

# Protein Analysis of Granola bar with Nuts and Soy

## **Systems**

**SPRINT** 

### **Equipment**

Analytical Balance Food Processor Spatula Sprint Pak Standard Homogenizer

### Method Name

**NUTSOY GRANOLABAR** 

#### Parameters

Tarameters		
Homogenization Speed (RPM)	Homogenization Time (seconds)	Settle Time (seconds)
30,000	120	90

Sample Size (g)	Protein Conversion Factor Used
0.25-0.32	6.25

## 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.

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