

## Protein Analysis of American Cheese Slices

### **Systems**

**SPRINT** 

### **Equipment**

Analytical Balance Spatula Sprint Pak Standard Homogenizer

### Method Name

AM CHEESE 1

# Parameters

raiailieteis		
Homogenization Speed (RPM)	Homogenization Time (seconds)	Settle Time (seconds)
15,000	90	120

Sample Size (g)	Protein Conversion Factor Used
0.5-0.58	6.38

### **Sample Preparation**

Cut a small piece out of the cheese slice or knead several slices together in a bag and pull a sample from the center.

### Procedure

Load the appropriate method and pass the sample cup in front of the static eliminator to remove the static charge. Place the sample cup on the balance and press the "T"key on the Sprint. Add the sample amount indicated by the method to the bottom of the sample cup. Press the "Balance Key" on the Sprint. Place the sample cup and filter into the turn table of the Sprint and press the "Run" key.

#### **Notes**

None.

<sup>\*</sup>The above parameters are suggested starting points and may need to be modified to meet certain product specifications.