



Application Protocol: Cream Cheese:

Cream Cheese

Instrument Model: NIT-38 Dairy Analyser

No.: 721 **Date:** 25 February 2009 **Rev.:** 2.1

Description:

This protocol is to be used for the analysis of moisture in cream cheese.

Instrumental Parameters:

Cell Type	NIT-38 10mm Squeeze Cell
Pathlength	10mm
Integration Time	40000
No. Scans to Average	10

Constituents:	Range: MIN	Range: Max
Moisture	50	60

Sample Preparation:

Place ample cream cheese into the clean sample cell. Use a large flat object to level the cream cheese in the cell. A sharp straight edged knife should be used to remove any excess cheese. The cheese should be level with the top of the cell.

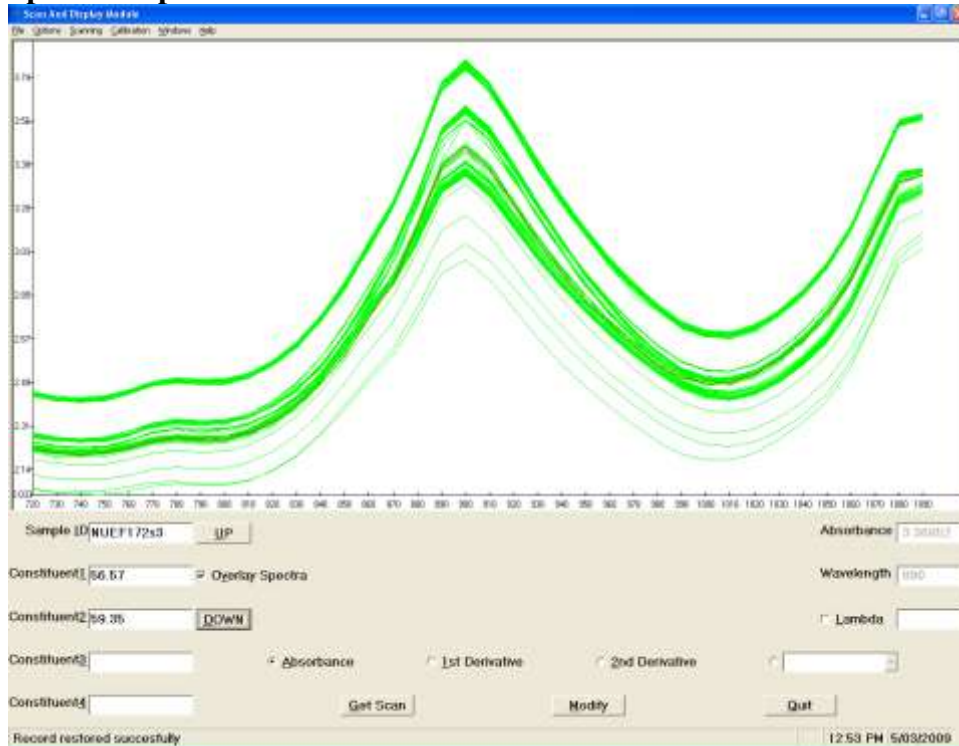
Sample Weight: 60 grams

Sample Temp: 20° C (Room Temperature)

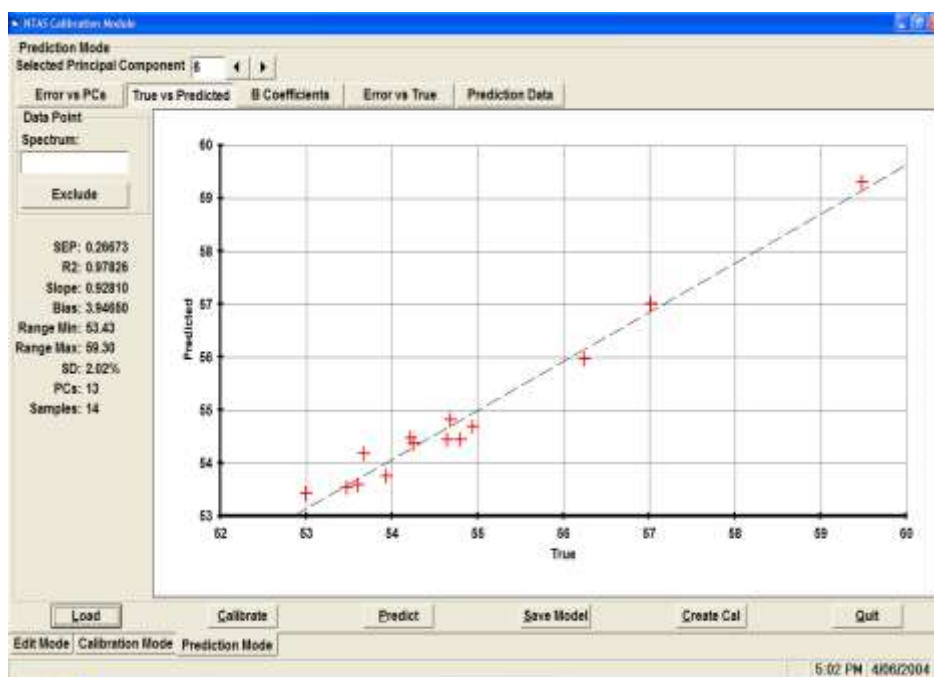
Comments:

Care must be taken to avoid any large air pockets in the cell.

Spectral representation of cream cheese:



Calibration Statistics: Plots of True vs. Predicted values for each constituent.



Constituent 1: Moisture