



Systems

SPRINT

Equipment

Analytical Balance
Food Processor
Spatula
Sprint Pak
Standard Homogenizer

Method Name

Cream Cheese

Parameters

Homogenization Speed (RPM)	Homogenization Time (seconds)	Settle Time (seconds)
30,000	45	30

Sample Size (g)	Protein Conversion Factor Used
0.9-1.1	6.38

Sample Preparation

Blend sample using an industrial or consumer grade food processor until homogeneous. Mix sample thoroughly prior to sampling.

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.

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