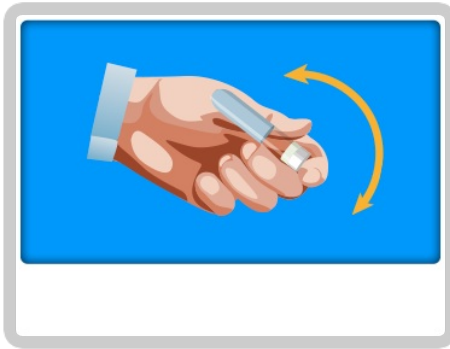


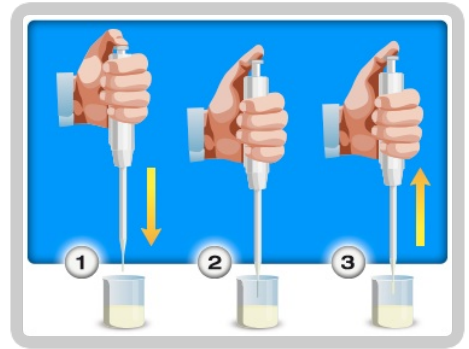
PROCEDURE



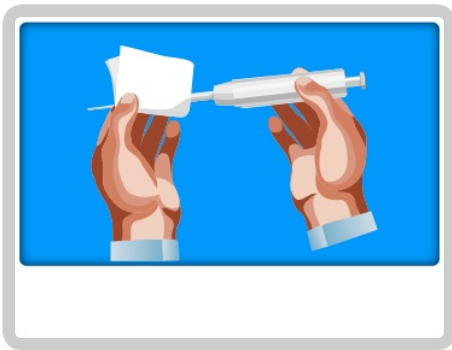
1. Weigh exactly 4 gr cheese/cottage cheese/sauce and add 40 mL of a solution of NaOH 0.25N. Homogenize the sample (at room temperature with a homogenizer, or at 40-50°C using a stick). Collect the sample for testing.



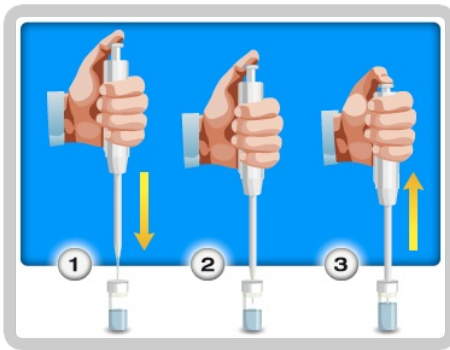
2. Homogenize the sample before collection.



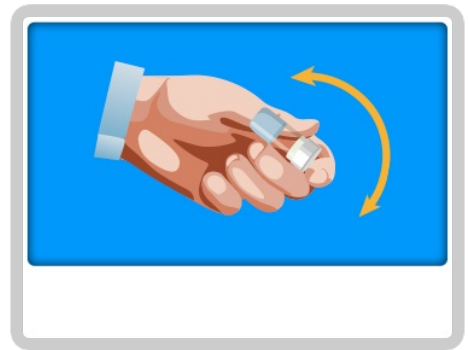
3. Collect 20 μ L of sample with a pipette. Use a new tip for each test to prevent contamination from previous samples.



4. Carefully clean the outside of the pipette tip with blotting paper, avoiding contact between the extremity of the tip and the paper.



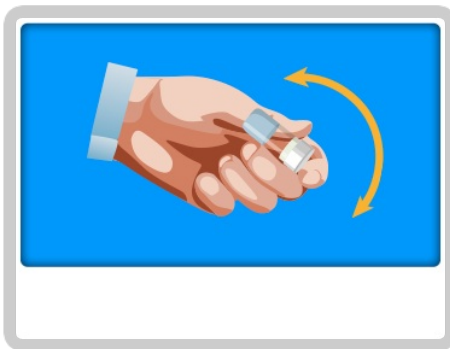
5. Place the sample in the cuvette. Keeping the tip immersed in reagent, press and release the piston of the pipette several times.



6. Gently shake the cuvette 2-3 times.



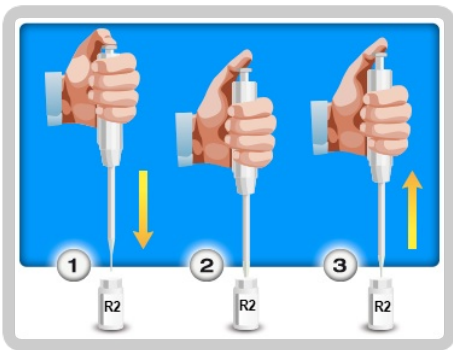
7. Place the cuvette in one of the incubation cells and start the timer by pressing the timer icon.



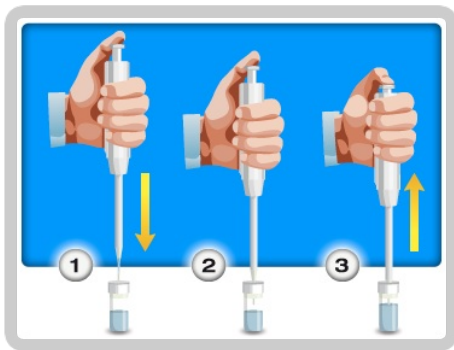
8. Gently shake the cuvette 2-3 times.



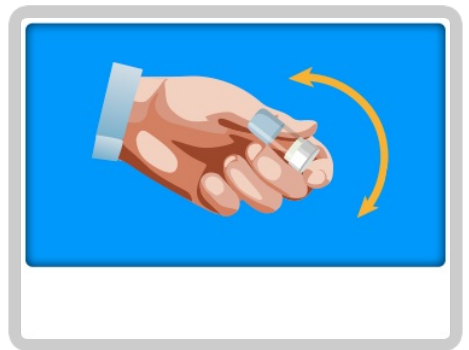
9. Select the cuvette to be read from the display. Place the cuvette in the cell marked with the blue light and press READ.



10. Collect 50 µL of R2 with the pipette.



11. Add 50 µL of R2 to the cuvette without touching the tip in the liquid, R1 + sample. In case of contamination, replace the tip.



12. Gently shake the cuvette 2-3 times.



13. Place the cuvette in the cell marked with the blue light and press READ to perform the photometric reading.