Task:

Application field: Food

Material: Noble salami with white dipped cladding (650 g); boiled sausage (100 g)

Feed size: 20-30 mm (cubed, sliced)

Material specification(s): fatty, liquid

Customer requirement(s): Homogeneous mixture

Subsequent analysis: Determination of fat, protein and water content

Solution:

Selected instrument(s): GM 200 Laboratory Knife Mill Grindomix

Configuration(s): Standard receptacle 1 l, made of polypropylene (PP); cover for receptacle 1 l, made of polypropylene

Parameter(s): Revolution speed 7500 min⁻¹

Time: 20 s (10 s in interval operation mode)

Achieved result(s): Homogeneous mass.

Remark(s): Both products, salami and boiled sausage should be started first in the interval operation mode (Interval operation mode: keep the start button pressed or press start button and memory button 1 and then loose.) This improves the grinding result and protects the motor against a possible overload.

For a safe preparation of the above mentioned sausage the initial sample pieces should be cut into pieces < 30 mm.

Recommendation: For the preparation of fatty sausages we recommend our

The application report is based solely on the processing of the available sample material in the indicated amount. No legal claims shall be derived from this test report.

Subject to technical modification and errors.

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Knife Mill Grindomix GM 200 according to the above mentioned conditions.