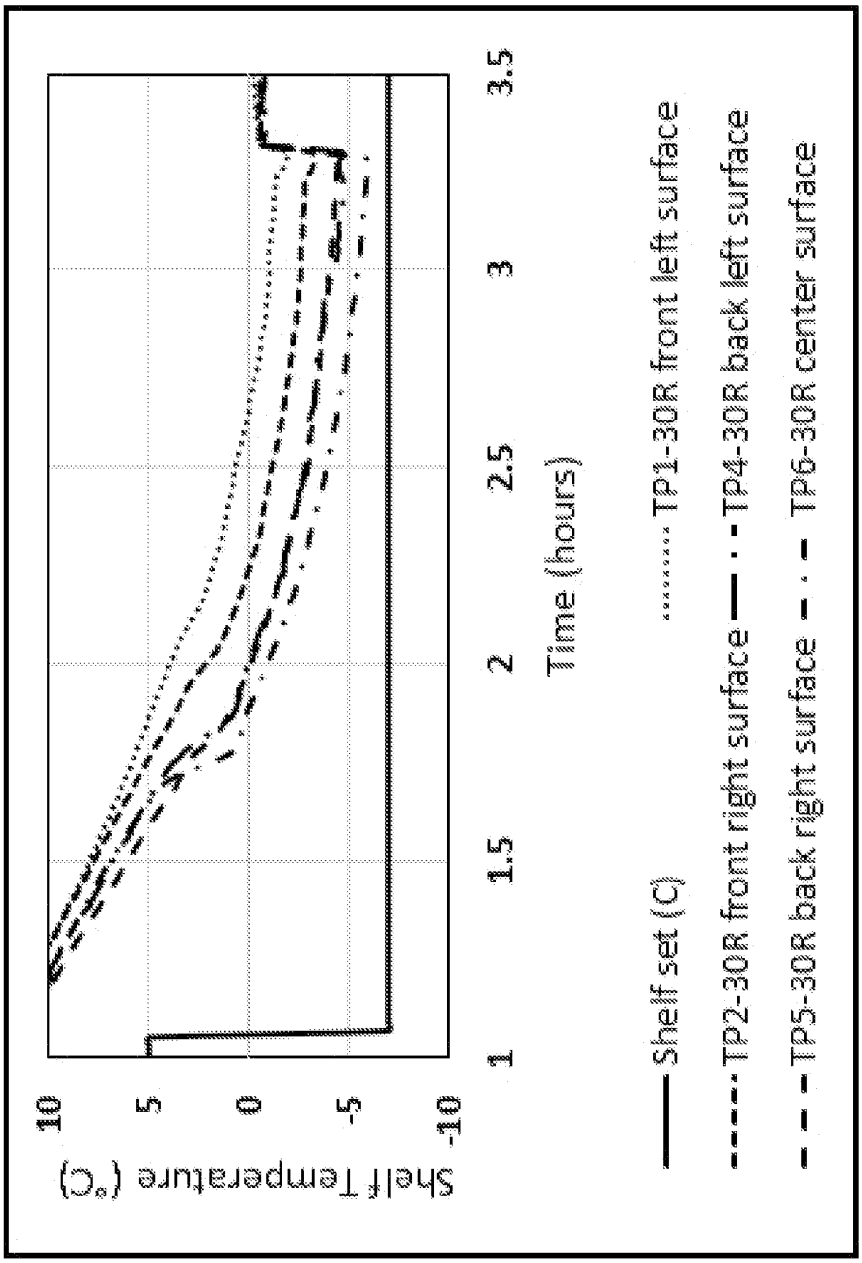

Shelf Temperature (°C)
10
5
0
-5
-10
1
1.5
2
2.5
3
3.5
Time (hours)
Shelf set (C)
TP1-30R front left surface
TP2-30R front right surface
TP4-30R back left surface
TP5-30R back right surface
TP6-30R center surface

FIGURE 1

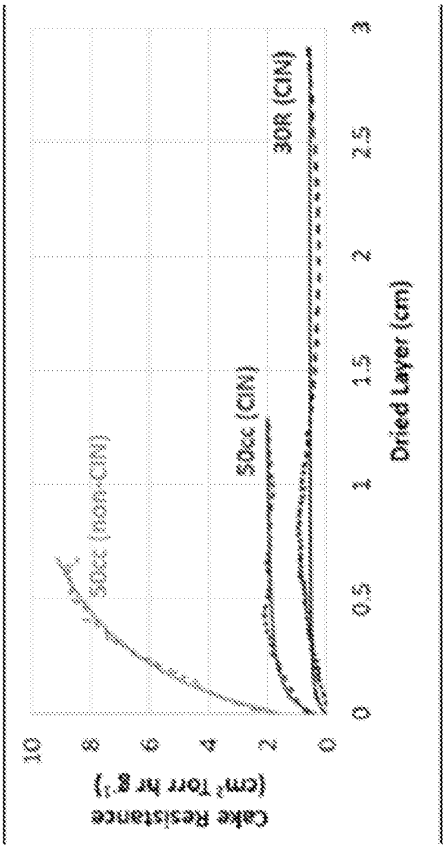


FIGURE 2A

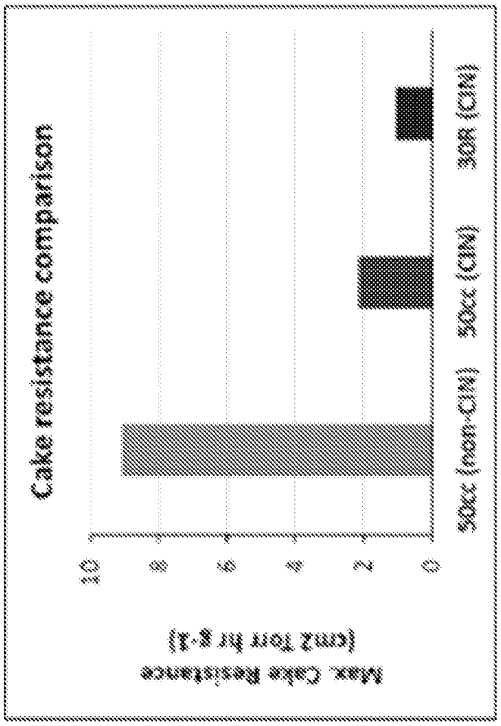


FIGURE 2B

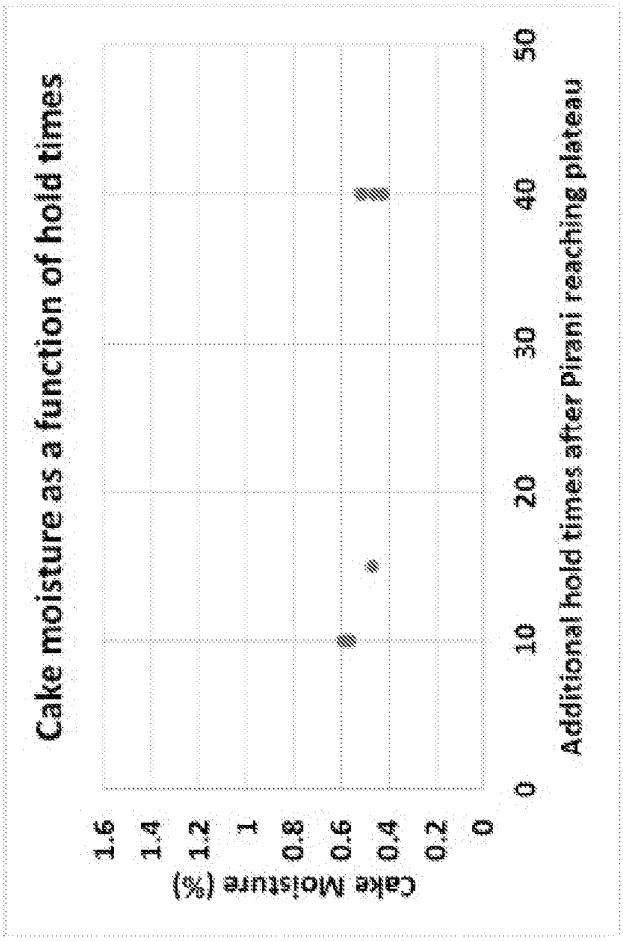

Cake moisture as a function of hold times
Cake Moisture (%)
1.6
1.4
1.2
1
0.8
0.6
0.4
0.2
0
0
10
20
30
40
50
Additional hold times after Pirani reaching plateau

FIGURE 3

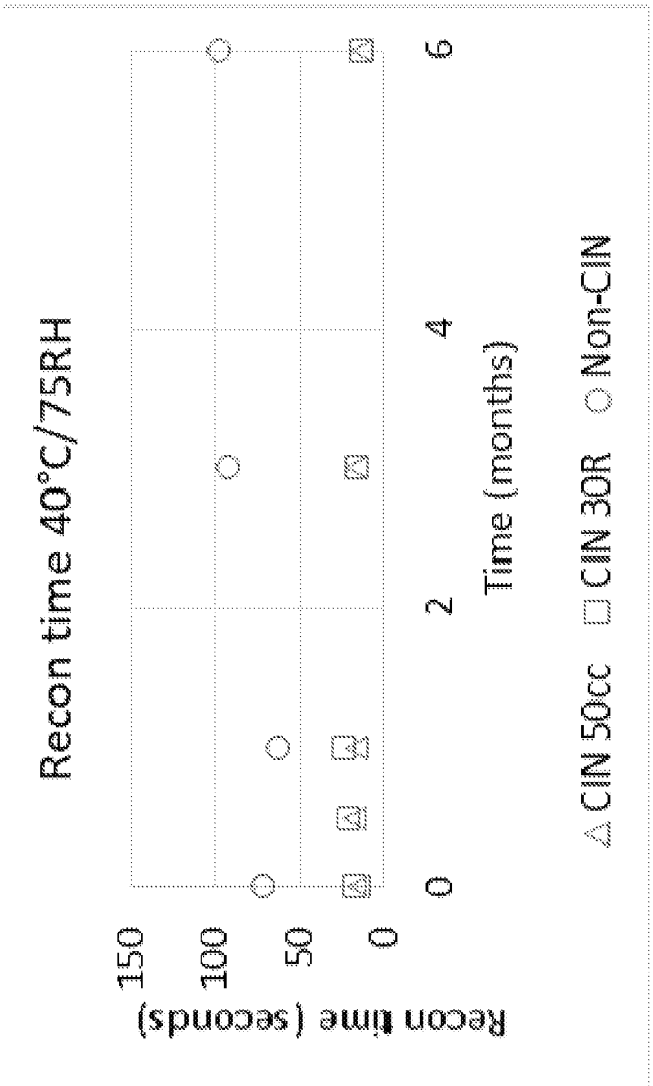

Recon time 40°C/75RH
Recon time (seconds)
150
100
50
0
0
2
4
6
Time (months)
△ CIN 50cc
□ CIN 30R
○ Non-CIN

FIGURE 4