

BÜCHI Mixer **B-400**

Homogenizing of Samples with High Water, Fat and Fibre Content

In analytical chemistry accuracy of results are decisively depending on sample preparation. Due to this the requirements of laboratory mixing devices are very high. The BÜCHI Mixer B-400 is impressively showing its efficiency for samples with high water, fat and fibre content. It is available with all parts which might come in contact with the sample of inert material. For microbiological purpose all sample contacting parts can be autoclaved because of their temperature stability in the range of -40 °C to +150 °C.

This list is intended to serve as a guide line for mixing your own samples.



Where repeat-mixing (e.g. 3 x 3 s) is called for, insert the mixer for the time quoted, e.g. 3 s, remove it again and repeat the process as often as stated. Loosening the contents in between if necessary. Temperature-sensitive samples may be cooled before mixing.

Tab. 1 Homogenizing of samples with high water, fat and fibre

Fruit and Vegetables:	Sample weight	Mixing time
Apple slices, dried	60 g	4 - 5 s
Apricots, dried (stone removed)	60 g	4 - 5 s
Bananas, dried	80 g	4 x 3 s
Pears, apples	150 g	5 s
Lettuce	150 g	5 s
Figs, dried	80 g	4 x 3 s
Carrots (cooled)	150 g	5 s
Potatoes	120 g	5 s
Kohlrabi	150 g	5 s
Leeks (cooled)	150 g	5 - 7 s
Peaches, dried	80 g	3 s several times
Plums, dried	80 g	4 - 5 s
Rhubarb	100 g	2 x 15 s
Raisins	100 g	3 s several times
Red cabbage	150 g	5 - 7 s
Morello cherries, dried	80 g	3 s several times
Pickled white cabbage	250 g	5 - 7 s
Asparagus	100 g	15 s
Sugarbeet	120 g	5 s
Onions	150 g	5 - 7 s

Application Sheet



Meat/Fish/Sausage

Frying sausage, raw	100 g	7 s
Trout (cooled)	120 g	8 - 10 s
Goulash (pork)	100 g	5 - 7 s
Chicken meat (cooled)	100 g	5 - 7 s
Cod (dressed)	120 g	10 s
Raw meat	100 g	10 - 15 s
Raw bacon	80 g	7 s
Salami (Hard-cured sausage)	80 g	5 s
Pig's liver	100 g	5 s
Bacon (boiled)	100 g	7 - 8 s
Gravy-beef	100 g	10 s
Soft-cured sausage/meat loaf	100 g	5 - 7 s

Miscellaneous

Emmentaler (hard cheese)	80 g	12 s
Peanuts, salted	80 g	3 x 3 s
Peanuts with shells	80 g	3 x 3 s
Flakes, granules	80 - 100 g	8 s
Gnocchi (cooled)	100 g	2 x 3 s
Hazelnuts	60 g	3 x 3 s
Cheesecake (cooled)	120 g	5 - 7 s
Croquettes (thawed)	80 g	3 x 3 s
Pizza	80 g	8 - 10 s
Waffles	80 g	4 - 5 s
Waffles with cream filling	80 g	4 s
Soft cheese	80 g	4 - 5 s

Fodder

Hay	20 g	10 s
Straw	20 g	10 s
Dog food (pellets)	70 g	2 x 3 s
Cat food	200 g	8 - 10 s