ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25mar082

A Systematic Study of Measurement and Detection of Moisture Level in Grains

Dr. S.A. Bagal[1]; Yash A. Sahare[2]; Sushil S. Rahate[3]; Dashma Dashama S. Borkar[4]

[1]Assistant Professor, Deptartment of Electronics Andand Telecommunication, K.D.K. College of Engineering, Nagpur, Maharashtra, India.
[2,3,4]Student, Deptartment of Electronics Andand Telecommunication, K.D.K. College of Engineering, Nagpur, Maharashtra, India.

Publication Date: 2025/03/17

Abstract: One important factor influencing grain quality, shelf life, and market value is moisture content. For grain to be stored and processed efficiently, moisture levels must be measured and detected accurately. This study reviews a number of methods for determining moisture content, including more contemporary approaches like capacitance, microwave, and near-infrared spectroscopy as well as more conventional ones like oven drying. The concepts, benefits, and drawbacks of each approach are discussed, with a focus on accuracy, efficiency, and affordability. The efficiency of non-destructive techniques, which enable quick evaluation without causing harm to the grains, is demonstrated by the experimental results. The results highlight how crucial accurate moisture detection devices are to post-harvest management and agricultural practices, which in turn improves food security and lowers waste in grain supply chains. Since grains are staples in the diets of billions of people worldwide, they are an essential part of global food security. However, the quality and durability of grain products are greatly influenced by their moisture content. While too little moisture can negatively impact grain processing and end-use, too much moisture can cause mould growth, spoiling, and nutritional loss. For this reason, farmers, grain handlers, and processors must detect moisture accurately and promptly.

Keywords: *USB to TTL UART Serial Converter, ADS1115, MS51FB9AE, etc.*

How to Cite: Dr. S.A. Bagal; Yash A. Sahare; Sushil S. Rahate; Dashma Dashama S. Borkar (2025). A Systematic Study of Measurement and Detection of Moisture Level in Grains. *International Journal of Innovative Science and Research Technology*, 10(3), 220-225. https://doi.org/10.38124/ijisrt/25mar082

I. INTRODUCTION

Grain moisture is a crucial area of measurement in legal metrology that is directly tied to quality of life and dependability in both domestic and international trade. Because raw and wet grains deteriorate quickly, they are typically not appropriate for long-term storage and must be dried after harvest before being sold or otherwise dealt with. Due to their reduced weight, dried grains are also practical for effective transportation.

To put it another way, a wet grain transaction suggests that extra moisture is conveyed and sold to the clients. However, farmers and/or traders must invest more money and time in the drying process of grain. This is the main cause of dried grain's typically higher price per weight compared to wet grain.

Because it has a significant impact on price, moisture content is consequently regarded as a crucial product attribute in both local and international trade.

The amount of moisture in grains is a key factor in influencing their marketability, safety, and quality. High moisture content grains are prone to mould development, spoiling, and pest infestations, all of which can cause suppliers and producers to suffer large financial losses. Accurate moisture assessment is crucial for all parties involved in the agricultural supply chain since good moisture management is also necessary to preserve the nutritional content and sensory appeal of grains.

Although they have been used extensively for decades, traditional moisture assessment techniques like oven drying can include laborious procedures and the possibility of sample tampering. Recent developments in technology have produced more accurate and effective methods for detecting moisture, such as near-infrared spectroscopy, microwave resonance, and capacitance sensors. These contemporary techniques have a number of benefits, including quick turnaround times, non-destructiveness, and the capacity to measure moisture in large quantities without requiring a lot of sample preparation.

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In the context of global food supply chains, where inadequate drying and storage can result in substantial post-harvest losses, moisture content control is especially crucial. Beyond quality deterioration, excessive moisture has an economic impact on grain prices, trade laws, and industrial processes like milling and processing. For example, ideal moisture levels are necessary in the flour milling sector to provide appropriate milling efficiency and product consistency. The energy yield and combustion efficiency of grain-based biofuels are also impacted by moisture levels during the biofuel production process.

Numerous investigations have examined how various grain types' moisture equilibrium is affected by environmental factors such as temperature, humidity, and storage time (Jones & Wang, 2019). Analyses of the relationship between moisture and grain structure have also shown that moisture migration within grains that have been stored can result in caking, germination losses, and biochemical alterations that alter the nutritional composition (Kumar et al., 2021). Additionally, the milling, brewing, and feed production industries rely on the mechanical properties of grains, and their processing qualities are influenced by moisture change (Zhang et al., 2022).

Although they are thought to be quite accurate, traditional techniques for figuring out grain moisture content, such the oven-drying method and Karl Fischer titration, are frequently difficult for large-scale, real-time monitoring. As a result, new developments in non-destructive moisture detection technologies, including as impedance-based approaches, microwave sensing, and near-infrared spectroscopy (NIRS), have been thoroughly studied (Rahman et al., 2023). These contemporary methods provide quick, accurate, and automated moisture testing solutions, enabling improved grain processing and storage decision-making.

Grain storage moisture control is still quite difficult, especially in areas with erratic weather patterns. According to studies, using the wrong drying methods might cause moisture to be reabsorbed, which can encourage microbial activity and spoiling (Chen & Patel, 2020). To reduce moisture-related problems and extend grain shelf life, advanced storage techniques such controlled environment storage, aerated silos, and hermetic storage have been suggested (Mendez et al., 2021). A promising approach to intelligent grain storage management is also the incorporation of Internet of Things (IoT)-based sensors for real-time moisture tracking (Gonzalez et al., 2023).

By investigating the effects of grain moisture content on quality, storage stability, and industrial uses, this research study seeks to present a thorough overview of the topic. In order to enhance grain handling and reduce losses, the study will also investigate state-of-the-art moisture measuring technology and efficient moisture control techniques. This research aims to contribute to the development of technologically advanced and sustainable solutions for moisture management in grain systems by combining insights from current investigations.

This study intends to investigate the different elements affecting moisture retention, the most recent developments in moisture measuring methods, and optimal practices for moisture control during processing and storage because of the vital significance of grain moisture content. By tackling these issues, the study hopes to improve the overall effectiveness of the grain supply chain, lower post-harvest losses, and support sustainable agriculture practices.

II. LITERATURE SURVEY

In their 2020 paper for the IEEE Sensors Journal et al. [1], Anderson, M., Gupta, R., and Patel, S. propose a unique microwave-based method for detecting moisture in grains. This method uses microwave sensors to assess the moisture content in real time. A low-cost microwave sensor has been developed and validated for quick and non-destructive-destructive measurement of the moisture content of granular and particle materials. Operating at a single frequency of 5.8 GHz, the sensor determines moisture content by measuring the material's dielectric characteristics using the free-space transmission concept. Regardless of the material type or bulk density, a single calibration algorithm was employed to determine moisture content.

The findings for soybeans and wheat demonstrate that a single moisture calibration equation with a 0.5% standard error of calibration may be used to determine the moisture content of each material.

Machine learning for non-destructive grain moisture detection. by Evans, J., Kaur, Pauper of 2021, and Zhao, L.Pauperof et al. [2]. Electronics and Computers in Agriculture. combines machine learning and image processing to enable non-destructive testing. Machine learning-based non-destructive moisture detection in grains measures moisture content without causing damage to the grains by combining sophisticated sensor technology with data analysis methods. To precisely anticipate moisture levels, data from the grains is gathered using techniques like Near Infrared Spectroscopy (NIR) or hyperspectral photography. Machine learning models are then used to process the data. This strategy gives speedier, scalable, and more precise findings compared to older, destructive procedures. These systems can manage massive datasets and constantly improve through the use of machine learning, making them an invaluable tool for quality control in grain processing and storage.

A Review of Grain Moisture Content Detection Frequency Selection. Centre Mohamed et al.[3] .Centre of Excellence for Advanced Sensor Technology (CEASTech), University Malaysia Perlis, Pauh Putra Campus, 02600 Arau, Perlis, Malaysia; N A M Ramli1, M H F Rahiman1, a, L M Kamarudin2, by A Zakaria1 and L Mohamed1. Grain's dielectric characteristics and their application in moisture content sensing are briefly reviewed. General definitions of the dielectric constant and loss factor are provided, along with historical research showing how these relate to grain permittivity. Dielectric measurement methods utilising a range of frequency ranges, from radio frequency to microwave frequencies, are referenced. The methods

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discussed range from earlier decades to the present research.

Grain moisture measurement using capacitive sensors. by Dubey, N., and Singh, V. (2018), et al.[4] . International Food Engineering Conference. examines capacitive sensors for grain storage moisture content. A popular non-destructive method for measuring grain moisture, especially in grain storage applications, is capacitive sensing. It measures variations in a material's electrical capacitance, which is impacted by its moisture content. Because water is a good conductor and alters the capacitance of the grain material, dry grains have different electrical characteristics than wet grains.

Dr. Kenneth J. Hellevang et al.[5], Effects and Management of Grain Moisture Content Agricultural Engineer, PE Extension. Grain moisture content may have an impact on economic return since it influences grain amount, pricing discounts and premiums, and grain storability.

Design of Moisture Content Detection System. By W. C. Wang, L. Wang (December 2021), et al.[6] . In this paper, a method for measuring the moisture content of grain was presented based on single chip microcomputer and capacitive sensor. The working principle of measuring moisture content is introduced and a concentric cylinder type of capacitive sensor is designed, the signal processing circuits of system are described in detail.

The Design and Experimentation of a Differential Grain Moisture Detection Device for a Combined Harvester. By Zheng Liu, Jinshan Xu and Chengqian Jin (2024), et al. [7] . To conveniently implement the online detection of grain moisture in combined harvesters and the address the influence of the no-load measurement baseline, thereby enhancing detection accuracy and measurement continuity, this study developed a differential grain moisture detection device. For its convenient installation and integration on combined harvesters, a single-pole plate measurement element with a 1.6 mm thick epoxy resin coated with a 2-ounce copper film was designed, and a grain moisture detection device was constructed based on the STM32F103 microprocessor (STMicroelectronics International NV, Geneva, Switzerland).

Design and Research of an Ultrasonic Grain Moisture Content Detection Device. By Anchen Shao; Jian Chu (2021), et al. [8] . In view of the current traditional grain moisture detection equipment is greatly affected by the environmental temperature and has long detection cycle, small detection range and other problems, this paper uses ultrasonic sensor technology, combined with automatic control principle, to study the current grain moisture detection problems. A kind of detection device for grain moisture detection by ultrasonic wave is designed. Compared with the traditional laboratory grain moisture detection, the detection device can feed back the transmission status of ultrasonic wave in the detection sample through the sensor in real time, and get the detection results in a short time.

Study on Grain Moisture Detection System Based on the Theory of Dielectric Properties. By Ling Bin Tan, Hai Yan Ji et al. [9] . After studying the relationship between the moisture content of crops and their relative permittivity, the principle of capacitive sensor and the research results of measuring micro-capacitance, this paper summarizes the theoretical basis of dielectric properties of grain, the dielectric properties of wheat, corn and rice, the relationship between the dielectric properties of these crops and their water content.

III. PROPOSED WORK

The goal of the proposed study is to create and assess effective techniques for precisely determining the moisture content of grains, which is a crucial component affecting their quality, shelf life, and market value. The study contrasts contemporary, non-destructive techniques including capacitance, microwave, and near-infrared spectroscopy with more conventional approaches like oven drying. It emphasises the fundamentals, benefits, and drawbacks of each strategy while highlighting how crucial accuracy, speed, and economy are. Results from experiments show that non-destructive techniques are superior because they allow for quick and accurate moisture evaluation without sacrificing grain integrity. By cutting waste and maintaining grain quality throughout supply chains, this initiative seeks to improve post-harvest management, develop agricultural techniques, and increase food security.

The study focuses on precisely determining the moisture content of grains, which is essential for preserving their quality, shelf life, and market value. It contrasts cutting-edge non-destructive methods like capacitance sensors, microwave-based systems, and near-infrared (NIR) spectroscopy with more conventional approaches like oven drying. The study emphasises the benefits of non-destructive techniques for accurate and quick moisture measurement without causing grain damage. The programme intends to improve post-harvest management, decrease waste, and increase food security in grain supply chains by assessing the concepts, speed, cost, and limitations of these strategies.

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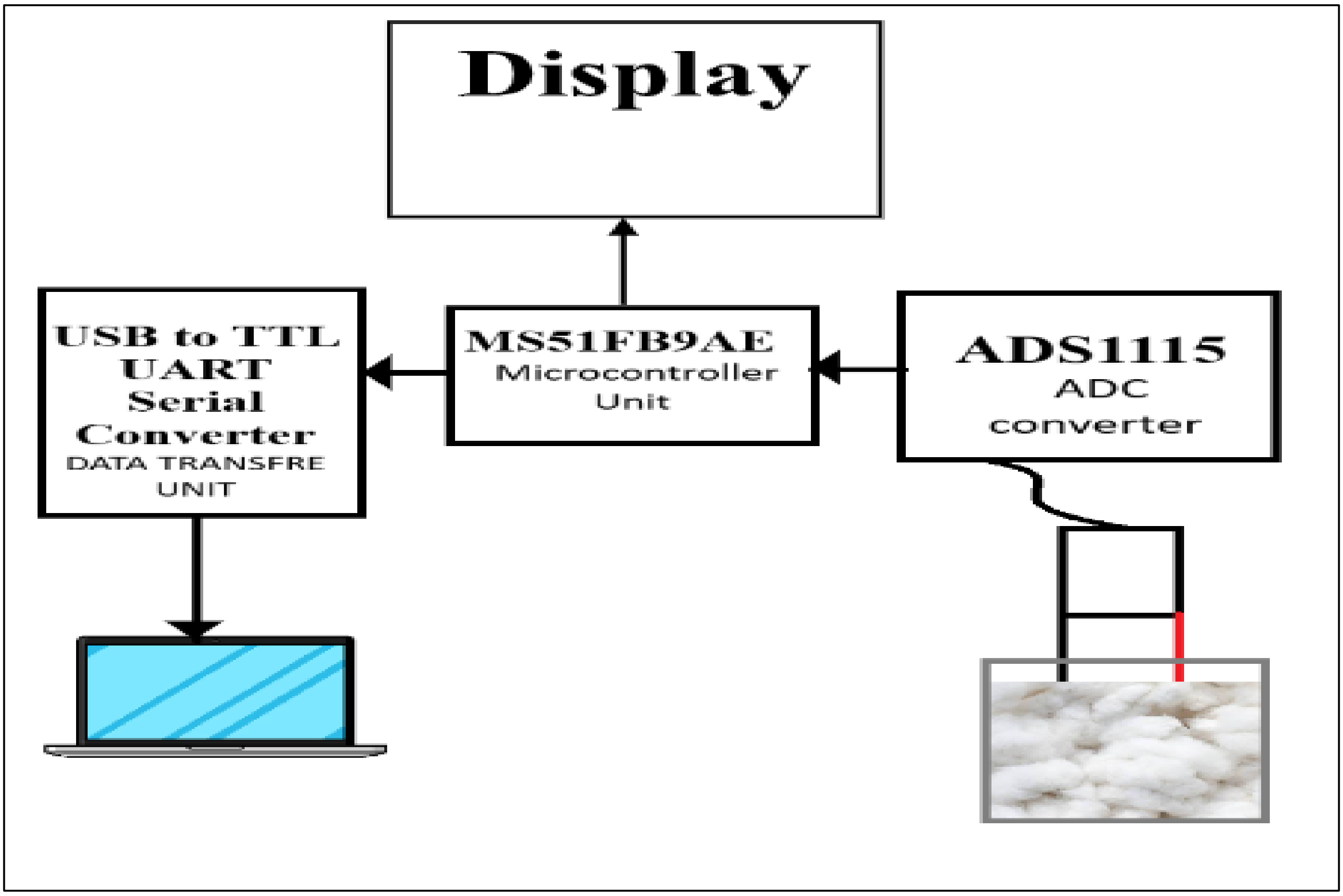

Fig 1 Block Diagram of System

The study highlights the value of non-destructive methods for on-site and real-time monitoring, which allow for quick evaluation while maintaining the grain's usage. Through an analysis of the principles, accuracy, speed, cost-effectiveness, and limitations of each method, the research determines the best options for managing grain moisture. Better post-harvest procedures, less spoiling, and increased food security are all facilitated by this. The ultimate goal of the research is to help farmers, storage managers, and processors handle grains better, cut waste, and guarantee the sustainability of the world's food supply chain.

➢ *Moisture Calculation*

In moisture detection using resistivity, the relationship between the resistivity of a material and its moisture content can typically be modelled through a mathematical formula. This formula is often derived from experimental data and can vary depending on the material and method used for measurement.

One common formula for moisture content based on resistivity is:

$$\rho = A \cdot (M)^B$$

➢ *Where*:

- ρ = resistivity of the material (measured in ohm-meters)
- M = moisture content (expressed as a fraction or percentage, often in weight or volume)
- A and B = empirical constants that are determined based on the material being tested (through experiments)

Resistivity-based moisture detection is a technique commonly used in various industries to measure the moisture content of materials such as soil, concrete, wood, and other building materials. The underlying principle is that the electrical resistivity of a material is influenced by its moisture content—when the moisture level increases, the material's ability to conduct electricity increases, which leads to a decrease in resistivity.

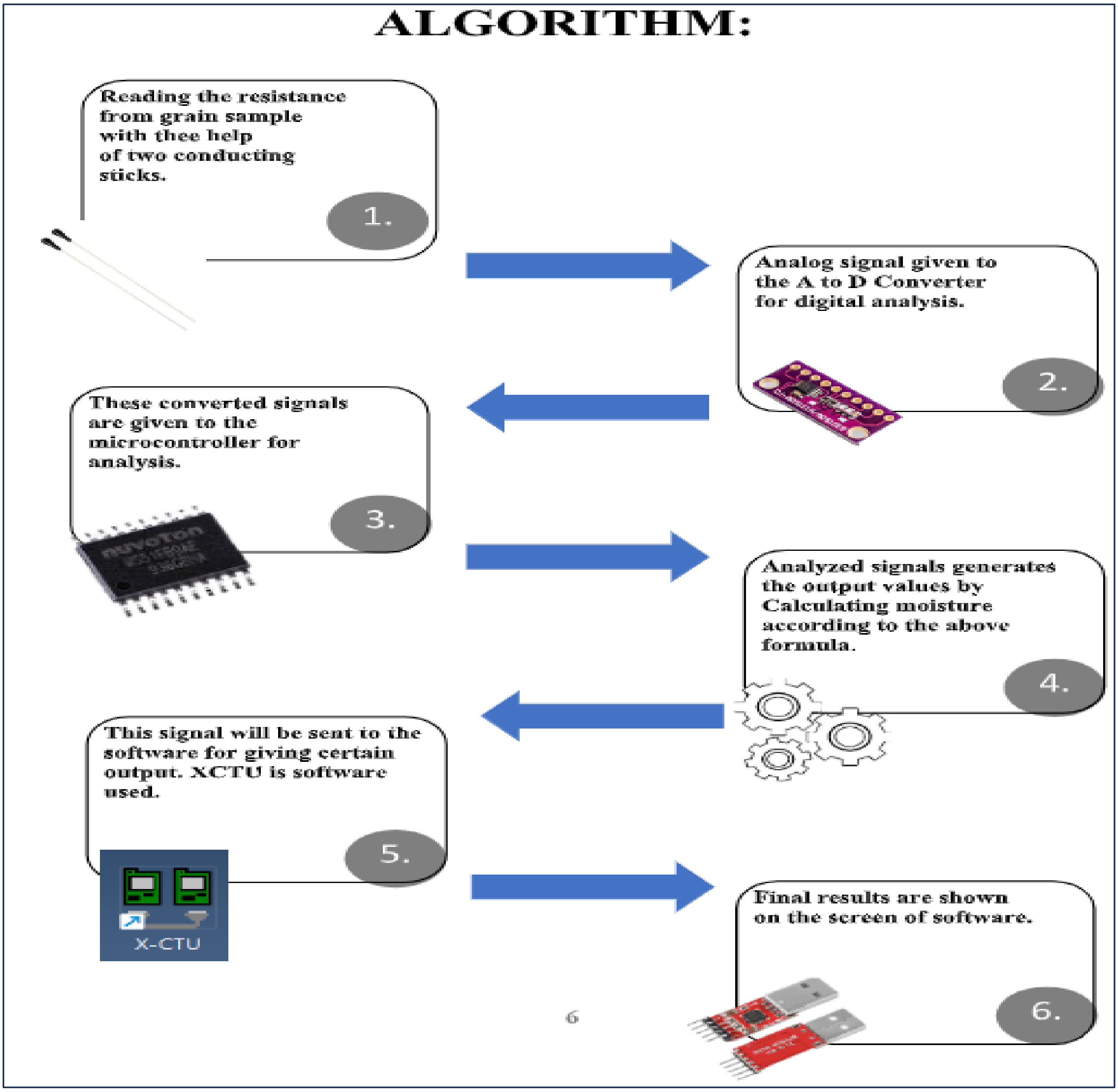

Fig 2 Algorithm

IV. CONCLUSION

For everyone engaged in the production, handling, or processing of grain, grain moisture metres are indispensable equipment. They offer precise and trustworthy grain moisture content measurements, which are essential for assessing grain quality and avoiding spoiling.

New developments in grain moisture detection have sparked the creation of effective, non-destructive techniques that make use of multiple technologies. According to Anderson et al. [1], microwave-based sensors evaluate dielectric characteristics to deliver accurate measurements in real time across a variety of grain types at a cheap cost. According to Evans et al. [2], machine learning in conjunction with image processing methods such as NIR and hyperspectral imaging allows for quicker and more accurate moisture detection, with ongoing improvement through data analysis. According to Dubey and Singh [4], capacitive sensors are still a dependable and reasonably priced choice for keeping an eye on the amount of moisture present in storage spaces. In order to overcome issues like temperature sensitivity and baseline measurement, ultrasonic and differential moisture detection techniques, including those developed by Shao and Chu [8] and Liu et al. [7], offer real-time tackle issues like baseline measurement and temperature sensitivity, offering immediate feedback when harvesting. Furthermore, by expanding our knowledge of how moisture

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affects grains, research on dielectric properties—as noted by Tan et al. [9]—improves the precision of moisture detection systems. All of these developments work together to provide grain moisture detection techniques that are more accurate, scalable, and effective—all of which are critical for enhancing farming operations.

The resistive method for measuring grain moisture provides an uncomplicated, affordable, and non-invasive approach to evaluating moisture levels. This method offers a direct and dependable way for moisture monitoring by assessing the resistance of a grain sample, which varies with different moisture levels. Although not as accurate or flexible as more advanced techniques like microwave or capacitive sensors, resistive sensors continue to be a viable option for numerous applications, especially in small-scale or on-farm settings. The method's simplicity and affordability render it appropriate for rapid, on-site moisture assessment, although it can be affected by elements like temperature and grain variety. In general, resistive moisture detection serves as an essential instrument for grain storage and quality management, particularly when combined with appropriate calibration and environmental factors.

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