

# Protein Analysis of Emuslified Chicken

### **Systems**

**SPRINT** 

### **Equipment**

Analytical Balance Food Processor Meat Homogenizer Spatula Sprint Pak Tweezers

### Method Name

Chicken EM

# Parameters Homogenization Speed (RPM) Homogenization Time (seconds) Settle Time (seconds) 30,000 90 60

Sample Size (g)	Protein Conversion Factor Used
0.45-0.52	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

Use tweezers to remove any meat fibers that may get wrapped around the homogenizer shaft after each sample run.