



**Systems**

SPRINT

**Equipment**

Analytical Balance  
Disposable Pipette  
Food Processor  
Spatula  
Sprint Pak  
Standard Homogenizer

**Method Name**

Sour Cream

**Parameters**

Homogenization Speed (RPM)	Homogenization Time (seconds)	Settle Time (seconds)
25,000	60	60

Sample Size (g)	Protein Conversion Factor Used
1.5-1.6	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.