

Protein Analysis of American Cheese Slices

Systems

SPRINT

Equipment

Analytical Balance Spatula Sprint Pak Standard Homogenizer

Method Name

AM CHEESE 1

Parameters

Parameters		
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.