# Test Report

**Report No.:** 16103  
**Report Date:** 12.03.2013  
**Contact:** GB

## Task:

<table>
<thead>
<tr>
<th>Application field:</th>
<th>Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Material:</td>
<td>Tomatoes</td>
</tr>
<tr>
<td>Feed size:</td>
<td>60 mm</td>
</tr>
<tr>
<td>Feed quantity:</td>
<td>180 g</td>
</tr>
<tr>
<td>Material specification(s):</td>
<td>moist</td>
</tr>
<tr>
<td>Customer requirements(s):</td>
<td>300 µm, homogeneous mixture</td>
</tr>
<tr>
<td>Subsequent analysis:</td>
<td>Microbiological: Protein, carbohydrate, salt, pH</td>
</tr>
</tbody>
</table>

## Solution

**Selected Instrument(s):** Knife Mill GRINDOMIX GM 200

**Configuration(s)**  
**Item nos.:**  
1 x GRINDOMIX GM 200, 220-240 V, 50/60 Hz, incl. 1 l grinding container with cover and knife of stainless steel  
1 x Gravity lid, PP, with overflow channels for PC container  

Please note: Other electrical versions of the instrument(s) are available with different item numbers.

**Parameter(s):**  
Revolution speed 4000 rpm, interval; 8000 rpm, continuous

**Time:**  
10 s interval + 10 s continuous

**Achieved result(s):** homogeneous mixture, predominantly < 300 µm

**Remark(s):**

**Recommendation:** The Knife Mill GRINDOMIX GM 200 is suitable to grind the sample material under the above mentioned conditions.

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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.  
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