

## Task:

**Application field:** Food

**Material:** Chocolate with complete hazelnuts

**Feed size:** 0-30 mm (after manual pre-crushing)

**Feed quantity:** 500 g (5 bars)

**Material specification(s):** soft, containing grease

**Customer requirement(s):** Homogenisation

**Subsequent analysis:** Determination of fat, carbohydrates and protein

## Solution:

**Selected instrument(s):** Knife Mill Grindomix GM 300

**Configuration(s):** Cutting container of stainless steel incl. knife holder, autoclavable, 5 litres for GM 300; Gravity lid of plastic with overflow channels GM 300, autoclavable

**Parameter(s):** pre-grinding: 20 sec. at 1000 rpm, direction reversal every 5 sec.  
fine-grinding: 30 sec. at 4000 rpm, direction impact

**Time:** 50 sec. (complete preparation)

**Achieved result(s):** Homogenous sample, predominantly < 1 mm

**Remark(s):** The chocolate bars are manually pre-crushed and afterwards embrittled using 1000 g dry ice. The mixture then is homogenised in the Knife Mill GM 300.

**Recommendation:** The Knife Mill GM 300 is suitable to homogenise the sample material under the above mentioned conditions.

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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### Pictures of the sample



**Fig. 1:** Original sample



**Fig. 2:** Sample after manual pre-crushing



**Fig. 3:** Sample + dry ice in Cutting container GM 300



**Fig. 4:** Sample after fine-grinding in GM 300

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