

## Solids and Fat Analysis of Cream

MF150.1

### Method Parameters

Sample Size: 2-2.5 grams

Power: 100%

Delta Weight: 0.2 mg

Delta Time: 10 seconds

Temperature: 100°C

Weight Compensation: ON

Turbo: OFF

### Recommended Systems

SMART Trac II

SMART Trac

### Equipment

CEM Square Glass Fiber Sample Pads

Disposable Pipettes

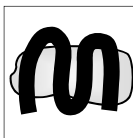
Water Bath (circulating preferable)

### Sample Preparation

All samples should be warmed to 40°C by water bath for 5-10 minutes. Mix well by gently tumbling the sample, ensuring there is no fat coagulation along the sample container walls. Avoid shaking the sample, which causes aeration and/or separation. Sample should be kept in water bath if further testing is required on sample. Do not re-cool the sample.

### Spread Technique

Puddle in center and spread with pipette. Cover with a second pad.



### Results

Heavy Cream: 45.57% Solids, 39.96% Fat

Sample	% Solids	% Fat
1	45.59	39.83
2	45.61	39.95
3	45.53	40.01
4	45.63	39.92
5	45.56	39.83
6	45.61	39.86
7	45.59	40.01
8	45.66	40.00
9	45.56	39.85
10	45.65	40.00
Average	45.60	39.93
Std. Dev.	0.041	0.078

### Notes:

\*The above parameters are suggested starting points and may need to be modified to meet certain product specifications