

## **SAMPLE PREPARATION OIL AND FAT**

**The following instructions describe the procedure to follow to extract fat from various types of samples. The extracted fat can be tested with the proper MenidiMedica test kit like peroxide value.**

### **SOLID FATS**

**Solid fats at RT must be melted before being analyzed. The sample must be collected when the oil is consistently melted and still warm.**

### **CREAM**

**Weigh 5 gr. of sample and add 1 gr of sodium sulfate anhydrous, mix well and centrifuge at 3000 rpm for 5 minutes. Transfer the extracted fat to a new vial and melt it in a water bath.**

### **BUTTER, MARGARINE, SEMI-FINISHED FATS**

**Weigh 5 gr. of sample and melt it in a water bath. Add 1 gr. of sodium sulfate anhydrous. Mix well and centrifuge at 3000 rpm for 5 minutes. Collect the extracted fat.**

### **FRUIT, DRIED FRUIT, SEEDS**

**Put adequate quantity of the sample to a mixer and crash it. Wait a few seconds to allow the oil to get on to surface. Collect the sample with a pipette and place it in a vial. Centrifuge at 3000 rpm for 5 minutes and collect the supernatant.**

### **FLOURS**

**Weigh 1 gr. of flour and add 3 mL. of Extraction Reagent (ask for it from your representative or MenidiMedica). Mix the solution for about 30 minutes and then centrifuge at 3000 rpm for 3 minutes. Collect the supernatant**