**Task:**

**Application field:** Food  
**Material:** Salami  
**Feed size:** 5-10 mm (after pre-cutting)  
**Feed quantity:** 5 g  
**Material specification(s):** containing fat, tough  
**Customer requirement(s):** < 200 µm  
**Subsequent analysis:** not defined

**Solution:**

**Selected instrument(s):** CryoMill  
**Configuration(s):** Grinding jar stainless steel 50 ml, screw top design;  
Grinding ball stainless steel 25 mm ø  
**Parameter(s):** Frequency 25 Hz  
**Time:** 8 min. pre-cooling; 2 min. grinding  
**Achieved result(s):** predominantly < 200 µm  
**Remark(s):** Pre-cutting of the salami down to approx. 5 mm.  
Pre-cooling for 8 min. in order to pre-embrittle the sample and to improve the breaking properties.  
Grinding for 2 min.  
**Recommendation:** For grinding salami our CryoMill is suitable under the above mentioned conditions.

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