

# Protein Analysis of Cheddar Cheese

# **Systems**

**SPRINT** 

# **Equipment**

Analytical Balance Food Processor Spatula Sprint Pak Standard Homogenizer

### **Method Name**

Cheddar Cheese

#### Parameters

Parameters		
Homogenization Speed (RPM)	Homogenization Time (seconds)	Settle Time (seconds)
30,000	45	45

Sample Size (g)	Protein Conversion Factor Used
0.5-0.6	6.38

# Sample Preparation

Block Cheese: Use a cheese grater, then grind in a food processor by pulsing the blades. Shreeded Cheese: Grind in a food processor by pulsing the blades. Do not over blend.

# 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.