



Systems

SPRINT

Equipment

Analytical Balance
Disposable Pipette
Meat Homogenizer
Spatula
Sprint Pak
Tweezers

Method Name

MSC

Parameters

| Homogenization Speed (RPM) | Homogenization Time (seconds) | Settle Time (seconds) |
|----------------------------|-------------------------------|-----------------------|
| 30,000 | 90 | 30 |

| Sample Size (g) | Protein Conversion Factor Used |
|-----------------|--------------------------------|
| 0.43-0.50 | 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 run.