisture Computer	13.0 - 15.0 (0.07 - 0.51)	12.6 - 14.8 (0.02 - 0.49)	11.8 - 13.8 (0.01 - 0.50)	13.0 - 15.0 (0.02 - 0.55)
Dole Digital Grain Moisture Tester	13.0 - 16.0 (0.02 - 0.54)	12.2 - 14.8 (0.03 - 0.50)	13.0 - 15.6 (0.02 - 0.50)	13.8 - 16.0 (0.02 - 0.50)
Dickey-john Grain Moisture Tester	09.7 - 13.1 (0.01 - 0.53)	11.0 - 13.8 (0.00 - 0.48)	11.6 - 13.6 (0.03 - 0.51)	12.4 - 14.4 (0.03 - 0.52)
Motomco Moisture Tester	12.5 - 13.7 (0.10 - 0.59)	12.5 - 13.7 (0.08 - 0.59)	12.2 - 13.7 (0.12 - 0.64)	12.5 - 14.0 (0.13 - 0.64)
Insto Farm Grain Moisture Tester	08.0 - 15.6 (2.55 - 2.60)	14.0 - 18.0 (0.00 - 0.50)	13.0 - 15.4 (0.03 - 0.55)	14.2 - 16.4 (0.04 - 0.48)
Datatec Moisture Analyser	08.0 - 10.0 (0.04 - 0.60)	08.0 - 10.0 (0.05 - 0.53)	08.0 - 11.2 (0.01 - 0.53)	08.0 - 11.2 (0.01 - 0.48)
Kett Digital Grain Moisture Tester	08.0 - 34.8 (0.66 - 0.66)	29.8 - 34.8 (0.49 - 0.60)	08.0 - 11.0 (0.75 - 0.80)	08.0 - 16.0 (0.48 - 0.60)
Delmhorst Crop Moisture Detector	10.8 - 21.0 (0.00 - 0.50)	12.2 - 14.4 (0.02 - 0.50)	10.6 - 22.0 (0.00 - 0.50)	08.0 - 17.0 (0.00 - 0.50)
Shizuoka Comet Run Moisture Meter	32.8 - 34.8 (0.75 - 0.85)	08.0 - 11.0 (0.01 - 0.52)	08.0 - 10.0 (1.65 - 1.70)	08.0 - 10.0 (0.70 - 0.93)

Note: Numbers in parenthesis show the difference between the Meter and Oven readings.

Table 7. Conversion chart for the Burrows-700 Moisture Computer against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.75	17.00	15.59	26.00	20.42
8.20	10.86	17.20	15.69	26.20	20.53
8.40	10.96	17.40	15.80	26.40	20.64
8.60	11.07	17.60	15.91	26.60	20.74
8.80	11.18	17.80	16.01	26.80	20.85
9.00	11.29	18.00	16.12	27.00	20.96
9.20	11.39	18.20	16.23	27.20	21.07
9.40	11.50	18.40	16.34	27.40	21.17
9.60	11.61	18.60	18.44	27.60	21.28
9.80	11.72	18.80	16.55	27.80	21.39
10.00	11.82	19.00	16.66	28.00	21.50
10.20	11.93	19.20	16.77	28.20	21.60
10.40	12.04	19.40	18.87	28.40	21.71
10.60	12.15	19.60	16.98	28.60	21.82
10.80	12.25	19.80	17.09	28.80	21.93
11.00	12.36	20.00	17.20	29.00	22.03
11.20	12.47	20.20	17.30	29.20	22.14
11.40	12.58	20.40	17.41	29.40	22.25
11.60	12.68	20.60	17.52	29.60	22.36
11.80	12.79	20.80	17.63	29.80	22.46
12.00	12.90	21.00	17.73	30.00	22.57
12.20	13.01	21.20	17.84	30.20	22.68
12.40	13.11	21.40	17.95	30.40	22.78
12.60	13.22	21.60	18.06	30.60	22.89
12.80	13.33	21.80	18.16	30.80	23.00
13.00	13.44	22.00	18.27	31.00	23.11
13.20	13.54	22.20	18.38	31.20	23.21
13.40	13.65	22.40	18.49	31.40	23.32
13.60	13.76	22.60	18.59	31.60	23.43
13.80	13.87	22.80	18.70	31.80	23.54
14.00	13.97	23.00	18.81	32.00	23.64
14.20	14.08	23.20	18.92	32.20	23.75
14.40	14.19	23.40	19.02	32.40	23.86
14.60	14.30	23.60	19.13	32.60	23.97
14.80	14.40	23.80	19.24	32.80	24.07
15.00	14.51	24.00	19.35	33.00	24.18
15.20	14.62	24.20	19.45	33.20	24.29
15.40	14.73	24.40	19.56	33.40	24.40
15.60	14.83	24.60	19.67	33.60	24.50
15.80	14.94	24.80	19.78	33.80	24.61
16.00	15.05	25.00	19.88	34.00	24.72
16.20	15.16	25.20	19.99	34.20	24.83
16.40	15.26	25.40	20.10	34.40	24.93
16.60	15.37	25.60	20.21	34.60	25.04
16.80	15.48	25.80	20.31	34.80	25.15

Table 8. Conversion chart for the Burrows-700 Moisture Computer against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.43	17.00	15.63	26.00	20.82
8.20	10.54	17.20	15.74	26.20	20.94
8.40	10.66	17.40	15.86	26.40	21.06
8.60	10.78	17.60	15.97	26.60	21.17
8.80	10.89	17.80	16.09	26.80	21.29
9.00	11.01	18.00	16.20	27.00	21.40
9.20	11.12	18.20	16.32	27.20	21.52
9.40	11.24	18.40	16.44	27.40	21.63
9.60	11.35	18.60	16.55	27.60	21.75
9.80	11.47	18.80	16.67	27.80	21.86
10.00	11.58	19.00	16.78	28.00	21.98
10.20	11.70	19.20	16.90	28.20	22.09
10.40	11.82	19.40	17.01	28.40	22.21
10.60	11.93	19.60	17.13	28.60	22.33
10.80	12.05	19.80	17.24	28.80	22.44
11.00	12.16	20.00	17.36	29.00	22.56
11.20	12.28	20.20	17.47	29.20	22.67
11.40	12.39	20.40	17.59	29.40	22.79
11.60	12.51	20.60	17.71	29.60	22.90
11.80	12.62	20.80	17.82	29.80	23.02
12.00	12.74	21.00	17.94	30.00	23.13
12.20	12.85	21.20	18.05	30.20	23.25
12.40	12.97	21.40	18.17	30.40	23.37
12.60	13.09	21.60	18.28	30.60	23.48
12.80	13.20	21.80	18.40	30.80	23.60
13.00	13.32	22.00	18.51	31.00	23.71
13.20	13.43	22.20	18.63	31.20	23.83
13.40	13.55	22.40	18.75	31.40	23.94
13.60	13.66	22.60	18.86	31.60	24.06
13.80	13.78	22.80	18.98	31.80	24.17
14.00	13.89	23.00	19.09	32.00	24.29
14.20	14.01	23.20	19.21	32.20	24.40
14.40	14.13	23.40	19.32	32.40	24.52
14.60	14.24	23.60	19.44	32.60	24.64
14.80	14.36	23.80	19.55	32.80	24.75
15.00	14.47	24.00	19.67	33.00	24.87
15.20	14.59	24.20	19.78	33.20	24.98
15.40	14.70	24.40	19.90	33.40	25.10
15.60	14.82	24.60	20.02	33.60	25.21
15.80	14.93	24.80	20.13	33.80	25.33
16.00	15.05	25.00	20.25	34.00	25.44
16.20	15.16	25.20	20.36	34.20	25.56
16.40	15.28	25.40	20.48	34.40	25.68
16.60	15.40	25.60	20.59	34.60	25.79
16.80	15.51	25.80	20.71	34.80	25.91

Table 9. Conversion chart for the Burrows-700 Moisture Computer against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.38	17.00	14.93	26.00	19.48
8.20	10.48	17.20	15.03	26.20	19.58
8.40	10.58	17.40	15.13	26.40	19.69
8.60	10.68	17.60	15.24	26.60	19.79
8.80	10.79	17.80	15.34	26.80	19.89
9.00	10.89	18.00	15.44	27.00	19.99
9.20	10.99	18.20	15.54	27.20	20.09
9.40	11.09	18.40	15.64	27.40	20.19
9.60	11.19	18.60	15.74	27.60	20.29
9.80	11.29	18.80	15.84	27.80	20.39
10.00	11.39	19.00	15.94	28.00	20.49
10.20	11.49	19.20	16.04	28.20	20.60
10.40	11.59	19.40	16.15	28.40	20.70
10.60	11.70	19.60	16.25	28.60	20.80
10.80	11.80	19.80	16.35	28.80	20.90
11.00	11.90	20.00	16.45	29.00	21.00
11.20	12.00	20.20	16.55	29.20	21.10
11.40	12.10	20.40	16.65	29.40	21.20
11.60	12.20	20.60	16.75	29.60	21.30
11.80	12.30	20.80	16.85	29.80	21.40
12.00	12.40	21.00	16.95	30.00	21.51
12.20	12.50	21.20	17.06	30.20	21.61
12.40	12.61	21.40	17.16	30.40	21.71
12.60	12.71	21.60	17.26	30.60	21.81
12.80	12.81	21.80	17.36	30.80	21.91
13.00	12.91	22.00	17.46	31.00	22.01
13.20	13.01	22.20	17.56	31.20	22.11
13.40	13.11	22.40	17.66	31.40	22.21
13.60	13.21	22.60	17.76	31.60	22.32
13.80	13.31	22.80	17.86	31.80	22.42
14.00	13.41	23.00	17.97	32.00	22.52
14.20	13.52	23.20	18.07	32.20	22.62
14.40	13.62	23.40	18.17	32.40	22.72
14.60	13.72	23.60	18.27	32.60	22.82
14.80	13.82	23.80	18.37	32.80	22.92
15.00	13.92	24.00	18.47	33.00	23.02
15.20	14.02	24.20	18.57	33.20	23.12
15.40	14.12	24.40	18.67	33.40	23.23
15.60	14.22	24.60	18.78	33.60	23.33
15.80	14.33	24.80	18.88	33.80	23.43
16.00	14.43	25.00	18.98	34.00	23.53
16.20	14.53	25.20	19.08	34.20	23.63
16.40	14.63	25.40	19.18	34.40	23.73
16.60	14.73	25.60	19.28	34.60	23.83
16.80	14.83	25.80	19.38	34.80	23.93

Table 10. Conversion chart for the Dole Moisture Meter against the Oven Standard Method for the use of the Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	11.20	17.00	15.43	26.00	19.67
8.20	11.29	17.20	15.53	26.20	19.76
8.40	11.38	17.40	15.62	26.40	19.86
8.60	11.48	17.60	15.72	26.60	19.95
8.80	11.57	17.80	15.81	26.80	20.05
9.00	11.67	18.00	15.90	27.00	20.14
9.20	11.76	18.20	16.00	27.20	20.23
9.40	11.85	18.40	16.09	27.40	20.33
9.60	11.95	18.60	16.19	27.60	20.42
9.80	12.04	18.80	16.28	27.80	20.52
10.00	12.14	19.00	16.37	28.00	20.61
10.20	12.23	19.20	16.47	28.20	20.71
10.40	12.33	19.40	16.56	28.40	20.80
10.60	12.42	19.60	16.66	28.60	20.89
10.80	12.51	19.80	16.75	28.80	20.99
11.00	12.61	20.00	16.85	29.00	21.08
11.20	12.70	20.20	16.94	29.20	21.18
11.40	12.80	20.40	17.03	29.40	21.27
11.60	12.89	20.60	17.13	29.60	21.36
11.80	12.98	20.80	17.22	29.80	21.46
12.00	13.08	21.00	17.32	30.00	21.55
12.20	13.17	21.20	17.41	30.20	21.65
12.40	13.27	21.40	17.50	30.40	21.74
12.60	13.36	21.60	17.60	30.60	21.84
12.80	13.46	21.80	17.69	30.80	21.93
13.00	13.55	22.00	17.79	31.00	22.02
13.20	13.64	22.20	17.88	31.20	22.12
13.40	13.74	22.40	17.97	31.40	22.21
13.60	13.83	22.60	18.07	31.60	22.31
13.80	13.93	22.80	18.16	31.80	22.40
14.00	14.02	23.00	18.26	32.00	22.49
14.20	14.11	23.20	18.35	32.20	22.59
14.40	14.21	23.40	18.45	32.40	22.68
14.60	14.30	23.60	18.54	32.60	22.78
14.80	14.40	23.80	18.63	32.80	22.87
15.00	14.49	24.00	18.73	33.00	22.97
15.20	14.59	24.20	18.82	33.20	23.06
15.40	14.68	24.40	18.92	33.40	23.15
15.60	14.77	24.60	19.01	33.60	23.25
15.80	14.87	24.80	19.10	33.80	23.34
16.00	14.96	25.00	19.20	34.00	23.44
16.20	15.06	25.20	19.29	34.20	23.53
16.40	15.15	25.40	19.39	34.40	23.62
16.60	15.24	25.60	19.48	34.60	23.72
16.80	15.34	25.80	19.58	34.80	23.81

Table 11. Conversion chart for the Dole Moisture Meter against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.27	17.00	16.10	26.00	21.94
8.20	10.40	17.20	16.23	26.20	22.07
8.40	10.53	17.40	16.36	26.40	22.20
8.60	10.66	17.60	16.49	26.60	22.33
8.80	10.79	17.80	16.62	26.80	22.46
9.00	10.92	18.00	16.75	27.00	22.58
9.20	11.05	18.20	16.88	27.20	22.71
9.40	11.18	18.40	17.01	27.40	22.84
9.60	11.31	18.60	17.14	27.60	22.97
9.80	11.44	18.80	17.27	27.80	23.10
10.00	11.57	19.00	17.40	28.00	23.23
10.20	11.70	19.20	17.53	28.20	23.36
10.40	11.83	19.40	17.66	28.40	23.49
10.60	11.96	19.60	17.79	28.60	23.62
10.80	12.09	19.80	17.92	28.80	23.75
11.00	12.22	20.00	18.05	29.00	23.88
11.20	12.34	20.20	18.18	29.20	24.01
11.40	12.47	20.40	18.31	29.40	24.14
11.60	12.60	20.60	18.44	29.60	24.27
11.80	12.73	20.80	18.57	29.80	24.40
12.00	12.86	21.00	18.70	30.00	24.53
12.20	12.99	21.20	18.83	30.20	24.66
12.40	13.12	21.40	18.96	30.40	24.79
12.60	13.25	21.60	19.08	30.60	24.92
12.80	13.38	21.80	19.21	30.80	25.05
13.00	13.51	22.00	19.34	31.00	25.18
13.20	13.64	22.20	19.47	31.20	25.31
13.40	13.77	22.40	19.60	31.40	25.44
13.60	13.90	22.60	19.73	31.60	25.57
13.80	14.03	22.80	19.86	31.80	25.70
14.00	14.16	23.00	19.99	32.00	25.83
14.20	14.29	23.20	20.12	32.20	25.95
14.40	14.42	23.40	20.25	32.40	26.08
14.60	14.55	23.60	20.38	32.60	26.21
14.80	14.68	23.80	20.51	32.80	26.34
15.00	14.81	24.00	20.64	33.00	26.47
15.20	14.94	24.20	20.77	33.20	26.60
15.40	15.07	24.40	20.90	33.40	26.73
15.60	15.20	24.60	21.03	33.60	26.86
15.80	15.33	24.80	21.16	33.80	26.99
16.00	15.46	25.00	21.29	34.00	27.12
16.20	15.59	25.20	21.42	34.20	27.25
16.40	15.71	25.40	21.55	34.40	27.38
16.60	15.84	25.60	21.68	34.60	27.51
16.80	15.97	25.80	21.81	34.80	27.64

Table 12. Conversion chart for the Dole Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.09	17.00	15.66	26.00	21.23
8.20	10.21	17.20	15.78	26.20	21.36
8.40	10.34	17.40	15.91	26.40	21.48
8.60	10.46	17.60	16.03	26.60	21.60
8.80	10.58	17.80	16.16	26.80	21.73
9.00	10.71	18.00	16.28	27.00	21.85
9.20	10.83	18.20	16.40	27.20	21.98
9.40	10.96	18.40	16.53	27.40	22.10
9.60	11.08	18.60	16.65	27.60	22.22
9.80	11.20	18.80	16.78	27.80	22.35
10.00	11.33	19.00	16.90	28.00	22.47
10.20	11.45	19.20	17.02	28.20	22.59
10.40	11.57	19.40	17.15	28.40	22.72
10.60	11.70	19.60	17.27	28.60	22.84
10.80	11.82	19.80	17.39	28.80	22.97
11.00	11.95	20.00	17.52	29.00	23.09
11.20	12.07	20.20	17.64	29.20	23.21
11.40	12.19	20.40	17.77	29.40	23.34
11.60	12.32	20.60	17.89	29.60	23.46
11.80	12.44	20.80	18.01	29.80	23.59
12.00	12.57	21.00	18.14	30.00	23.71
12.20	12.69	21.20	18.26	30.20	23.83
12.40	12.81	21.40	18.38	30.40	23.96
12.60	12.94	21.60	18.51	30.60	24.08
12.80	13.06	21.80	18.63	30.80	24.20
13.00	13.18	22.00	18.76	31.00	24.33
13.20	13.31	22.20	18.88	31.20	24.45
13.40	13.43	22.40	19.00	31.40	24.58
13.60	13.56	22.60	19.13	31.60	24.70
13.80	13.68	22.80	19.25	31.80	24.82
14.00	13.80	23.00	19.38	32.00	24.95
14.20	13.93	23.20	19.50	32.20	25.07
14.40	14.05	23.40	19.62	32.40	25.19
14.60	14.17	23.60	19.75	32.60	25.32
14.80	14.30	23.80	19.87	32.80	25.44
15.00	14.42	24.00	19.99	33.00	25.57
15.20	14.55	24.20	20.12	33.20	25.69
15.40	14.67	24.40	20.24	33.40	25.81
15.60	14.79	24.60	20.37	33.60	25.94
15.80	14.92	24.80	20.49	33.80	26.06
16.00	15.04	25.00	20.61	34.00	26.19
16.20	15.17	25.20	20.74	34.20	26.31
16.40	15.29	25.40	20.86	34.40	26.43
16.60	15.41	25.60	20.98	34.60	26.56
16.80	15.54	25.80	21.11	34.80	26.68

Table 13. Conversion Chart for the Dole Moisture Meter against the Oven Standard Method for the use of the Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.33	17.00	15.98	26.00	21.62
8.20	10.46	17.20	16.10	26.20	21.74
8.40	10.58	17.40	16.23	26.40	21.87
8.60	10.71	17.60	16.35	26.60	22.00
8.80	10.83	17.80	16.48	26.80	22.12
9.00	10.96	18.00	16.60	27.00	22.25
9.20	11.09	18.20	16.73	27.20	22.37
9.40	11.21	18.40	16.85	27.40	22.50
9.60	11.34	18.60	16.98	27.60	22.62
9.80	11.46	18.80	17.10	27.80	22.75
10.00	11.59	19.00	17.23	28.00	22.87
10.20	11.71	19.20	17.36	28.20	23.00
10.40	11.84	19.40	17.48	28.40	23.12
10.60	11.96	19.60	17.61	28.60	23.25
10.80	12.09	19.80	17.73	28.80	23.37
11.00	12.21	20.00	17.86	29.00	23.50
11.20	12.34	20.20	17.98	29.20	23.63
11.40	12.46	20.40	18.11	29.40	23.75
11.60	12.59	20.60	18.23	29.60	23.88
11.80	12.72	20.80	18.36	29.80	24.00
12.00	12.84	21.00	18.48	30.00	24.13
12.20	12.97	21.20	18.61	30.20	24.25
12.40	13.09	21.40	18.73	30.40	24.38
12.60	13.22	21.60	18.86	30.60	24.50
12.80	13.34	21.80	18.99	30.80	24.63
13.00	13.47	22.00	19.11	31.00	24.75
13.20	13.59	22.20	19.24	31.20	24.88
13.40	13.72	22.40	19.36	31.40	25.00
13.60	13.84	22.60	19.49	31.60	25.13
13.80	13.97	22.80	19.61	31.80	25.26
14.00	14.10	23.00	19.74	32.00	25.38
14.20	14.22	23.20	19.86	32.20	25.51
14.40	14.35	23.40	19.99	32.40	25.63
14.60	14.47	23.60	20.11	32.60	25.76
14.80	14.60	23.80	20.24	32.80	25.88
15.00	14.72	24.00	20.37	33.00	26.01
15.20	14.85	24.20	20.49	33.20	26.13
15.40	14.97	24.40	20.62	33.40	26.26
15.60	15.10	24.60	20.74	33.60	26.38
15.80	15.22	24.80	20.87	33.80	26.51
16.00	15.35	25.00	20.99	34.00	26.64
16.20	15.47	25.20	21.12	34.20	26.76
16.40	15.60	25.40	21.24	34.40	26.89
16.60	15.73	25.60	21.37	34.60	27.01
16.80	15.85	25.80	21.49	34.80	27.14

Table 14. Conversion chart for the Dole Moisture Meter against the Oven Standard Method for the use of the Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	11.03	17.00	16.10	26.00	21.18
8.20	11.14	17.20	16.22	26.20	21.29
8.40	11.25	17.40	16.33	26.40	21.40
8.60	11.37	17.60	16.44	26.60	21.52
8.80	11.48	17.80	16.55	26.80	21.63
9.00	11.59	18.00	16.67	27.00	21.74
9.20	11.70	18.20	16.78	27.20	21.85
9.40	11.82	18.40	16.89	27.40	21.97
9.60	11.93	18.60	17.00	27.60	22.08
9.80	12.04	18.80	17.12	27.80	22.19
10.00	12.16	19.00	17.23	28.00	22.30
10.20	12.27	19.20	17.34	28.20	22.42
10.40	12.38	19.40	17.46	28.40	22.53
10.60	12.49	19.60	17.57	28.60	22.64
10.80	12.61	19.80	17.68	28.80	22.76
11.00	12.72	20.00	17.79	29.00	22.87
11.20	12.83	20.20	17.91	29.20	22.98
11.40	12.95	20.40	18.02	29.40	23.09
11.60	13.06	20.60	18.13	29.60	23.21
11.80	13.17	20.80	18.25	29.80	23.32
12.00	13.28	21.00	18.36	30.00	23.43
12.20	13.40	21.20	18.47	30.20	23.54
12.40	13.51	21.40	18.58	30.40	23.66
12.60	13.62	21.60	18.70	30.60	23.77
12.80	13.73	21.80	18.81	30.80	23.88
13.00	13.85	22.00	18.92	31.00	24.00
13.20	13.96	22.20	19.03	31.20	24.11
13.40	14.07	22.40	19.15	31.40	24.22
13.60	14.19	22.60	19.26	31.60	24.33
13.80	14.30	22.80	19.37	31.80	24.45
14.00	14.41	23.00	19.49	32.00	24.56
14.20	14.52	23.20	19.60	32.20	24.67
14.40	14.64	23.40	19.71	32.40	24.79
14.60	14.75	23.60	19.82	32.60	24.90
14.80	14.86	23.80	19.94	32.80	25.01
15.00	14.98	24.00	20.05	33.00	25.12
15.20	15.09	24.20	20.16	33.20	25.24
15.40	15.20	24.40	20.27	33.40	25.35
15.60	15.31	24.60	20.39	33.60	25.46
15.80	15.43	24.80	20.50	33.80	25.57
16.00	15.54	25.00	20.61	34.00	25.69
16.20	15.65	25.20	20.73	34.20	25.80
16.40	15.76	25.40	20.84	34.40	25.91
16.60	15.88	25.60	20.95	34.60	26.03
16.80	15.99	25.80	21.06	34.80	26.14

Table 15. Conversion chart for the Dickey-john Moisture Meter against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	9.05	17.00	15.33	26.00	21.62
8.20	9.18	17.20	15.47	26.20	21.76
8.40	9.32	17.40	15.61	26.40	21.90
8.60	9.46	17.60	15.75	26.60	22.04
8.80	9.60	17.80	15.89	26.80	22.18
9.00	9.74	18.00	16.03	27.00	22.31
9.20	9.88	18.20	16.17	27.20	22.45
9.40	10.02	18.40	16.31	27.40	22.59
9.60	10.16	18.60	16.45	27.60	22.73
9.80	10.30	18.80	16.59	27.80	22.87
10.00	10.44	19.00	16.73	28.00	23.01
10.20	10.58	19.20	16.87	28.20	23.15
10.40	10.72	19.40	17.01	28.40	23.29
10.60	10.86	19.60	17.15	28.60	23.43
10.80	11.00	19.80	17.29	28.80	23.57
11.00	11.14	20.00	17.43	29.00	23.71
11.20	11.28	20.20	17.57	29.20	23.85
11.40	11.42	20.40	17.71	29.40	23.99
11.60	11.56	20.60	17.85	29.60	24.13
11.80	11.70	20.80	17.98	29.80	24.27
12.00	11.84	21.00	18.12	30.00	24.41
12.20	11.98	21.20	18.26	30.20	24.55
12.40	12.12	21.40	18.40	30.40	24.69
12.60	12.26	21.60	18.54	30.60	24.83
12.80	12.40	21.80	18.68	30.80	24.97
13.00	12.54	22.00	18.82	31.00	25.11
13.20	12.68	22.20	18.96	31.20	25.25
13.40	12.82	22.40	19.10	31.40	25.39
13.60	12.96	22.60	19.24	31.60	25.53
13.80	13.10	22.80	19.38	31.80	25.67
14.00	13.24	23.00	19.52	32.00	25.81
14.20	13.38	23.20	19.66	32.20	25.95
14.40	13.51	23.40	19.80	32.40	26.09
14.60	13.65	23.60	19.94	32.60	26.23
14.80	13.79	23.80	20.08	32.80	26.37
15.00	13.93	24.00	20.22	33.00	26.51
15.20	14.07	24.20	20.36	33.20	26.64
15.40	14.21	24.40	20.50	33.40	26.78
15.60	14.35	24.60	20.64	33.60	26.92
15.80	14.49	24.80	20.78	33.80	27.06
16.00	14.63	25.00	20.92	34.00	27.20
16.20	14.77	25.20	21.06	34.20	27.34
16.40	14.91	25.40	21.20	34.40	27.48
16.60	15.05	25.60	21.34	34.60	27.62
16.80	15.19	25.80	21.48	34.80	27.76

Table 16. Conversion chart for the Dickey-john Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	9.50	17.00	15.44	26.00	21.39
8.20	9.63	17.20	15.57	26.20	21.52
8.40	9.76	17.40	15.71	26.40	21.65
8.60	9.89	17.60	15.84	26.60	21.78
8.80	10.03	17.80	15.97	26.80	21.92
9.00	10.16	18.00	16.10	27.00	22.05
9.20	10.29	18.20	16.24	27.20	22.18
9.40	10.42	18.40	16.37	27.40	22.31
9.60	10.55	18.60	16.50	27.60	22.44
9.80	10.69	18.80	16.63	27.80	22.58
10.00	10.82	19.00	16.76	28.00	22.71
10.20	10.95	19.20	16.90	28.20	22.84
10.40	11.08	19.40	17.03	28.40	22.97
10.60	11.22	19.60	17.16	28.60	23.10
10.80	11.35	19.80	17.29	28.80	23.24
11.00	11.48	20.00	17.42	29.00	23.37
11.20	11.61	20.20	17.56	29.20	23.50
11.40	11.74	20.40	17.69	29.40	23.63
11.60	11.88	20.60	17.82	29.60	23.76
11.80	12.01	20.80	17.95	29.80	23.90
12.00	12.14	21.00	18.08	30.00	24.03
12.20	12.27	21.20	18.22	30.20	24.16
12.40	12.40	21.40	18.35	30.40	24.29
12.60	12.54	21.60	18.48	30.60	24.43
12.80	12.67	21.80	18.61	30.80	24.56
13.00	12.80	22.00	18.75	31.00	24.69
13.20	12.93	22.20	18.88	31.20	24.82
13.40	13.06	22.40	19.01	31.40	24.95
13.60	13.20	22.60	19.14	31.60	25.09
13.80	13.33	22.80	19.27	31.80	25.22
14.00	13.46	23.00	19.41	32.00	25.35
14.20	13.59	23.20	19.54	32.20	25.48
14.40	13.73	23.40	19.67	32.40	25.61
14.60	13.86	23.60	19.80	32.60	25.75
14.80	13.99	23.80	19.93	32.80	25.88
15.00	14.12	24.00	20.07	33.00	26.01
15.20	14.25	24.20	20.20	33.20	26.14
15.40	14.39	24.40	20.33	33.40	26.27
15.60	14.52	24.60	20.46	33.60	26.41
15.80	14.65	24.80	20.59	33.80	26.54
16.00	14.78	25.00	20.73	34.00	26.67
16.20	14.91	25.20	20.86	34.20	26.80
16.40	15.05	25.40	20.99	34.40	26.94
16.60	15.16	25.60	21.12	34.60	27.07
16.80	15.31	25.80	21.25	34.80	27.20

Table 17. Conversion chart for Dickey-john Moisture Meter against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.18	17.00	14.86	26.00	19.54
8.20	10.28	17.20	14.96	26.20	19.64
8.40	10.38	17.40	15.06	26.40	19.74
8.60	10.49	17.60	15.17	26.60	19.85
8.80	10.59	17.80	15.27	26.80	19.95
9.00	10.70	18.00	15.38	27.00	20.06
9.20	10.80	18.20	15.48	27.20	20.16
9.40	10.90	18.40	15.58	27.40	20.26
9.60	11.01	18.60	15.69	27.60	20.37
9.80	11.11	18.80	15.79	27.80	20.47
10.00	11.22	19.00	15.90	28.00	20.58
10.20	11.32	19.20	16.00	28.20	20.68
10.40	11.42	19.40	16.10	28.40	20.78
10.60	11.53	19.60	16.21	28.60	20.89
10.80	11.63	19.80	16.31	28.80	20.99
11.00	11.74	20.00	16.42	29.00	21.10
11.20	11.84	20.20	16.52	29.20	21.20
11.40	11.94	20.40	16.62	29.40	21.30
11.60	12.05	20.60	16.73	29.60	21.41
11.80	12.15	20.80	16.83	29.80	21.51
12.00	12.26	21.00	16.94	30.00	21.62
12.20	12.36	21.20	17.04	30.20	21.72
12.40	12.46	21.40	17.14	30.40	21.82
12.60	12.57	21.60	17.25	30.60	21.93
12.80	12.67	21.80	17.35	30.80	22.03
13.00	12.78	22.00	17.46	31.00	22.14
13.20	12.88	22.20	17.56	31.20	22.24
13.40	12.98	22.40	17.66	31.40	22.34
13.60	13.09	22.60	17.77	31.60	22.45
13.80	13.19	22.80	17.87	31.80	22.55
14.00	13.30	23.00	17.98	32.00	22.66
14.20	13.40	23.20	18.08	32.20	22.76
14.40	13.50	23.40	18.18	32.40	22.86
14.60	13.61	23.60	18.29	32.60	22.97
14.80	13.71	23.80	18.39	32.80	23.07
15.00	13.82	24.00	18.50	33.00	23.18
15.20	13.92	24.20	18.60	33.20	23.28
15.40	14.02	24.40	18.70	33.40	23.38
15.60	14.13	24.60	18.81	33.60	23.49
15.80	14.23	24.80	18.91	33.80	23.59
16.00	14.34	25.00	19.02	34.00	23.70
16.20	14.44	25.20	19.12	34.20	23.80
16.40	14.54	25.40	19.22	34.40	23.90
16.60	14.65	25.60	19.33	34.60	24.01
16.80	14.75	25.80	19.43	34.80	24.11

Table 18. Conversion chart for the Dickey-john Moisture Meter against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.67	17.00	15.27	26.00	19.87
8.20	10.77	17.20	15.37	26.20	19.98
8.40	10.87	17.40	15.48	26.40	20.08
8.60	10.98	17.60	15.58	26.60	20.18
8.80	11.08	17.80	15.68	26.80	20.28
9.00	11.18	18.00	15.78	27.00	20.39
9.20	11.28	18.20	15.89	27.20	20.49
9.40	11.39	18.40	15.99	27.40	20.59
9.60	11.49	18.60	16.09	27.60	20.69
9.80	11.59	18.80	16.19	27.80	20.79
10.00	11.69	19.00	16.29	28.00	20.90
10.20	11.80	19.20	16.40	28.20	21.00
10.40	11.90	19.40	16.50	28.40	21.10
10.60	12.00	19.60	16.60	28.60	21.20
10.80	12.10	19.80	16.70	28.80	21.31
11.00	12.20	20.00	16.81	29.00	21.41
11.20	12.31	20.20	16.91	29.20	21.51
11.40	12.41	20.40	17.01	29.40	21.61
11.60	12.51	20.60	17.11	29.60	21.71
11.80	12.61	20.80	17.22	29.80	21.82
12.00	12.72	21.00	17.32	30.00	21.92
12.20	12.82	21.20	17.42	30.20	22.02
12.40	12.92	21.40	17.52	30.40	22.12
12.60	13.02	21.60	17.62	30.60	22.23
12.80	13.12	21.80	17.73	30.80	22.33
13.00	13.23	22.00	17.83	31.00	22.43
13.20	13.33	22.20	17.93	31.20	22.53
13.40	13.43	22.40	18.03	31.40	22.63
13.60	13.53	22.60	18.14	31.60	22.74
13.80	13.64	22.80	18.24	31.80	22.84
14.00	13.74	23.00	18.34	32.00	22.94
14.20	13.84	23.20	18.44	32.20	23.04
14.40	13.94	23.40	18.54	32.40	23.15
14.60	14.04	23.60	18.65	32.60	23.25
14.80	14.15	23.80	18.75	32.80	23.35
15.00	14.25	24.00	18.85	33.00	23.45
15.20	14.35	24.20	18.95	33.20	23.56
15.40	14.45	24.40	19.06	33.40	23.66
15.60	14.56	24.60	19.16	33.60	23.76
15.80	14.66	24.80	19.26	33.80	23.86
16.00	14.76	25.00	19.36	34.00	23.96
16.20	14.86	25.20	19.46	34.20	24.07
16.40	14.97	25.40	19.57	34.40	24.17
16.60	15.07	25.60	19.67	34.60	24.27
16.80	15.17	25.80	19.77	34.80	24.37

Table 19. Conversion chart for Motomco Moisture Meter against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	12.09	21.20	14.46	34.40	16.83	47.90	19.26	61.10	21.63
8.30	12.14	21.50	14.51	34.70	16.89	48.20	19.31	61.40	21.68
8.60	12.20	21.80	14.57	35.00	16.94	48.50	19.37	61.70	21.74
8.90	12.25	22.10	14.62	35.30	16.99	48.80	19.42	62.00	21.79
9.20	12.30	22.40	14.68	35.60	17.05	49.10	19.47	62.30	21.85
9.50	12.36	22.70	14.73	35.90	17.10	49.40	19.53	62.60	21.90
9.80	12.41	23.00	14.78	36.20	17.16	49.70	19.58	62.90	21.95
10.10	12.46	23.30	14.84	36.50	17.21	50.00	19.64	63.20	22.01
10.40	12.52	23.60	14.89	36.80	17.26	50.30	19.69	63.50	22.06
10.70	12.57	23.90	14.94	37.10	17.32	50.60	19.74	63.80	22.11
11.00	12.63	24.20	15.00	37.40	17.37	50.90	19.80	64.10	22.17
11.30	12.68	24.50	15.05	37.70	17.42	51.20	19.85	64.40	22.22
11.60	12.73	24.80	15.11	38.00	17.48	51.50	19.90	64.70	22.28
11.90	12.79	25.10	15.16	38.30	17.53	51.80	19.96	65.00	22.33
12.20	12.84	25.40	15.21	38.60	17.59	52.10	20.01	65.30	22.38
12.50	12.90	25.70	15.27	38.90	17.64	52.40	20.07	65.60	22.44
12.80	12.95	26.00	15.32	39.20	17.69	52.70	20.12	65.90	22.49
13.10	13.00	26.30	15.38	39.50	17.75	53.00	20.17	66.20	22.55
13.40	13.06	26.60	15.43	39.80	17.80	53.30	20.23	66.50	22.50
13.70	13.11	26.90	15.48	40.10	17.86	53.60	20.28	66.80	22.65
14.00	13.17	27.20	15.54	40.40	17.91	53.90	20.34	67.10	22.71
14.30	13.22	27.50	15.59	40.70	17.96	54.20	20.39	67.40	22.76
14.60	13.27	27.80	15.65	41.00	18.02	54.50	20.44	67.70	22.62
14.90	13.33	28.10	15.70	41.30	18.07	54.80	20.50	68.00	22.87
15.20	13.38	28.40	15.75	41.60	18.13	55.10	20.55	68.30	22.92
15.50	13.44	28.70	15.81	41.90	18.18	55.40	20.61	68.60	22.98
15.80	13.49	29.00	15.86	42.20	18.23	55.70	20.66	68.90	23.03
16.10	13.54	29.30	15.92	42.50	18.29	56.00	20.71	69.20	23.09
16.40	13.60	29.60	15.97	42.80	18.34	56.30	20.77	69.50	23.14
16.70	13.65	29.90	16.02	43.10	18.40	56.60	20.82	69.80	23.19
17.00	13.70	30.20	16.08	43.40	18.45	56.90	20.87	70.10	23.25
17.30	13.76	30.50	16.13	43.70	18.50	57.20	20.93	70.40	23.30
17.60	13.81	30.80	16.18	44.00	18.56	57.50	20.98	70.70	23.35
17.90	13.87	31.10	16.24	44.30	18.61	57.80	21.04	71.00	23.41
18.20	13.92	31.40	16.29	44.60	18.66	58.10	21.09	71.30	23.46
18.50	13.97	31.70	16.35	44.90	18.72	58.40	21.14	71.60	23.52
18.80	14.03	32.00	16.40	45.20	18.77	58.70	21.20	71.90	23.57
19.10	14.08	32.30	16.45	45.50	18.83	59.00	21.25	72.20	23.62
19.40	14.14	32.60	16.51	45.80	18.88	59.30	21.31	72.50	23.68
19.70	14.19	32.90	16.56	46.10	18.93	59.60	21.36	72.80	23.73
20.00	14.24	33.20	16.62	46.70	19.04	59.90	21.41	73.10	23.79
20.30	14.30	33.50	16.67	47.00	19.10	60.20	21.47	73.40	23.84
20.60	14.35	33.80	16.72	47.30	19.15	60.50	21.52	73.70	23.89
20.90	14.41	34.10	16.78	47.60	19.20	60.80	21.58	74.00	23.95

Table 20. Conversion chart for the Motomco Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	12.21	21.20	14.31	34.40	16.41	47.90	18.57	61.10	20.67
8.30	12.25	21.50	14.36	34.70	16.46	48.20	18.61	61.40	20.72
8.60	12.30	21.80	14.40	35.00	16.51	48.50	18.66	61.70	20.76
8.90	12.35	22.10	14.45	35.30	16.56	48.80	18.71	62.00	20.81
9.20	12.40	22.40	14.50	35.60	16.60	49.10	18.76	62.30	20.86
9.50	12.44	22.70	14.55	35.90	16.65	49.40	18.80	62.60	20.91
9.80	12.49	23.00	14.60	36.20	16.70	49.70	18.85	62.90	20.96
10.10	12.54	23.30	14.64	36.50	16.75	50.00	18.90	63.20	21.00
10.40	12.59	23.60	14.69	36.80	16.80	50.30	18.95	63.50	21.05
10.70	12.64	23.90	14.74	37.10	16.84	50.60	19.00	63.80	21.10
11.00	12.68	24.20	14.79	37.40	16.89	50.90	19.04	64.10	21.15
11.30	12.73	24.50	14.84	37.70	16.94	51.20	19.09	64.40	21.20
11.60	12.78	24.80	14.88	38.00	16.99	51.50	19.14	64.70	21.24
11.90	12.83	25.10	14.93	38.30	17.04	51.80	19.19	65.00	21.29
12.20	12.87	25.40	14.98	38.60	17.08	52.10	19.23	65.30	21.34
12.50	12.92	25.70	15.03	38.90	17.13	52.40	19.28	65.60	21.39
12.80	12.97	26.00	15.07	39.20	17.18	52.70	19.33	65.90	21.43
13.10	13.02	26.30	15.12	39.50	17.23	53.00	19.38	66.20	21.48
13.40	13.07	26.60	15.17	39.80	17.27	53.30	19.43	66.50	21.53
13.70	13.11	26.90	15.22	40.10	17.32	53.60	19.47	66.80	21.58
14.00	13.16	27.20	15.27	40.40	17.37	53.90	19.52	67.10	21.63
14.30	13.21	27.50	15.31	40.70	17.42	54.20	19.57	67.40	21.67
14.60	13.26	27.80	15.36	41.00	17.47	54.50	19.62	67.70	21.72
14.90	13.31	28.10	15.41	41.30	17.51	54.80	19.67	68.00	21.77
15.20	13.35	28.40	15.46	41.60	17.56	55.10	19.71	68.30	21.82
15.50	13.40	28.70	15.50	41.90	17.61	55.40	19.76	68.60	21.86
15.80	13.45	29.00	15.55	42.20	17.66	55.70	19.81	68.90	21.91
16.10	13.50	29.30	15.60	42.50	17.70	56.00	19.86	69.20	21.96
16.40	13.54	29.60	15.65	42.80	17.75	56.30	19.90	69.50	22.01
16.70	13.59	29.90	15.70	43.10	17.80	56.60	19.95	69.80	22.06
17.00	13.64	30.20	15.74	43.40	17.85	58.90	20.00	70.10	22.10
17.30	13.69	30.50	15.79	43.70	17.90	57.20	20.05	70.40	22.15
17.60	13.74	30.80	15.84	44.00	17.94	57.50	20.10	70.70	22.20
17.90	13.78	31.10	15.89	44.30	17.99	57.80	20.14	71.00	22.25
18.20	13.83	31.40	15.94	44.60	18.04	58.10	20.19	71.30	22.30
18.50	13.88	31.70	15.98	44.90	18.09	58.40	20.24	71.60	22.34
18.80	13.93	32.00	16.03	45.20	18.13	58.70	20.29	71.90	22.39
19.10	13.97	32.30	16.08	45.50	18.18	59.00	20.33	72.20	22.44
19.40	14.02	32.60	16.13	45.80	18.23	59.30	20.38	72.50	22.49
19.70	14.07	32.90	16.17	46.10	18.28	59.60	20.43	72.80	22.53
20.00	14.12	33.20	16.22	46.70	18.37	59.90	20.48	73.10	22.58
20.30	14.17	33.50	16.27	47.00	18.42	60.20	20.53	73.40	22.63
20.60	14.21	33.80	16.32	47.30	18.47	60.50	20.57	73.70	22.68
20.90	14.26	34.10	16.37	47.60	18.52	60.80	20.62	74.00	22.73

Table 21. Conversion chart for the Motomco Moisture Meter against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	12.18	21.20	14.25	34.40	16.32	47.90	18.44	61.10	20.51
8.30	12.22	21.50	14.30	34.70	16.37	48.20	18.49	61.40	20.56
8.60	12.27	21.80	14.34	35.00	16.42	48.50	18.53	61.70	20.61
8.90	12.32	22.10	14.39	35.30	16.46	48.80	18.58	62.00	20.65
9.20	12.36	22.40	14.44	35.60	16.51	49.10	18.63	62.30	20.70
9.50	12.41	22.70	14.48	35.90	16.56	49.40	18.68	62.60	20.75
9.80	12.46	23.00	14.53	36.20	16.60	49.70	18.72	62.90	20.80
10.10	12.51	23.30	14.58	36.50	16.65	50.00	18.77	63.20	20.84
10.40	12.55	23.60	14.63	36.80	16.70	50.30	18.82	63.50	20.89
10.70	12.60	23.90	14.67	37.10	16.74	50.60	18.86	63.80	20.94
11.00	12.65	24.20	14.72	37.40	16.79	50.90	18.91	64.10	20.98
11.30	12.69	24.50	14.77	37.70	16.84	51.20	18.96	64.40	21.03
11.60	12.74	24.80	14.81	38.00	16.89	51.50	19.01	64.70	21.08
11.90	12.79	25.10	14.86	38.30	16.93	51.80	19.05	65.00	21.13
12.20	12.84	25.40	14.91	38.60	16.98	52.10	19.10	65.30	21.17
12.50	12.88	25.70	14.95	38.90	17.03	52.40	19.15	65.60	21.22
12.80	12.93	26.00	15.00	39.20	17.07	52.70	19.19	65.90	21.27
13.10	12.98	26.30	15.05	39.50	17.12	53.00	19.24	66.20	21.31
13.40	13.02	26.60	15.10	39.80	17.17	53.30	19.29	66.50	21.36
13.70	13.07	26.90	15.14	40.10	17.22	53.60	19.34	66.80	21.41
14.00	13.12	27.20	15.19	40.40	17.26	53.90	19.38	67.10	21.45
14.30	13.17	27.50	15.24	40.70	17.31	54.20	19.43	67.40	21.50
14.60	13.21	27.80	15.28	41.00	17.36	54.50	19.48	67.70	21.55
14.90	13.26	28.10	15.33	41.30	17.40	54.80	19.52	68.00	21.60
15.20	13.31	28.40	15.38	41.60	17.45	55.10	19.57	68.30	21.64
15.50	13.35	28.70	15.43	41.90	17.50	55.40	19.62	68.60	21.69
15.80	13.40	29.00	15.47	42.20	17.55	55.70	19.66	68.90	21.74
16.10	13.45	29.30	15.52	42.50	17.59	56.00	19.71	69.20	21.78
16.40	13.49	29.60	15.57	42.80	17.64	56.30	19.76	69.50	21.83
16.70	13.54	29.90	15.61	43.10	17.69	56.60	19.81	69.80	21.88
17.00	13.59	30.20	15.66	43.40	17.73	56.90	19.85	70.10	21.93
17.30	13.64	30.50	15.71	43.70	17.78	57.20	19.90	70.40	21.97
17.60	13.68	30.80	15.76	44.00	17.83	57.50	19.95	70.70	22.02
17.90	13.73	31.10	15.80	44.30	17.88	57.80	19.99	71.00	22.07
18.20	13.78	31.40	15.85	44.60	17.92	58.10	20.04	71.30	22.11
18.50	13.82	31.70	15.90	44.90	17.97	58.40	20.09	71.60	22.16
18.80	13.87	32.00	15.94	45.20	18.02	58.70	20.14	71.90	22.21
19.10	13.92	32.30	15.99	45.50	18.06	59.00	20.18	72.20	22.26
19.40	13.97	32.60	16.04	45.80	18.11	59.30	20.23	72.50	22.30
19.70	14.01	32.90	16.09	46.10	18.16	59.60	20.28	72.80	22.35
20.00	14.06	33.20	16.13	46.70	18.25	59.90	20.32	73.10	22.40
20.30	14.11	33.50	16.18	47.00	18.30	60.20	20.37	73.40	22.44
20.60	14.15	33.80	16.23	47.30	18.35	60.50	20.42	73.70	22.49
20.90	14.20	34.10	16.27	47.60	18.39	60.80	20.47	74.00	22.54

Table 22. Conversion chart for the Motomco Moisture Meter against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	12.46	21.20	14.45	34.40	16.44	47.90	18.48	61.10	20.48
8.30	12.50	21.50	14.50	34.70	16.49	48.20	18.53	61.40	20.52
8.60	12.55	21.80	14.54	35.00	16.54	48.50	18.57	61.70	20.57
8.90	12.59	22.10	14.59	35.30	16.58	48.80	18.62	62.00	20.61
9.20	12.64	22.40	14.63	35.60	16.63	49.10	18.66	62.30	20.66
9.50	12.68	22.70	14.68	35.90	16.67	49.40	18.71	62.60	20.70
9.80	12.73	23.00	14.72	36.20	16.72	49.70	18.75	62.90	20.75
10.10	12.78	23.30	14.77	36.50	16.76	50.00	18.80	63.20	20.79
10.40	12.82	23.60	14.81	36.80	16.81	50.30	18.85	63.50	20.84
10.70	12.87	23.90	14.86	37.10	16.85	50.60	18.89	63.80	20.88
11.00	12.91	24.20	14.90	37.40	16.90	50.90	18.94	64.10	20.93
11.30	12.96	24.50	14.95	37.70	16.94	51.20	18.98	64.40	20.97
11.60	13.00	24.80	14.99	38.00	16.99	51.50	19.03	64.70	21.02
11.90	13.05	25.10	15.04	38.30	17.03	51.80	19.07	65.00	21.07
12.20	13.09	25.40	15.09	38.60	17.08	52.10	19.12	65.30	21.11
12.50	13.14	25.70	15.13	38.90	17.12	52.40	19.16	65.60	21.16
12.80	13.18	26.00	15.18	39.20	17.17	52.70	19.21	65.90	21.20
13.10	13.23	26.30	15.22	39.50	17.21	53.00	19.25	66.20	21.25
13.40	13.27	26.60	15.27	39.80	17.26	53.30	19.30	66.50	21.29
13.70	13.32	26.90	15.31	40.10	17.31	53.60	19.34	66.80	21.34
14.00	13.36	27.20	15.36	40.40	17.35	53.90	19.39	67.10	21.38
14.30	13.41	27.50	15.40	40.70	17.40	54.20	19.43	67.40	21.43
14.60	13.45	27.80	15.45	41.00	17.44	54.50	19.48	67.70	21.47
14.90	13.50	28.10	15.49	41.30	17.49	54.80	19.52	68.00	21.52
15.20	13.55	28.40	15.54	41.60	17.53	55.10	19.57	88.30	21.56
15.50	13.59	28.70	15.58	41.90	17.58	55.40	19.62	68.60	21.61
15.80	13.64	29.00	15.63	42.20	17.62	55.70	19.66	68.90	21.65
16.10	13.68	29.30	15.67	42.50	17.67	56.00	19.71	69.20	21.70
16.40	13.73	29.60	15.72	42.80	17.71	56.30	19.75	69.50	21.74
16.70	13.77	29.90	15.76	43.10	17.76	56.60	19.80	69.80	21.79
17.00	13.82	30.20	15.81	43.40	17.80	56.90	19.84	70.10	21.84
17.30	13.86	30.50	15.86	43.70	17.85	57.20	19.89	70.40	21.88
17.60	13.91	30.80	15.90	44.00	17.89	57.50	19.93	70.70	21.93
17.90	13.95	31.10	15.95	44.30	17.94	57.80	19.98	71.00	21.97
18.20	14.00	31.40	15.99	44.60	17.98	58.10	20.02	71.30	22.02
18.50	14.04	31.70	16.04	44.90	18.03	58.40	20.07	71.60	22.06
18.80	14.09	32.00	16.08	45.20	18.08	58.70	20.11	71.90	22.11
19.10	14.13	32.30	16.13	45.50	18.12	59.00	20.16	72.20	22.15
19.40	14.18	32.60	16.17	45.80	18.17	59.30	20.20	72.50	22.20
19.70	14.22	32.90	16.22	46.10	18.21	59.60	20.25	72.80	22.24
20.00	14.27	33.20	16.26	46.70	18.30	59.90	20.29	73.10	22.29
20.30	14.32	33.50	16.31	47.00	18.35	60.20	20.34	73.40	22.33
20.60	14.36	33.80	16.35	47.30	18.39	60.50	20.39	73.70	22.38
20.90	14.41	34.10	16.40	47.60	18.44	60.80	20.43	74.00	22.42

Table 23. Conversion chart for the Insto Moisture Meter against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	5.45	17.00	14.39	26.00	23.32
8.20	5.65	17.20	14.58	26.20	23.52
8.40	5.85	17.40	14.78	26.40	23.72
8.60	6.04	17.60	14.98	26.60	23.92
8.80	6.24	17.80	15.18	26.80	24.12
9.00	6.44	18.00	15.38	27.00	24.32
9.20	6.64	18.20	15.58	27.20	24.52
9.40	6.84	18.40	15.78	27.40	24.71
9.60	7.04	18.60	15.97	27.60	24.91
9.80	7.24	18.80	16.17	27.80	25.11
10.00	7.43	19.00	16.37	28.00	25.31
10.20	7.63	19.20	16.57	28.20	25.51
10.40	7.83	19.40	16.77	28.40	25.71
10.60	8.03	19.60	16.97	28.60	25.91
10.80	8.23	19.80	17.17	28.80	26.10
11.00	8.43	20.00	17.37	29.00	26.30
11.20	8.63	20.20	17.56	29.20	26.50
11.40	8.62	20.40	17.76	29.40	26.70
11.60	9.02	20.60	17.96	29.60	26.90
11.80	9.22	20.80	18.16	29.80	27.10
12.00	9.42	21.00	18.36	30.00	27.30
12.20	9.62	21.20	18.56	30.20	27.49
12.40	9.82	21.40	18.76	30.40	27.69
12.60	10.02	21.60	18.95	30.60	27.89
12.80	10.21	21.80	19.15	30.80	28.09
13.00	10.41	22.00	19.35	31.00	28.29
13.20	10.61	22.20	19.55	31.20	28.49
13.40	10.81	22.40	19.75	31.40	28.69
13.60	11.01	22.60	19.95	31.60	28.88
13.80	11.21	22.80	20.15	31.80	29.08
14.00	11.41	23.00	20.34	32.00	29.28
14.20	11.61	23.20	20.54	32.20	29.48
14.40	11.80	23.40	20.74	32.40	29.68
14.60	12.00	23.60	20.94	32.60	29.88
14.80	12.20	23.80	21.14	32.80	30.08
15.00	12.40	24.00	21.34	33.00	30.28
15.20	12.60	24.20	21.54	33.20	30.47
15.40	12.80	24.40	21.73	33.40	30.67
15.60	13.00	24.60	21.93	33.60	30.87
15.80	13.19	24.80	22.13	33.80	31.07
16.00	13.39	25.00	22.33	34.00	31.27
16.20	13.59	25.20	22.53	34.20	31.47
16.40	13.79	25.40	22.73	34.40	31.67
16.60	13.99	25.60	22.93	34.60	31.86
16.80	14.19	25.80	23.12	34.80	32.06

Table 24. Conversion chart for the Insto Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	9.99	17.00	16.75	26.00	23.52
8.20	10.14	17.20	16.90	26.20	23.67
8.40	10.29	17.40	17.05	26.40	23.82
8.60	10.44	17.60	17.21	26.60	23.97
8.80	10.59	17.80	17.36	26.80	24.12
9.00	10.74	18.00	17.51	27.00	24.27
9.20	10.89	18.20	17.66	27.20	24.42
9.40	11.04	18.40	17.81	27.40	24.57
9.60	11.19	18.60	17.96	27.60	24.72
9.80	11.34	18.80	18.11	27.80	24.87
10.00	11.49	19.00	18.26	28.00	25.02
10.20	11.64	19.20	18.41	28.20	25.17
10.40	11.79	19.40	18.56	28.40	25.32
10.60	11.94	19.60	18.71	28.60	25.47
10.80	12.09	19.80	18.86	28.80	25.62
11.00	12.24	20.00	19.01	29.00	25.77
11.20	12.39	20.20	19.16	29.20	25.92
11.40	12.55	20.40	19.31	29.40	26.07
11.60	12.70	20.60	19.46	29.60	26.22
11.80	12.85	20.80	19.61	29.80	26.37
12.00	13.00	21.00	19.76	30.00	26.53
12.20	13.15	21.20	19.91	30.20	26.68
12.40	13.30	21.40	20.06	30.40	26.83
12.60	13.45	21.60	20.21	30.60	26.98
12.80	13.60	21.80	20.36	30.80	27.13
13.00	13.75	22.00	20.51	31.00	27.28
13.20	13.90	22.20	20.66	31.20	27.43
13.40	14.05	22.40	20.81	31.40	27.58
13.60	14.20	22.60	20.96	31.60	27.73
13.80	14.35	22.80	21.11	31.80	27.88
14.00	14.50	23.00	21.26	32.00	28.03
14.20	14.65	23.20	21.41	32.20	28.18
14.40	14.80	23.40	21.56	32.40	28.33
14.60	14.95	23.60	21.71	32.60	28.48
14.80	15.10	23.80	21.87	32.80	28.63
15.00	15.25	24.00	22.02	33.00	28.78
15.20	15.40	24.20	22.17	33.20	28.93
15.40	15.55	24.40	22.32	33.40	29.08
15.60	15.70	24.60	22.47	33.60	29.23
15.80	15.85	24.80	22.62	33.80	29.38
16.00	16.00	25.00	22.77	34.00	29.53
16.20	16.15	25.20	22.92	34.20	29.68
16.40	16.30	25.40	23.07	34.40	29.83
16.60	16.45	25.60	23.22	34.60	29.98
16.80	16.60	25.80	23.37	34.80	30.13

Table 25. Conversion chart for the Insto Moisture Meter against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	10.62	17.00	15.89	26.00	21.16
8.20	10.74	17.20	16.01	26.20	21.27
8.40	10.85	17.40	16.12	26.40	21.39
8.60	10.97	17.60	16.24	26.60	21.51
8.80	11.09	17.80	16.36	26.80	21.63
9.00	11.21	18.00	16.47	27.00	21.74
9.20	11.32	18.20	16.59	27.20	21.86
9.40	11.44	18.40	16.71	27.40	21.98
9.60	11.56	18.60	16.83	27.60	22.09
9.80	11.67	18.80	16.94	27.80	22.21
10.00	11.79	19.00	17.06	28.00	22.33
10.20	11.91	19.20	17.18	28.20	22.45
10.40	12.03	19.40	17.29	28.40	22.56
10.60	12.14	19.60	17.41	28.60	22.68
10.80	12.26	19.80	17.53	28.80	22.80
11.00	12.38	20.00	17.65	29.00	22.91
11.20	12.49	20.20	17.76	29.20	23.03
11.40	12.61	20.40	17.88	29.40	23.15
11.60	12.73	20.60	18.00	29.60	23.26
11.80	12.84	20.80	18.11	29.80	23.38
12.00	12.96	21.00	18.23	30.00	23.50
12.20	13.08	21.20	18.35	30.20	23.62
12.40	13.20	21.40	18.46	30.40	23.73
12.60	13.31	21.60	18.58	30.60	23.85
12.80	13.43	21.80	18.70	30.80	23.97
13.00	13.55	22.00	18.82	31.00	24.08
13.20	13.66	22.20	18.93	31.20	24.20
13.40	13.78	22.40	19.05	31.40	24.32
13.60	13.90	22.60	19.17	31.60	24.44
13.80	14.02	22.80	19.28	31.80	24.55
14.00	14.13	23.00	19.40	32.00	24.67
14.20	14.25	23.20	19.52	32.20	24.79
14.40	14.37	23.40	19.64	32.40	24.90
14.60	14.48	23.60	19.75	32.60	25.02
14.80	14.60	23.80	19.87	32.80	25.14
15.00	14.72	24.00	19.99	33.00	25.26
15.20	14.84	24.20	20.10	33.20	25.37
15.40	14.95	24.40	20.22	33.40	25.49
15.60	15.07	24.60	20.34	33.60	25.61
15.80	15.19	24.80	20.45	33.80	25.72
16.00	15.30	25.00	20.57	34.00	25.84
16.20	15.42	25.20	20.69	34.20	25.96
16.40	15.54	25.40	20.81	34.40	26.07
16.60	15.65	25.60	20.92	34.60	26.19
16.80	15.77	25.80	21.04	34.80	26.31

Table 26. Conversion chart for Insto Moisture Meter against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	11.14	17.00	16.28	26.00	21.42
8.20	11.25	17.20	16.39	26.20	21.53
8.40	11.37	17.40	16.50	26.40	21.64
8.60	11.48	17.60	16.62	26.60	21.76
8.80	11.59	17.80	16.73	26.80	21.87
9.00	11.71	18.00	16.85	27.00	21.99
9.20	11.82	18.20	16.96	27.20	22.10
9.40	11.94	18.40	17.08	27.40	22.21
9.60	12.05	18.60	17.19	27.60	22.33
9.80	12.16	18.80	17.30	27.80	22.44
10.00	12.28	19.00	17.42	28.00	22.56
10.20	12.39	19.20	17.53	28.20	22.67
10.40	12.51	19.40	17.65	28.40	22.79
10.60	12.62	19.60	17.76	28.60	22.90
10.80	12.74	19.80	17.87	28.80	23.01
11.00	12.85	20.00	17.99	29.00	23.13
11.20	12.96	20.20	18.10	29.20	23.24
11.40	13.08	20.40	18.22	29.40	23.36
11.60	13.19	20.60	18.33	29.60	23.47
11.80	13.31	20.80	18.45	29.80	23.58
12.00	13.42	21.00	18.56	30.00	23.70
12.20	13.54	21.20	18.67	30.20	23.81
12.40	13.65	21.40	18.79	30.40	23.93
12.60	13.76	21.60	18.90	30.60	24.04
12.80	13.88	21.80	19.02	30.80	24.16
13.00	13.99	22.00	19.13	31.00	24.27
13.20	14.11	22.20	19.25	31.20	24.38
13.40	14.22	22.40	19.36	31.40	24.50
13.60	14.33	22.60	19.47	31.60	24.61
13.80	14.45	22.80	19.59	31.80	24.73
14.00	14.56	23.00	19.70	32.00	24.84
14.20	14.68	23.20	19.82	32.20	24.96
14.40	14.79	23.40	19.93	32.40	25.07
14.60	14.91	23.60	20.04	32.60	25.18
14.80	15.02	23.80	20.16	32.80	25.30
15.00	15.13	24.00	20.27	33.00	25.41
15.20	15.25	24.20	20.39	33.20	25.53
15.40	15.36	24.40	20.50	33.40	25.64
15.60	15.48	24.60	20.62	33.60	25.75
15.80	15.59	24.80	20.73	33.80	25.87
16.00	15.71	25.00	20.84	34.00	25.98
16.20	15.82	25.20	20.96	34.20	26.10
16.40	15.93	25.40	21.07	34.40	26.21
16.60	16.05	25.60	21.19	34.60	26.33
16.80	16.16	25.80	21.30	34.80	26.44

Table 27. Conversion chart for the Datatec-P25 Moisture Analyzer against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.76	17.00	15.13	26.00	22.50
8.20	7.92	17.20	15.29	26.20	22.67
8.40	8.09	17.40	15.46	26.40	22.83
8.60	8.25	17.60	15.62	26.60	22.99
8.80	8.41	17.80	15.78	26.80	23.16
9.00	8.58	18.00	15.95	27.00	23.32
9.20	8.74	18.20	16.11	27.20	23.48
9.40	8.90	18.40	16.28	27.40	23.65
9.60	9.07	18.60	16.44	27.60	23.81
9.80	9.23	18.80	16.60	27.80	23.98
10.00	9.40	19.00	16.77	28.00	24.14
10.20	9.56	19.20	16.93	28.20	24.30
10.40	9.72	19.40	17.10	28.40	24.47
10.60	9.89	19.60	17.26	28.60	24.63
10.80	10.05	19.80	17.42	28.80	24.80
11.00	10.22	20.00	17.59	29.00	24.96
11.20	10.38	20.20	17.75	29.20	25.12
11.40	10.54	20.40	17.91	29.40	25.29
11.60	10.71	20.60	18.08	29.60	25.45
11.80	10.87	20.80	18.24	29.80	25.61
12.00	11.03	21.00	18.41	30.00	25.78
12.20	11.20	21.20	18.57	30.20	25.94
12.40	11.36	21.40	18.73	30.40	26.11
12.60	11.53	21.60	18.90	30.60	26.27
12.80	11.69	21.80	19.06	30.80	26.43
13.00	11.85	22.00	19.23	31.00	26.60
13.20	12.02	22.20	19.39	31.20	26.76
13.40	12.18	22.40	19.55	31.40	26.92
13.60	12.34	22.60	19.72	31.60	27.09
13.80	12.51	22.80	19.88	31.80	27.25
14.00	12.67	23.00	20.04	32.00	27.42
14.20	12.84	23.20	20.21	32.20	27.58
14.40	13.00	23.40	20.37	32.40	27.74
14.60	13.16	23.60	20.54	32.60	27.91
14.80	13.33	23.80	20.70	32.80	28.07
15.00	13.49	24.00	20.86	33.00	28.24
15.20	13.66	24.20	21.03	33.20	28.40
15.40	13.82	24.40	21.19	33.40	28.56
15.60	13.98	24.60	21.35	33.60	28.73
15.80	14.15	24.80	21.52	33.80	28.89
16.00	14.31	25.00	21.68	34.00	29.05
16.20	14.47	25.20	21.85	34.20	29.22
16.40	14.64	25.40	22.01	34.40	29.38
16.60	14.80	25.60	22.17	34.60	29.55
16.80	14.97	25.80	22.34	34.80	29.71

Table 28. Conversion chart for the Datatec-P25 Moisture Analyzer against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.95	17.00	14.78	26.00	21.61
8.20	8.10	17.20	14.93	26.20	21.76
8.40	8.25	17.40	15.08	26.40	21.91
8.60	8.40	17.60	15.23	26.60	22.06
8.80	8.56	17.80	15.38	26.80	22.21
9.00	8.71	18.00	15.54	27.00	22.36
9.20	8.86	18.20	15.69	27.20	22.52
9.40	9.01	18.40	15.84	27.40	22.67
9.60	9.16	18.60	15.99	27.60	22.82
9.80	9.32	18.80	16.14	27.80	22.97
10.00	9.47	19.00	16.30	28.00	23.12
10.20	9.62	19.20	16.45	28.20	23.28
10.40	9.77	19.40	16.60	28.40	23.43
10.60	9.92	19.60	16.75	28.60	23.58
10.80	10.07	19.80	16.90	28.80	23.73
11.00	10.23	20.00	17.05	29.00	23.88
11.20	10.38	20.20	17.21	29.20	24.03
11.40	10.53	20.40	17.36	29.40	24.19
11.60	10.68	20.60	17.51	29.60	24.34
11.80	10.83	20.80	17.66	29.80	24.49
12.00	10.98	21.00	17.81	30.00	24.64
12.20	11.14	21.20	17.96	30.20	24.79
12.40	11.29	21.40	18.12	30.40	24.94
12.60	11.44	21.60	18.27	30.60	25.10
12.80	11.59	21.80	18.42	30.80	25.25
13.00	11.74	22.00	18.57	31.00	25.40
13.20	11.89	22.20	18.72	31.20	25.55
13.40	12.05	22.40	18.87	31.40	25.70
13.60	12.20	22.60	19.03	31.60	25.85
13.80	12.35	22.80	19.18	31.80	26.01
14.00	12.50	23.00	19.33	32.00	26.16
14.20	12.65	23.20	19.48	32.20	26.31
14.40	12.81	23.40	19.63	32.40	26.46
14.60	12.96	23.60	19.79	32.60	26.61
14.80	13.11	23.80	19.94	32.80	26.77
15.00	13.26	24.00	20.09	33.00	26.92
15.20	13.41	24.20	20.24	33.20	27.07
15.40	13.56	24.40	20.39	33.40	27.22
15.60	13.72	24.60	20.54	33.60	27.37
15.80	13.87	24.80	20.70	33.80	27.52
16.00	14.02	25.00	20.85	34.00	27.68
16.20	14.17	25.20	21.00	34.20	27.83
16.40	14.32	25.40	21.15	34.40	27.98
16.60	14.47	25.60	21.30	34.60	28.13
16.80	14.63	25.80	21.45	34.80	28.28

Table 29. Conversion chart for the Datatec-P25 Moisture Analyzer against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.53	17.00	14.83	26.00	21.13
8.20	8.67	17.20	14.97	26.20	21.27
8.40	8.81	17.40	15.11	26.40	21.41
8.60	8.95	17.60	15.25	26.60	21.55
8.80	9.09	17.80	15.39	26.80	21.69
9.00	9.23	18.00	15.53	27.00	21.83
9.20	9.37	18.20	15.67	27.20	21.97
9.40	9.51	18.40	15.81	27.40	22.11
9.60	9.65	18.60	15.95	27.60	22.25
9.80	9.79	18.80	16.09	27.80	22.39
10.00	9.93	19.00	16.23	28.00	22.53
10.20	10.07	19.20	16.37	28.20	22.67
10.40	10.21	19.40	16.51	28.40	22.81
10.60	10.35	19.60	16.65	28.60	22.95
10.80	10.49	19.80	16.79	28.80	23.09
11.00	10.63	20.00	16.93	29.00	23.23
11.20	10.77	20.20	17.07	29.20	23.37
11.40	10.91	20.40	17.21	29.40	23.51
11.60	11.05	20.60	17.35	29.60	23.65
11.80	11.19	20.80	17.49	29.80	23.79
12.00	11.33	21.00	17.63	30.00	23.93
12.20	11.47	21.20	17.77	30.20	24.07
12.40	11.61	21.40	17.91	30.40	24.21
12.60	11.75	21.60	18.05	30.60	24.35
12.80	11.89	21.80	18.19	30.80	24.49
13.00	12.03	22.00	18.33	31.00	24.63
13.20	12.17	22.20	18.47	31.20	24.77
13.40	12.31	22.40	18.61	31.40	24.91
13.60	12.45	22.60	18.75	31.60	25.05
13.80	12.59	22.80	18.89	31.80	25.19
14.00	12.73	23.00	19.03	32.00	25.33
14.20	12.87	23.20	19.17	32.20	25.47
14.40	13.01	23.40	19.31	32.40	25.61
14.60	13.15	23.60	19.45	32.60	25.75
14.80	13.29	23.80	19.59	32.80	25.89
15.00	13.43	24.00	19.73	33.00	26.03
15.20	13.57	24.20	19.87	33.20	26.17
15.40	13.71	24.40	20.01	33.40	26.31
15.60	13.85	24.60	20.15	33.60	26.45
15.80	13.99	24.80	20.29	33.80	26.59
16.00	14.13	25.00	20.43	34.00	26.73
16.20	14.27	25.20	20.57	34.20	26.87
16.40	14.41	25.40	20.71	34.40	27.01
16.60	14.55	25.60	20.85	34.60	27.15
16.80	14.69	25.80	20.99	34.80	27.29

Table 3C. Conversion chart for the Datatec-P25 Moisture Analyzer against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.39	17.00	14.94	26.00	21.50
8.20	8.54	17.20	15.09	26.20	21.64
8.40	8.68	17.40	15.24	26.40	21.79
8.60	8.83	17.60	15.38	26.60	21.93
8.80	8.97	17.80	15.53	26.80	22.08
9.00	9.12	18.00	15.67	27.00	22.22
9.20	9.27	18.20	15.82	27.20	22.37
9.40	9.41	18.40	15.96	27.40	22.52
9.60	9.56	18.60	16.11	27.60	22.66
9.80	9.70	18.80	16.25	27.80	22.81
10.00	9.85	19.00	16.40	28.00	22.95
10.20	9.99	19.20	16.55	28.20	23.10
10.40	10.14	19.40	16.69	28.40	23.24
10.60	10.28	19.60	16.84	28.60	23.39
10.80	10.43	19.80	16.98	28.80	23.53
11.00	10.58	20.00	17.13	29.00	23.68
11.20	10.72	20.20	17.27	29.20	23.83
11.40	10.87	20.40	17.42	29.40	23.97
11.60	11.01	20.60	17.56	29.60	24.12
11.80	11.16	20.80	17.71	29.80	24.26
12.00	11.30	21.00	17.86	30.00	24.41
12.20	11.45	21.20	18.00	30.20	24.55
12.40	11.60	21.40	18.15	30.40	24.70
12.60	11.74	21.60	18.29	30.60	24.84
12.80	11.89	21.80	18.44	30.80	24.99
13.00	12.03	22.00	18.58	31.00	25.14
13.20	12.18	22.20	18.73	31.20	25.28
13.40	12.32	22.40	18.88	31.40	25.43
13.60	12.47	22.60	19.02	31.60	25.57
13.80	12.61	22.80	19.17	31.80	25.72
14.00	12.76	23.00	19.31	32.00	25.86
14.20	12.91	23.20	19.46	32.20	26.01
14.40	13.05	23.40	19.60	32.40	26.18
14.60	13.20	23.60	19.75	32.60	26.30
14.80	13.34	23.80	19.89	32.80	26.45
15.00	13.49	24.00	20.04	33.00	26.59
15.20	13.63	24.20	20.19	33.20	26.74
15.40	13.78	24.40	20.33	33.40	26.88
15.60	13.92	24.60	20.48	33.60	27.03
15.80	14.07	24.80	20.62	33.80	27.17
16.00	14.22	25.00	20.77	34.00	27.32
16.20	14.36	25.20	20.91	34.20	27.47
16.40	14.51	25.40	21.06	34.40	27.61
16.60	14.65	25.60	21.20	34.60	27.76
16.80	14.80	25.80	21.35	34.80	27.90

Table 31. Conversion chart for Kett Riceter-L Moisture Meter against the Oven Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.34	17.00	16.34	26.00	25.34
8.20	7.54	17.20	16.54	26.20	25.54
8.40	7.74	17.40	16.74	26.40	25.74
8.60	7.94	17.60	16.94	26.60	25.94
8.80	8.14	17.80	17.14	26.80	26.14
9.00	8.34	18.00	17.34	27.00	26.34
9.20	8.54	18.20	17.54	27.20	26.54
9.40	8.74	18.40	17.74	27.40	26.74
9.60	8.94	18.60	17.94	27.60	26.94
9.80	9.14	18.80	18.14	27.80	27.14
10.00	9.34	19.00	18.34	28.00	27.34
10.20	9.54	19.20	18.54	28.20	27.54
10.40	9.74	19.40	18.74	28.40	27.74
10.60	9.94	19.60	18.94	28.60	27.94
10.80	10.14	19.80	19.14	28.80	28.14
11.00	10.34	20.00	19.34	29.00	28.34
11.20	10.54	20.20	19.54	29.20	28.54
11.40	10.74	20.40	19.74	29.40	28.74
11.60	10.94	20.60	19.94	29.60	28.94
11.80	11.14	20.80	20.14	29.80	29.14
12.00	11.34	21.00	20.34	30.00	29.34
12.20	11.54	21.20	20.54	30.20	29.54
12.40	11.74	21.40	20.74	30.40	29.74
12.60	11.94	21.60	20.94	30.60	29.94
12.80	12.14	21.80	21.14	30.80	30.14
13.00	12.34	22.00	21.34	31.00	30.34
13.20	12.54	22.20	21.54	31.20	30.54
13.40	12.74	22.40	21.74	31.40	30.74
13.60	12.94	22.60	21.94	31.60	30.94
13.80	13.14	22.80	22.14	31.80	31.14
14.00	13.34	23.00	22.34	32.00	31.34
14.20	13.54	23.20	22.54	32.20	31.54
14.40	13.74	23.40	22.74	32.40	31.74
14.60	13.94	23.60	22.94	32.60	31.94
14.80	14.14	23.80	23.14	32.80	32.14
15.00	14.34	24.00	23.34	33.00	32.34
15.20	14.54	24.20	23.54	33.20	32.54
15.40	14.74	24.40	23.74	33.40	32.74
15.60	14.94	24.60	23.94	33.60	32.94
15.80	15.14	24.80	24.14	33.80	33.14
16.00	15.34	25.00	24.34	34.00	33.34
16.20	15.54	25.20	24.54	34.20	33.54
16.40	15.74	25.40	24.74	34.40	33.74
16.60	15.94	25.60	24.94	34.60	33.94
16.80	16.14	25.80	25.14	34.80	34.14

Table 32. Conversion chart for Kett Riceter-L Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	6.92	17.00	16.12	26.00	25.31
8.20	7.12	17.20	16.32	26.20	25.52
8.40	7.33	17.40	16.52	26.40	25.72
8.60	7.53	17.60	16.73	26.60	25.93
8.80	7.73	17.80	16.93	26.80	26.13
9.00	7.94	18.00	17.14	27.00	26.34
9.20	8.14	18.20	17.34	27.20	26.54
9.40	8.35	18.40	17.55	27.40	26.74
9.60	8.55	18.60	17.75	27.60	26.95
9.80	8.76	18.80	17.95	27.80	27.15
10.00	8.96	19.00	18.16	28.00	27.36
10.20	9.17	19.20	18.36	28.20	27.56
10.40	9.37	19.40	18.57	28.40	27.77
10.60	9.57	19.60	18.77	28.60	27.97
10.80	9.78	19.80	18.98	28.80	28.17
11.00	9.98	20.00	19.18	29.00	28.38
11.20	10.19	20.20	19.39	29.20	28.58
11.40	10.39	20.40	19.59	29.40	28.79
11.60	10.60	20.60	19.79	29.60	28.99
11.80	10.80	20.80	20.00	29.80	29.20
12.00	11.01	21.00	20.20	30.00	29.40
12.20	11.21	21.20	20.41	30.20	29.61
12.40	11.41	21.40	20.61	30.40	29.81
12.60	11.62	21.60	20.82	30.60	30.01
12.80	11.82	21.80	21.02	30.80	30.22
13.00	12.03	22.00	21.23	31.00	30.42
13.20	12.23	22.20	21.43	31.20	30.63
13.40	12.44	22.40	21.63	31.40	30.83
13.60	12.64	22.60	21.84	31.60	31.04
13.80	12.84	22.80	22.04	31.80	31.24
14.00	13.05	23.00	22.25	32.00	31.45
14.20	13.25	23.20	22.45	32.20	31.65
14.40	13.46	23.40	22.66	32.40	31.85
14.60	13.66	23.60	22.86	32.60	32.06
14.80	13.87	23.80	23.06	32.80	32.26
15.00	14.07	24.00	23.27	33.00	32.47
15.20	14.28	24.20	23.47	33.20	32.67
15.40	14.48	24.40	23.68	33.40	32.88
15.60	14.68	24.60	23.88	33.60	33.08
15.80	14.89	24.80	24.09	33.80	33.28
16.00	15.09	25.00	24.29	34.00	33.49
16.20	15.30	25.20	24.50	34.20	33.69
16.40	15.50	25.40	24.70	34.40	33.90
16.60	15.71	25.60	24.90	34.60	34.10
16.80	15.91	25.80	25.11	34.80	34.31

Table 33. Conversion chart for Kett Riceter-L Moisture Meter against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.25	17.00	16.09	26.00	24.93
8.20	7.45	17.20	16.28	26.20	25.12
8.40	7.64	17.40	16.48	26.40	25.32
8.60	7.84	17.60	16.68	26.60	25.51
8.80	8.03	17.80	16.87	26.80	25.71
9.00	8.23	18.00	17.07	27.00	25.91
9.20	8.43	18.20	17.27	27.20	26.10
9.40	8.62	18.40	17.46	27.40	26.30
9.60	8.82	18.60	17.66	27.60	26.50
9.80	9.02	18.80	17.85	27.80	26.69
10.00	9.21	19.00	18.05	28.00	26.89
10.20	9.41	19.20	18.25	28.20	27.09
10.40	9.61	19.40	18.44	28.40	27.28
10.60	9.80	19.60	18.64	28.60	27.48
10.80	10.00	19.80	18.84	28.80	27.67
11.00	10.20	20.00	19.03	29.00	27.67
11.20	10.39	20.20	19.23	29.20	28.07
11.40	10.59	20.40	19.43	29.40	28.26
11.60	10.78	20.60	19.62	29.60	28.46
11.80	10.98	20.80	19.82	29.80	28.66
12.00	11.18	21.00	20.02	30.00	28.85
12.20	11.37	21.20	20.21	30.20	29.05
12.40	11.57	21.40	20.41	30.40	29.25
12.60	11.77	21.60	20.60	30.60	29.44
12.80	11.96	21.80	20.80	30.80	29.64
13.00	12.16	22.00	21.00	31.00	29.84
13.20	12.36	22.20	21.19	31.20	30.03
13.40	12.55	22.40	21.39	31.40	30.23
13.60	12.75	22.60	21.59	31.60	30.42
13.80	12.94	22.80	21.78	31.80	30.62
14.00	13.14	23.00	21.98	32.00	30.82
14.20	13.34	23.20	22.18	32.20	31.01
14.40	13.53	23.40	22.37	32.40	31.21
14.60	13.73	23.60	22.57	32.60	31.41
14.80	13.93	23.80	22.76	32.80	31.60
15.00	14.12	24.00	22.96	33.00	31.80
15.20	14.32	24.20	23.16	33.20	32.00
15.40	14.52	24.40	23.35	33.40	32.19
15.60	14.71	24.60	23.55	33.60	32.39
15.80	14.91	24.80	23.75	33.80	32.58
16.00	15.11	25.00	23.94	34.00	32.78
16.20	15.30	25.20	24.14	34.20	32.98
16.40	15.50	25.40	24.34	34.40	33.17
16.60	15.69	25.60	24.53	34.60	33.37
16.80	15.89	25.80	24.73	34.80	33.57

Table 34. Conversion chart for the Kett Riceter-L Moisture Meter against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.52	17.00	16.39	26.00	25.26
8.20	7.71	17.20	16.59	26.20	25.46
8.40	7.91	17.40	16.78	26.40	25.66
8.60	8.11	17.60	16.98	26.60	25.85
8.80	8.31	17.80	17.18	26.80	26.05
9.00	8.50	18.00	17.38	27.00	26.25
9.20	8.70	18.20	17.57	27.20	26.45
9.40	8.90	18.40	17.77	27.40	26.64
9.60	9.09	18.60	17.97	27.60	26.84
9.80	9.29	18.80	18.16	27.80	27.04
10.00	9.49	19.00	18.36	28.00	27.24
10.20	9.69	19.20	18.56	28.20	27.43
10.40	9.88	19.40	18.76	28.40	27.63
10.60	10.08	19.60	18.95	28.60	27.83
10.80	10.28	19.80	19.15	28.80	28.02
11.00	10.47	20.00	19.35	29.00	28.22
11.20	10.67	20.20	19.54	29.20	28.42
11.40	10.87	20.40	19.74	29.40	28.62
11.60	11.07	20.60	19.94	29.60	28.81
11.80	11.26	20.80	20.14	29.80	29.01
12.00	11.46	21.00	20.33	30.00	29.21
12.20	11.66	21.20	20.53	30.20	29.40
12.40	11.85	21.40	20.73	30.40	29.60
12.60	12.05	21.60	20.93	30.60	29.80
12.80	12.25	21.80	21.12	30.80	30.00
13.00	12.45	22.00	21.32	31.00	30.19
13.20	12.64	22.20	21.52	31.20	30.39
13.40	12.84	22.40	21.71	31.40	30.59
13.60	13.04	22.60	21.91	31.60	30.78
13.80	13.24	22.80	22.11	31.80	30.98
14.00	13.43	23.00	22.31	32.00	31.18
14.20	13.63	23.20	22.50	32.20	31.38
14.40	13.83	23.40	22.70	32.40	31.57
14.60	14.02	23.60	22.90	32.60	31.77
14.80	14.22	23.80	23.09	32.80	31.97
15.00	14.42	24.00	23.29	33.00	32.16
15.20	14.62	24.20	23.49	33.20	32.36
15.40	14.81	24.40	23.69	33.40	32.56
15.60	15.01	24.60	23.88	33.60	32.76
15.80	15.21	24.80	24.08	33.80	32.95
16.00	15.40	25.00	24.28	34.00	33.15
16.20	15.60	25.20	24.47	34.20	33.35
16.40	15.80	25.40	24.67	34.40	33.54
16.60	16.00	25.60	24.87	34.60	33.74
16.80	16.19	25.80	25.07	34.80	33.94

Table 35. Conversion Chart for Delmhorst Crop Moisture Detector against the Ovem Standard Method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.76	17.00	16.89	26.00	25.01
8.20	8.94	17.20	17.07	26.20	25.19
8.40	9.12	17.40	17.25	26.40	25.37
8.60	9.31	17.60	17.43	26.60	25.55
8.80	9.49	17.80	17.61	26.80	25.73
9.00	9.67	18.00	17.79	27.00	25.91
9.20	9.85	18.20	17.97	27.20	26.10
9.40	10.03	18.40	18.15	27.40	26.28
9.60	10.21	18.60	18.33	27.60	26.46
9.80	10.39	18.80	18.51	27.80	26.64
10.00	10.57	19.00	18.69	28.00	26.82
10.20	10.75	19.20	18.87	28.20	27.00
10.40	10.93	19.40	19.05	28.40	27.18
10.60	11.11	19.60	19.23	28.60	27.36
10.80	11.29	19.80	19.42	28.80	27.54
11.00	11.47	20.00	19.60	29.00	27.72
11.20	11.65	20.20	19.78	29.20	27.90
11.40	11.83	20.40	19.96	29.40	28.08
11.60	12.01	20.60	20.14	29.60	28.26
11.80	12.19	20.80	20.32	29.80	28.44
12.00	12.37	21.00	20.50	30.00	28.62
12.20	12.55	21.20	20.68	30.20	28.80
12.40	12.7	21.40	20.86	30.40	28.98
12.60	12.92	21.60	21.04	30.60	29.16
12.80	13.10	21.80	21.22	30.80	29.35
13.00	13.28	22.00	21.40	31.00	29.53
13.20	13.46	22.20	21.58	31.20	29.71
13.40	13.64	22.40	21.76	31.40	29.89
13.60	13.82	22.60	21.94	31.60	30.07
13.80	14.00	22.80	22.12	31.80	30.25
14.00	14.18	23.00	22.30	32.00	30.43
14.20	14.36	23.20	22.48	32.20	30.61
14.40	14.54	23.40	22.67	32.40	30.79
14.60	14.72	23.60	22.85	32.60	30.97
14.80	14.90	23.80	23.03	32.80	31.15
15.00	15.08	24.00	23.21	33.00	31.33
15.20	15.26	24.20	23.39	33.20	31.51
15.40	15.44	24.40	23.57	33.40	31.69
15.60	15.62	24.60	23.75	33.60	31.87
15.80	15.80	24.80	23.93	33.80	32.05
16.00	15.99	25.00	24.11	34.00	32.23
16.20	16.17	25.20	24.29	34.20	32.41
16.40	16.35	25.40	24.47	34.40	32.59
16.60	16.53	25.60	24.65	34.60	32.78
16.80	16.71	25.80	24.83	34.80	32.96

Table 36. Conversion chart for Delmhorst Crop Moisture Detector against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.94	17.00	15.96	26.00	22.98
8.20	9.10	17.20	16.12	26.20	23.14
8.40	9.25	17.40	16.27	26.40	23.29
8.60	9.41	17.60	16.43	26.60	23.45
8.80	9.57	17.80	16.59	26.80	23.61
9.00	9.72	18.00	16.74	27.00	23.76
9.20	9.88	18.20	16.90	27.20	23.92
9.40	10.03	18.40	17.05	27.40	24.07
9.60	10.19	18.60	17.21	27.60	24.23
9.80	10.35	18.80	17.37	27.80	24.39
10.00	10.50	19.00	17.52	28.00	24.54
10.20	10.66	19.20	17.68	28.20	24.70
10.40	10.81	19.40	17.83	28.40	24.85
10.60	10.97	19.60	17.99	28.60	25.01
10.80	11.13	19.80	18.15	28.80	25.17
11.00	11.28	20.00	18.30	29.00	25.32
11.20	11.44	20.20	18.46	29.20	25.48
11.40	11.59	20.40	18.61	29.40	25.63
11.60	11.75	20.60	18.77	29.60	25.79
11.80	11.91	20.80	18.93	29.80	25.95
12.00	12.06	21.00	19.08	30.00	26.10
12.20	12.22	21.20	19.24	30.20	26.26
12.40	12.37	21.40	19.39	30.40	26.41
12.60	12.53	21.60	19.55	30.60	26.57
12.80	12.69	21.80	19.71	30.80	26.73
13.00	12.84	22.00	19.86	31.00	26.88
13.20	13.00	22.20	20.02	31.20	27.04
13.40	13.15	22.40	20.17	31.40	27.19
13.60	13.31	22.60	20.33	31.60	27.35
13.80	13.47	22.80	20.49	31.80	27.51
14.00	13.62	23.00	20.64	32.00	27.66
14.20	13.78	23.20	20.80	32.20	27.82
14.40	13.93	23.40	20.95	32.40	27.97
14.60	14.09	23.60	21.11	32.60	28.13
14.80	14.25	23.80	21.27	32.80	28.29
15.00	14.40	24.00	21.42	33.00	28.44
15.20	14.56	24.20	21.58	33.20	28.60
15.40	14.71	24.40	21.73	33.40	28.75
15.60	14.87	24.60	21.89	33.60	28.91
15.80	15.03	24.80	22.05	33.80	29.07
16.00	15.18	25.00	22.20	34.00	29.22
16.20	15.34	25.20	22.36	34.20	29.38
16.40	15.49	25.40	22.51	34.40	29.53
16.60	15.65	25.60	22.67	34.60	29.69
16.80	15.81	25.80	22.83	34.80	29.85

Table 37. Conversion chart for the Delmhorst Crop Moisture Detector against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.72	17.00	16.95	26.00	25.18
8.20	8.90	17.20	17.13	26.20	25.36
8.40	9.08	17.40	17.32	26.40	25.55
8.60	9.27	17.60	17.50	26.60	25.73
8.80	9.45	17.80	17.68	26.80	25.91
9.00	9.63	18.00	17.86	27.00	26.10
9.20	9.82	18.20	18.05	27.20	26.28
9.40	10.00	18.40	18.23	27.40	26.46
9.60	10.18	18.60	18.41	27.60	26.64
9.80	10.37	18.80	18.60	27.80	26.83
10.00	10.55	19.00	18.78	28.00	27.01
10.20	10.73	19.20	18.96	28.20	27.19
10.40	10.91	19.40	19.15	28.40	27.38
10.60	11.10	19.60	19.33	28.60	27.56
10.80	11.28	19.80	19.51	28.80	27.74
11.00	11.46	20.00	19.69	29.00	27.93
11.20	11.65	20.20	19.88	29.20	28.11
11.40	11.83	20.40	20.06	29.40	28.29
11.60	12.01	20.60	20.24	29.60	28.47
11.80	12.19	20.80	20.43	29.80	28.66
12.00	12.38	21.00	20.61	30.00	28.84
12.20	12.56	21.20	20.79	30.20	29.02
12.40	12.74	21.40	20.97	30.40	29.21
12.60	12.93	21.60	21.16	30.60	29.39
12.80	13.11	21.80	21.34	30.80	29.57
13.00	13.29	22.00	21.52	31.00	29.75
13.20	13.47	22.20	21.71	31.20	29.94
13.40	13.66	22.40	21.89	31.40	30.12
13.60	13.84	22.60	22.07	31.60	30.30
13.80	14.02	22.80	22.25	31.80	30.49
14.00	14.21	23.00	22.44	32.00	30.67
14.20	14.39	23.20	22.62	32.20	30.85
14.40	14.57	23.40	22.80	32.40	31.04
14.60	14.76	23.60	22.99	32.60	31.22
14.80	14.94	23.80	23.17	32.80	31.40
15.00	15.12	24.00	23.35	33.00	31.58
15.20	15.30	24.20	23.54	33.20	31.77
15.40	15.49	24.40	23.72	33.40	31.95
15.60	15.67	24.60	23.90	33.60	32.13
15.80	15.65	24.80	24.08	33.80	32.32
16.00	16.04	25.00	24.27	34.00	32.50
16.20	16.22	25.20	24.45	34.20	32.68
16.40	16.40	25.40	24.63	34.40	32.86
16.60	16.58	25.60	24.82	34.60	33.05
16.80	16.77	25.80	25.00	34.80	33.23

Table 38. Conversion chart for the Delmhorst Crop Moisture Detector against the Oven Standard Method for the use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.45	17.00	16.50	26.00	24.55
8.20	8.63	17.20	16.68	26.20	24.73
8.40	8.80	17.40	16.86	26.40	24.91
8.60	8.98	17.60	17.03	26.60	25.09
8.80	9.16	17.80	17.21	26.80	25.27
9.00	9.34	18.00	17.39	27.00	25.44
9.20	9.52	18.20	17.57	27.20	25.62
9.40	9.70	18.40	17.75	27.40	25.80
9.60	9.88	18.60	17.93	27.60	25.98
9.80	10.06	18.80	18.11	27.80	26.16
10.00	10.24	19.00	18.29	28.00	26.34
10.20	10.41	19.20	18.47	28.20	26.52
10.40	10.59	19.40	18.65	28.40	26.70
10.60	10.77	19.60	18.82	28.60	26.88
10.80	10.95	19.80	19.00	28.80	27.05
11.00	11.13	20.00	19.18	29.00	27.23
11.20	11.31	20.20	19.36	29.20	27.41
11.40	11.49	20.40	19.54	29.40	27.59
11.60	11.67	20.60	19.72	29.60	27.77
11.80	11.85	20.80	19.90	29.80	27.95
12.00	12.03	21.00	20.08	30.00	28.13
12.20	12.20	21.20	20.26	30.20	28.31
12.40	12.38	21.40	20.43	30.40	28.49
12.60	12.56	21.60	20.61	30.60	28.66
12.80	12.74	21.80	20.79	30.80	28.84
13.00	12.92	22.00	20.97	31.00	29.02
13.20	13.10	22.20	21.15	31.20	29.20
13.40	13.28	22.40	21.33	31.40	29.38
13.60	13.46	22.60	21.51	31.60	29.56
13.80	13.64	22.80	21.69	31.80	29.74
14.00	13.81	23.00	21.87	32.00	29.92
14.20	13.99	23.20	22.04	32.20	30.10
14.40	14.17	23.40	22.22	32.40	30.28
14.60	14.35	23.60	22.40	32.60	30.45
14.80	14.53	23.80	22.58	32.80	30.63
15.00	14.71	24.00	22.76	33.00	30.81
15.20	14.89	24.20	22.94	33.20	30.99
15.40	15.07	24.40	23.12	33.40	31.17
15.60	15.25	24.60	23.30	33.60	31.35
15.80	15.42	24.80	23.48	33.80	31.53
16.00	15.60	25.00	23.66	34.00	31.71
16.20	15.78	25.20	23.83	34.20	31.89
16.40	15.96	25.40	24.01	34.40	32.06
16.60	16.14	25.60	24.19	34.60	32.24
16.80	16.32	25.80	24.37	34.80	32.42

Table 39. Conversion chart for the Shizuoka Moisture Meter against the Oven Standard method for the use of IRRI-6.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	5.83	17.00	15.31	26.00	24.79
8.20	6.04	17.20	15.52	26.20	25.00
8.40	6.25	17.40	15.73	26.40	25.21
8.60	6.46	17.60	15.94	26.60	25.42
8.80	6.67	17.80	16.15	26.80	25.63
9.00	6.88	18.00	16.36	27.00	25.84
9.20	7.09	18.20	16.57	27.20	26.05
9.40	7.31	18.40	16.78	27.40	26.26
9.60	7.52	18.60	16.99	27.60	26.47
9.80	7.73	18.80	17.20	27.80	26.68
10.00	7.94	19.00	17.41	28.00	26.89
10.20	8.15	19.20	17.62	28.20	27.10
10.40	8.36	19.40	17.84	28.40	27.31
10.60	8.57	19.60	18.05	28.60	27.52
10.80	8.78	19.80	18.26	28.80	27.73
11.00	8.99	20.00	18.47	29.00	27.94
11.20	9.20	20.20	18.68	29.20	28.15
11.40	9.41	20.40	18.89	29.40	28.37
11.60	9.62	20.60	19.10	29.60	28.58
11.80	9.83	20.80	19.31	29.80	28.79
12.00	10.04	21.00	19.52	30.00	29.00
12.20	10.25	21.20	19.73	30.20	29.21
12.40	10.46	21.40	19.94	30.40	29.42
12.60	10.67	21.60	20.15	30.60	29.63
12.80	10.89	21.80	20.36	30.80	29.84
13.00	11.10	22.00	20.57	31.00	30.05
13.20	11.31	22.20	20.78	31.20	30.26
13.40	11.52	22.40	20.99	31.40	30.47
13.60	11.73	22.60	21.20	31.60	30.68
13.80	11.94	22.80	21.42	31.80	30.89
14.00	12.15	23.00	21.63	32.00	31.10
14.20	12.36	23.20	21.84	32.20	31.31
14.40	12.57	23.40	22.05	32.40	31.52
14.60	12.78	23.60	22.26	32.60	31.73
14.80	12.99	23.80	22.47	32.80	31.95
15.00	13.20	24.00	22.68	33.00	32.16
15.20	13.41	24.20	22.89	33.20	32.37
15.40	13.62	24.40	23.10	33.40	32.58
15.60	13.83	24.60	23.31	33.60	32.79
15.80	14.04	24.80	23.52	33.80	33.00
16.00	14.26	25.00	23.73	34.00	33.21
16.20	14.47	25.20	23.94	34.20	33.42
16.40	14.68	25.40	24.15	34.40	33.63
16.60	14.89	25.60	24.36	34.60	33.84
16.80	15.10	25.80	24.57	34.80	34.05

Table 40. Conversion chart for the Shizuoka Moisture Meter against the Oven Standard Method for the use of KS-282.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	8.01	17.00	15.43	26.00	22.86
8.20	8.17	17.20	15.60	26.20	23.03
8.40	8.34	17.40	15.76	26.40	23.19
8.60	8.50	17.60	15.93	26.60	23.36
8.80	8.67	17.80	16.09	26.80	23.52
9.00	8.83	18.00	16.26	27.00	23.69
9.20	9.00	18.20	16.42	27.20	23.85
9.40	9.16	18.40	16.59	27.40	24.02
9.60	9.33	18.60	16.75	27.60	24.18
9.80	9.49	18.80	16.92	27.80	24.35
10.00	9.66	19.00	17.08	28.00	24.51
10.20	9.82	19.20	17.25	28.20	24.68
10.40	9.99	19.40	17.41	28.40	24.84
10.60	10.15	19.60	17.58	28.60	25.01
10.80	10.32	19.80	17.74	28.80	25.17
11.00	10.48	20.00	17.91	29.00	25.34
11.20	10.65	20.20	18.08	29.20	25.50
11.40	10.81	20.40	18.24	29.40	25.67
11.60	10.98	20.60	18.41	29.60	25.83
11.80	11.14	20.80	18.57	29.80	26.00
12.00	11.31	21.00	18.74	30.00	26.16
12.20	11.47	21.20	18.90	30.20	26.33
12.40	11.64	21.40	19.07	30.40	26.49
12.60	11.80	21.60	19.23	30.60	26.66
12.80	11.97	21.80	19.40	30.80	26.82
13.00	12.13	22.00	19.56	31.00	26.99
13.20	12.30	22.20	19.73	31.20	27.15
13.40	12.46	22.40	19.89	31.40	27.32
13.60	12.63	22.60	20.06	31.60	27.48
13.80	12.79	22.80	20.22	31.80	27.65
14.00	12.96	23.00	20.39	32.00	27.81
14.20	13.12	23.20	20.55	32.20	27.98
14.40	13.29	23.40	20.72	32.40	28.14
14.60	13.45	23.60	20.88	32.60	28.31
14.80	13.62	23.80	21.05	32.80	28.47
15.00	13.78	24.00	21.21	33.00	28.64
15.20	13.95	24.20	21.38	33.20	28.80
15.40	14.11	24.40	21.54	33.40	28.97
15.60	14.28	24.60	21.71	33.60	29.13
15.80	14.44	24.80	21.87	33.80	29.30
16.00	14.61	25.00	22.04	34.00	29.46
16.20	14.77	25.20	22.20	34.20	29.63
16.40	14.94	25.40	22.37	34.40	29.79
16.60	15.10	25.60	22.53	34.60	29.96
16.80	15.27	25.80	22.70	34.80	30.12

Table 41. Conversion chart for the Shizuoka Moisture Meter against the Oven Standard Method for the use of Basmati-385.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	6.35	17.00	15.10	26.00	23.85
8.20	6.55	17.20	15.29	26.20	24.04
8.40	6.74	17.40	15.49	26.40	24.24
8.60	6.94	17.60	15.68	26.60	24.43
8.80	7.13	17.80	15.88	26.80	24.62
9.00	7.33	18.00	16.07	27.00	24.82
9.20	7.52	18.20	16.27	27.20	25.01
9.40	7.71	18.40	16.46	27.40	25.21
9.60	7.91	18.60	16.66	27.60	25.40
9.80	8.10	18.80	16.85	27.80	25.60
10.00	8.30	19.00	17.04	28.00	25.79
10.20	8.49	19.20	17.24	28.20	25.99
10.40	8.69	19.40	17.43	28.40	26.18
10.60	8.88	19.60	17.63	28.60	26.37
10.80	9.07	19.80	17.82	28.80	26.57
11.00	9.27	20.00	18.02	29.00	26.76
11.20	9.46	20.20	18.21	29.20	26.96
11.40	9.66	20.40	18.40	29.40	27.15
11.60	9.85	20.60	18.60	29.60	27.35
11.80	10.05	20.80	18.79	29.80	27.54
12.00	10.24	21.00	18.99	30.00	27.74
12.20	10.44	21.20	19.18	30.20	27.93
12.40	10.63	21.40	19.38	30.40	28.12
12.60	10.82	21.60	19.57	30.60	28.32
12.80	11.02	21.80	19.77	30.80	28.51
13.00	11.21	22.00	19.96	31.00	28.71
13.20	11.41	22.20	20.15	31.20	28.90
13.40	11.60	22.40	20.35	31.40	29.10
13.60	11.80	22.60	20.54	31.60	29.29
13.80	11.99	22.80	20.74	31.80	29.48
14.00	12.18	23.00	20.93	32.00	29.68
14.20	12.38	23.20	21.13	32.20	29.87
14.40	12.57	23.40	21.32	32.40	30.07
14.60	12.77	23.60	21.51	32.60	30.26
14.80	12.96	23.80	21.71	32.80	30.46
15.00	13.16	24.00	21.90	33.00	30.65
15.20	13.35	24.20	22.10	33.20	30.85
15.40	13.55	24.40	22.29	33.40	31.04
15.60	13.74	24.60	22.49	33.60	31.23
15.80	13.93	24.80	22.68	33.80	31.43
16.00	14.13	25.00	22.88	34.00	31.62
16.20	14.32	25.20	23.07	34.20	31.82
16.40	14.52	25.40	23.26	34.40	32.01
16.60	14.71	25.60	23.46	34.60	32.21
16.80	14.91	25.80	23.65	34.80	32.40

Table 42. Conversion chart for the Shizuoka Moisture Meter against the Oven Standard Method for the Use of Basmati-Pak.

METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE	METER'S READING	ACTUAL MOISTURE
8.00	7.30	17.00	15.27	26.00	23.24
8.20	7.48	17.20	15.45	26.20	23.42
8.40	7.65	17.40	15.62	26.40	23.59
8.60	7.83	17.60	15.80	26.60	23.77
8.80	8.01	17.80	15.98	26.80	23.95
9.00	8.19	18.00	16.15	27.00	24.12
9.20	8.36	18.20	16.33	27.20	24.30
9.40	8.54	18.40	16.51	27.40	24.48
9.60	8.72	18.60	16.69	27.60	24.66
9.80	8.89	18.80	16.86	27.80	24.83
10.00	9.07	19.00	17.04	28.00	25.01
10.20	9.25	19.20	17.22	28.20	25.19
10.40	9.43	19.40	17.39	28.40	25.36
10.60	9.60	19.60	17.57	28.60	25.54
10.80	9.78	19.80	17.75	28.80	25.72
11.00	9.96	20.00	17.93	29.00	25.90
11.20	10.13	20.20	18.10	29.20	26.07
11.40	10.31	20.40	18.28	29.40	26.25
11.60	10.49	20.60	18.46	29.60	26.43
11.80	10.66	20.80	18.63	29.80	26.60
12.00	10.84	21.00	18.81	30.00	26.78
12.20	11.02	21.20	18.99	30.20	26.96
12.40	11.20	21.40	19.17	30.40	27.14
12.60	11.37	21.60	19.34	30.60	27.31
12.80	11.55	21.80	19.52	30.80	27.49
13.00	11.73	22.00	19.70	31.00	27.67
13.20	11.90	22.20	19.87	31.20	27.84
13.40	12.08	22.40	20.05	31.40	28.02
13.60	12.26	22.60	20.23	31.60	28.20
13.80	12.44	22.80	20.41	31.80	28.37
14.00	12.61	23.00	20.58	32.00	28.55
14.20	12.79	23.20	20.76	32.20	28.73
14.40	12.97	23.40	20.94	32.40	28.91
14.60	13.14	23.60	21.11	32.60	29.08
14.80	13.32	23.80	21.29	32.80	29.26
15.00	13.50	24.00	21.47	33.00	29.44
15.20	13.68	24.20	21.64	33.20	29.61
15.40	13.85	24.40	21.82	33.40	29.79
15.60	14.03	24.60	22.00	33.60	29.97
15.80	14.21	24.80	22.18	33.80	30.15
16.00	14.38	25.00	22.35	34.00	30.32
16.20	14.56	25.20	22.53	34.20	30.50
16.40	14.74	25.40	22.71	34.40	30.68
16.60	14.92	25.60	22.88	34.60	30.85
16.80	15.09	25.80	23.06	34.80	31.03

CONCLUSIONS AND RECOMMENDATIONS

On the basis of the results, the following conclusions and recommendations are suggested.

1. For all the moisture meters tested, there is a very high degree of correlation between the meter reading and reference method at a given moisture range. The coefficient of correlation (r) for Dickey-john is 0.997-0.999 for IRRI-6, KS-282, Basmati-385, and 0.975 for Basmati-Pak. This shows the higher degree of reliability of the said meter than the others. The other meters also show a high value of correlation with Oven Standard Method.

2. The grain moisture content values at lower ranges (8.0-16.4%) for most of the meters are accurate. They, however, are less accurate at higher ranges.

3. No moisture meter should be used directly without first calibrating it with a reference oven method.

4. The moisture contents tested in this study can now be used with confidence for the rice varieties mentioned in this studies by referring to the charts on Tables 7-42.

5. Regression equations for each moisture meter are also given for prediction and research purposes for the rough rice varieties given in the report.

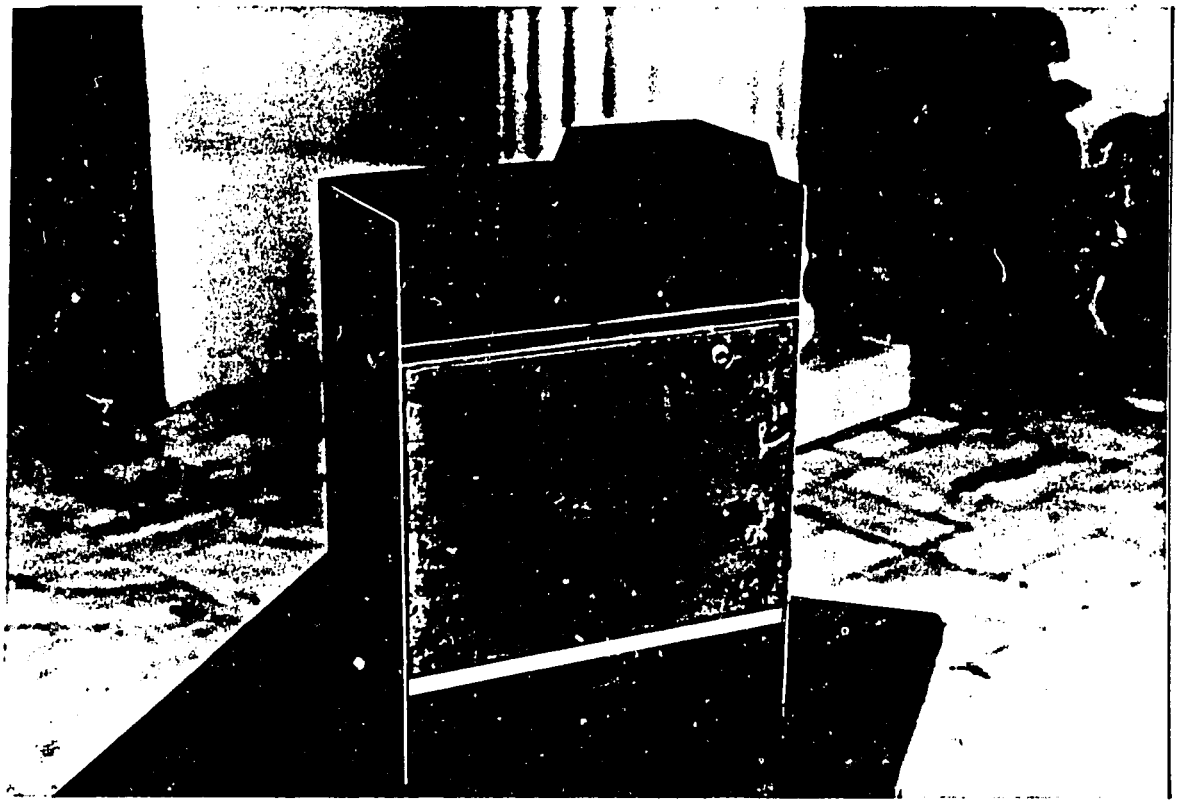

Figure 1. Burrows-700 Digital Moisture Computer.

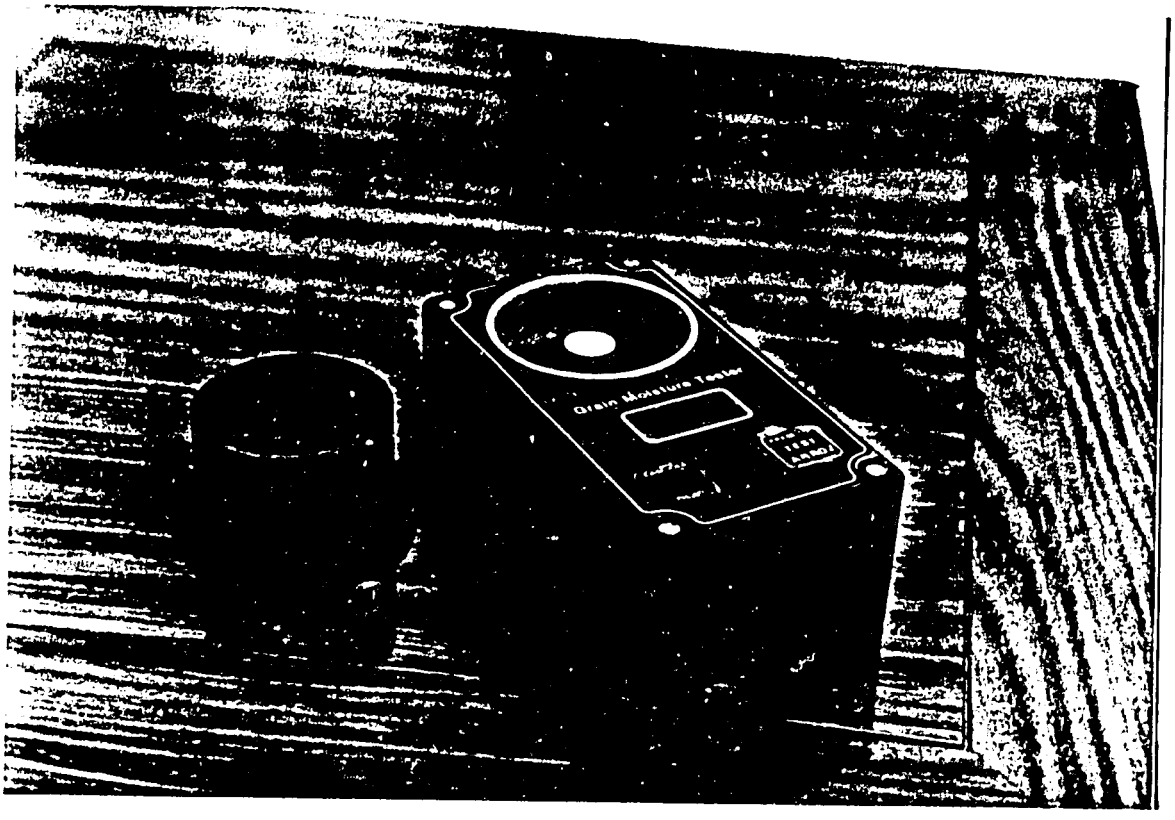

Figure 2. Dole-500 Moisture Tester.

Figure 3. Dickey-john Grain Moisture Tester.

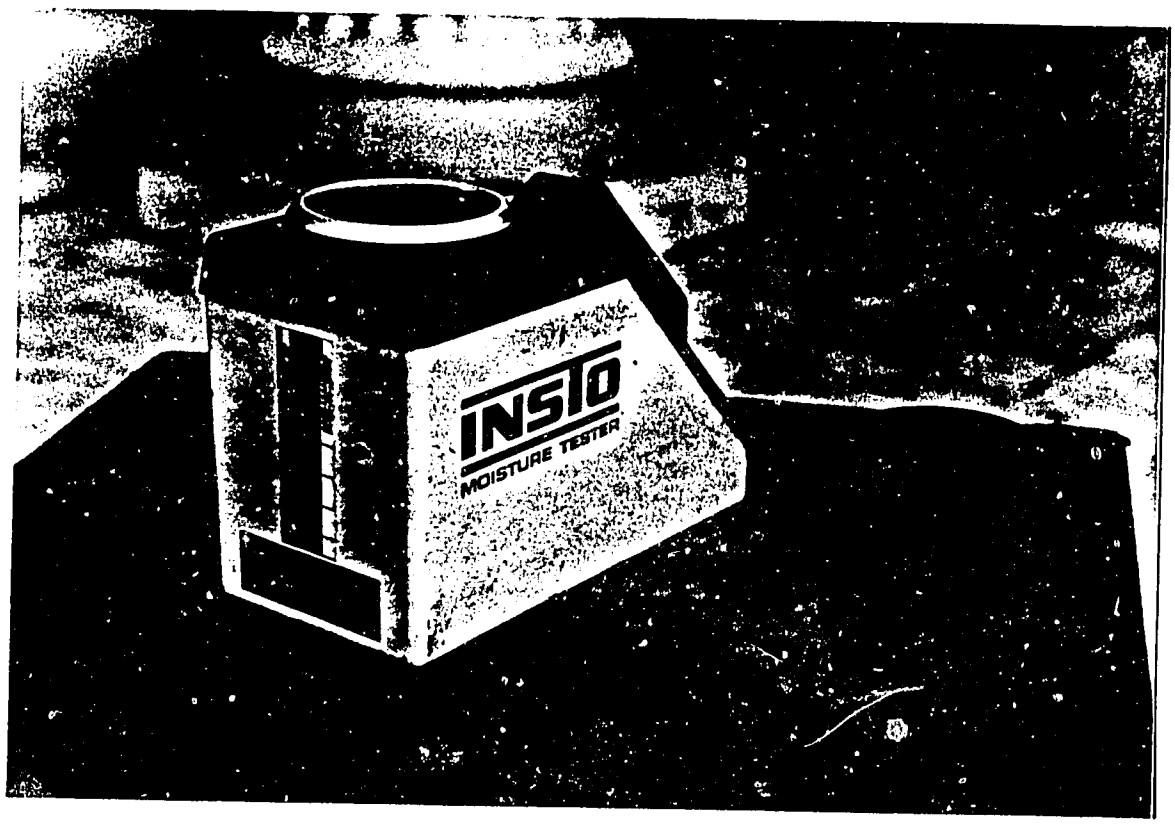

Figure 4. Insto Farm Grain Moisture Tester.

Figure 5. Motomco-919 Moisture Meter.

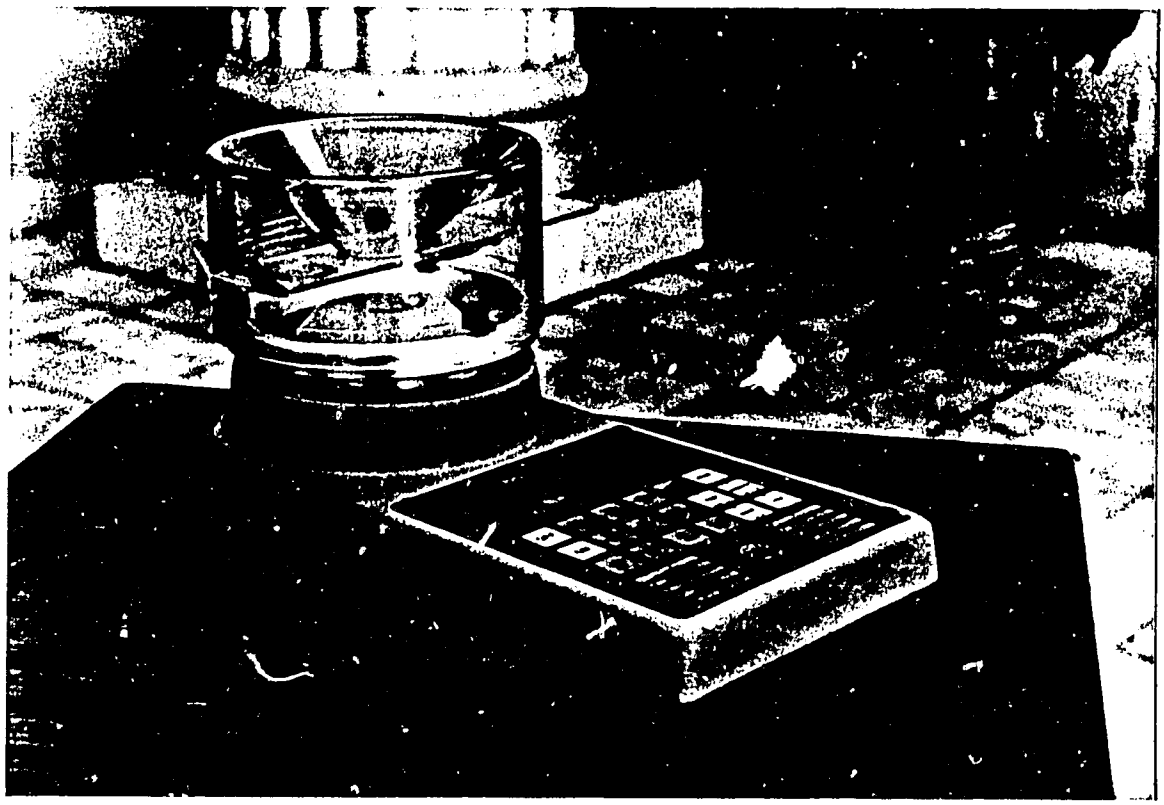

Figure 6. Datatec P-25 Moisture Analyzer.

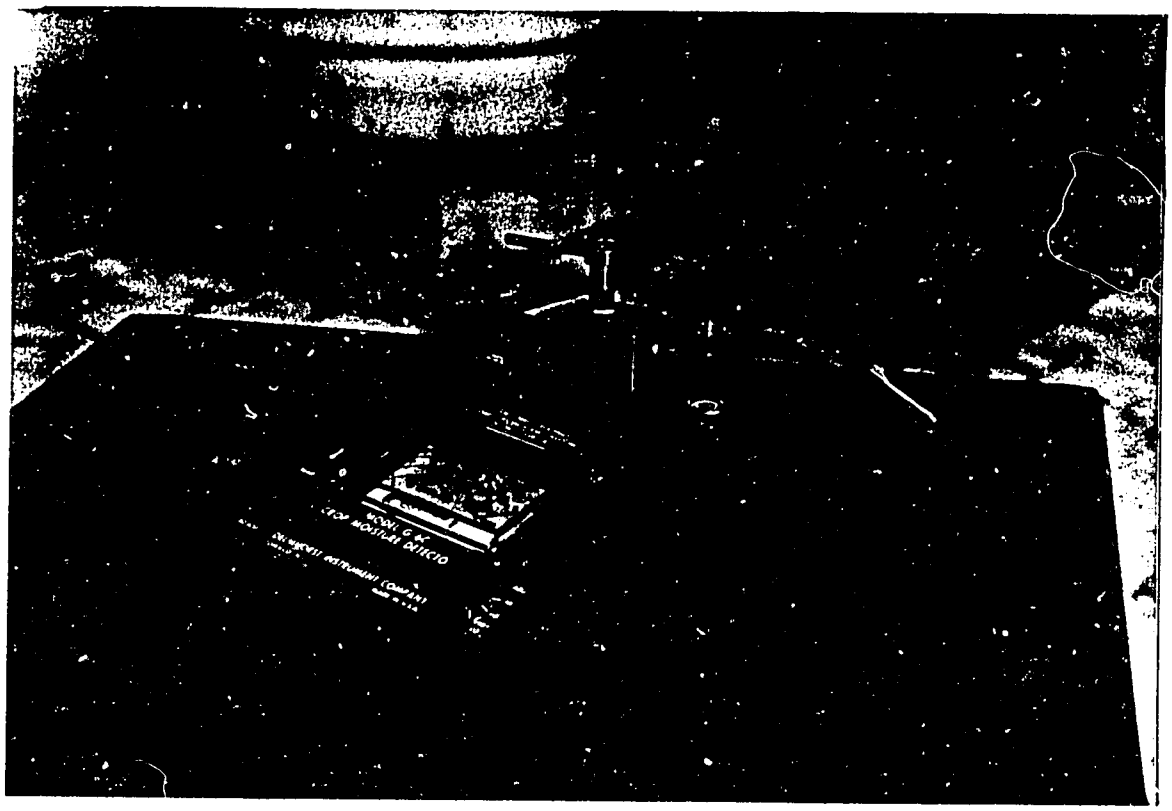

Figure 7. Delmohorst G-6C Crop Moisture Detector.

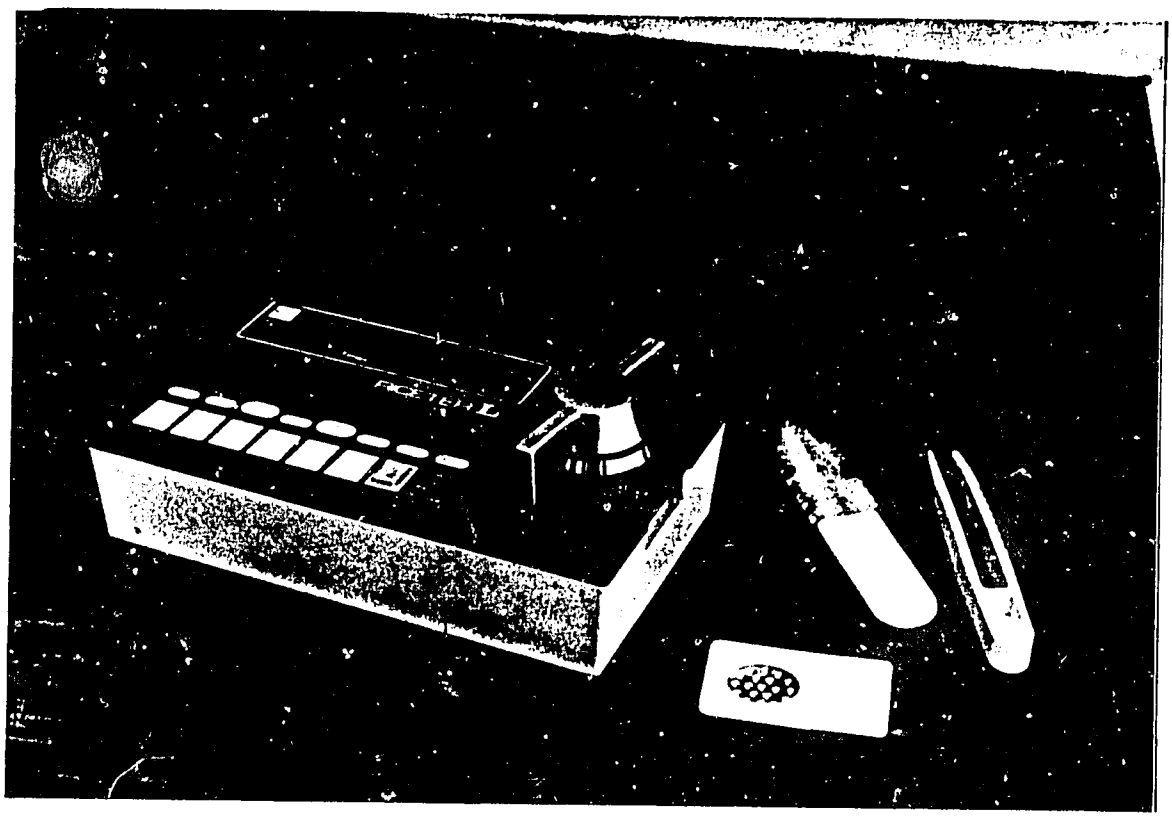

Figure 8. Kett Riceter-L Moisture Meter.

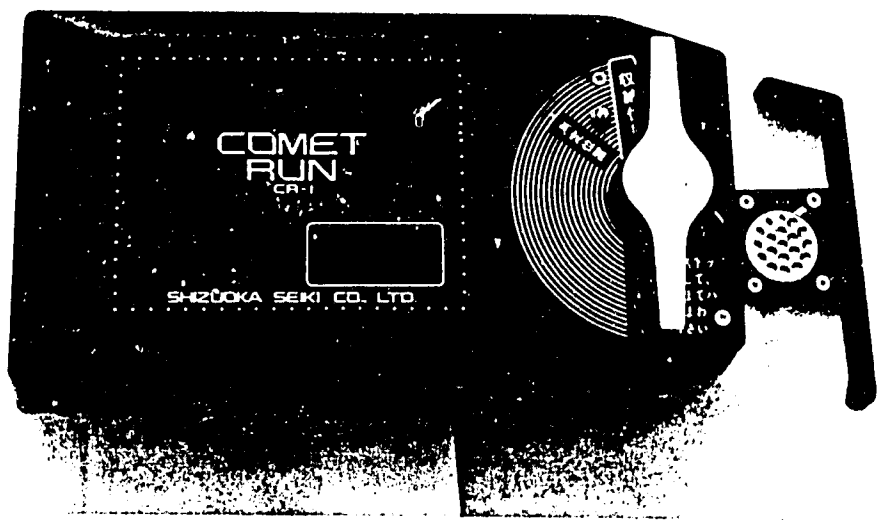

Figure 9. Shizuoka Comet Run CR-1 Moisture Meter.

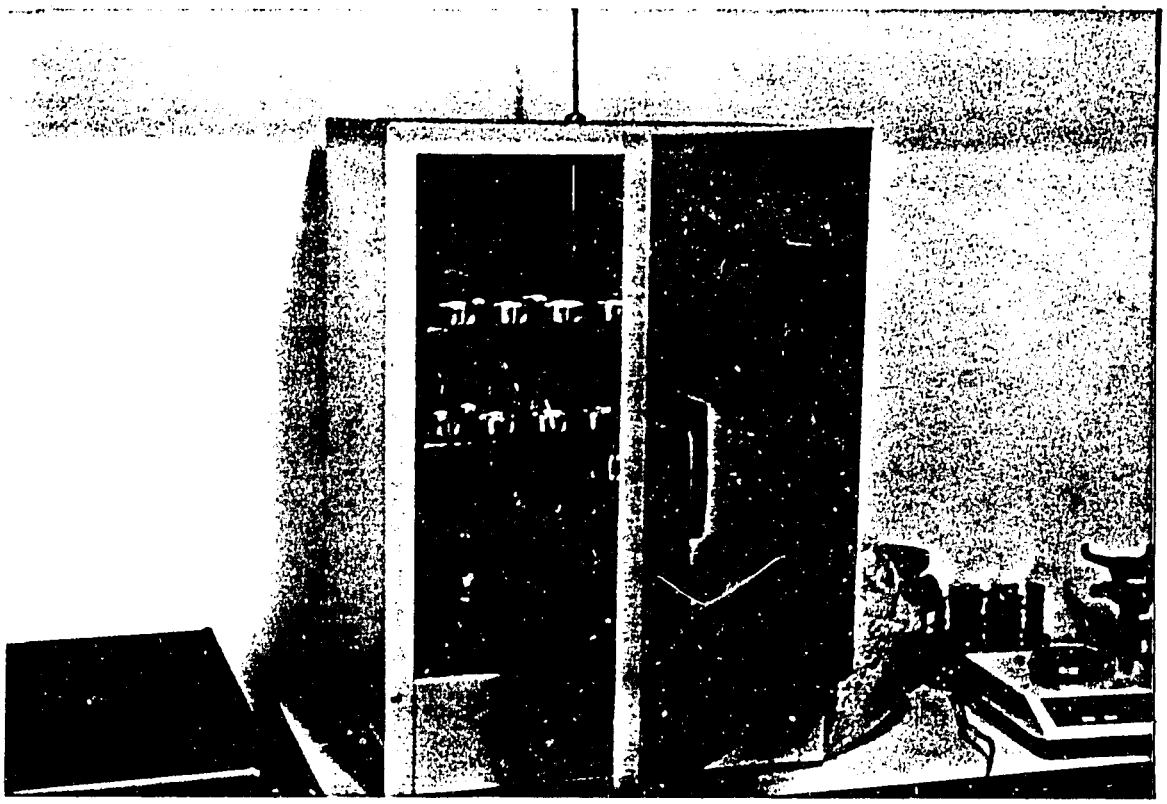

Figure 10. Lab-Line LC Oven.

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