

A New Technology, Energized Dispersive Extraction, for the Extraction of Free Total Fat

Total Fat

Triglycerides, Phospholipids, Wax Esters, Sterols



Total Fat

Total Fat Traditional Methods

Gravimetric Analysis

Free Fat Only

- Meats
- Nuts



Hydrolysis

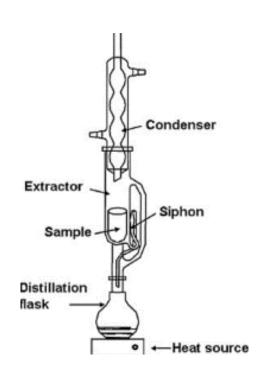


Bound Fat

Bound Fat

- Dairy
- Bread
- Seafood

Soxhlet Method



• Solvent: Petroleum Ether

• Volume: 100 mL

• Time: Minimum 4 hours

Consumable: Thimble = \$6



• Solvent: Petroleum Ether

• Volume: 40 mL

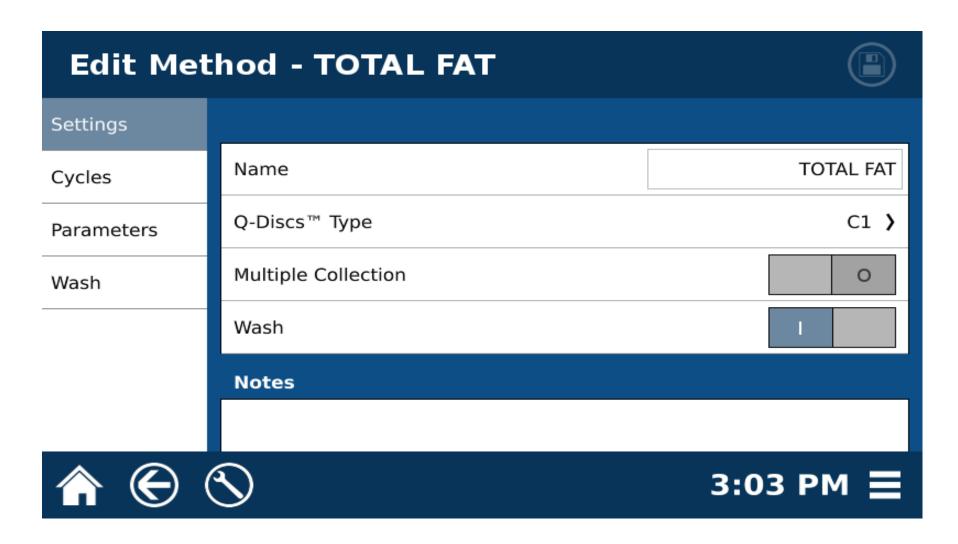
• Time: 5 min

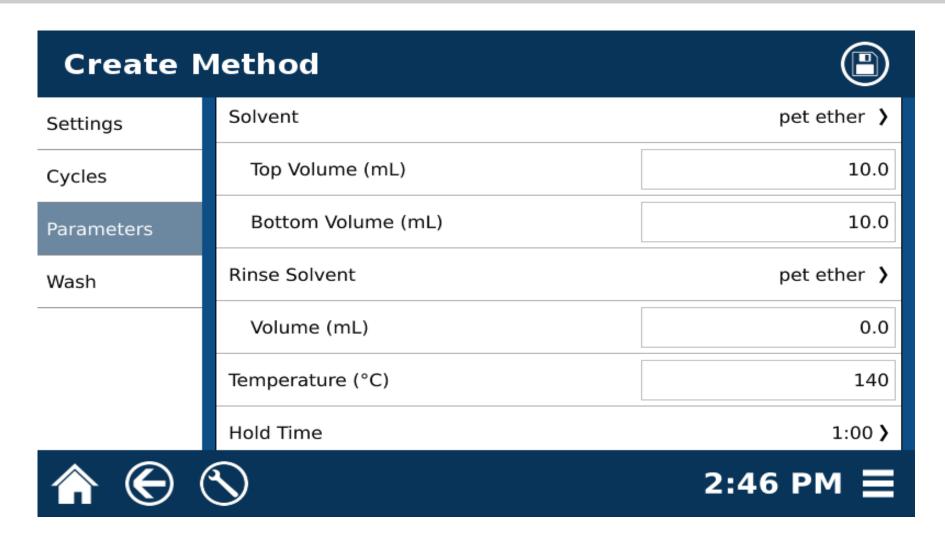
Consumable: Q-Disc = \$0.75

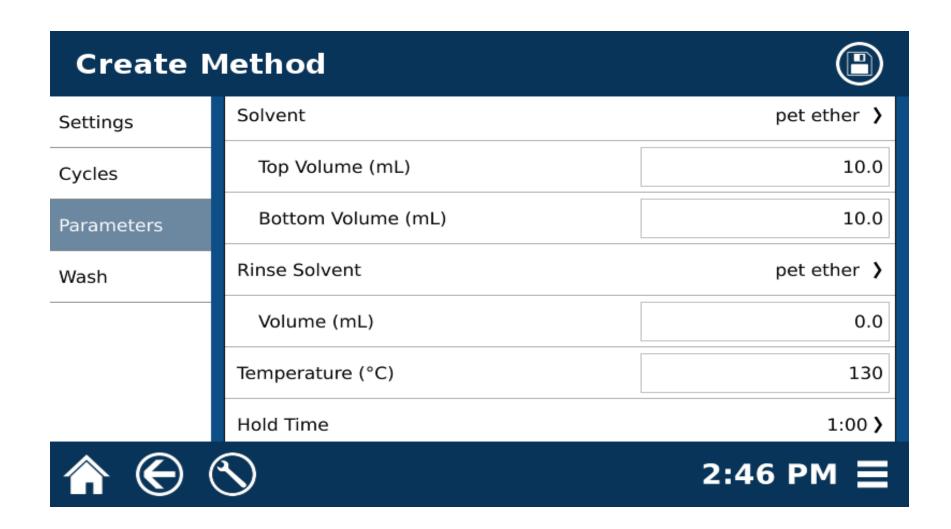
Sample Preparation

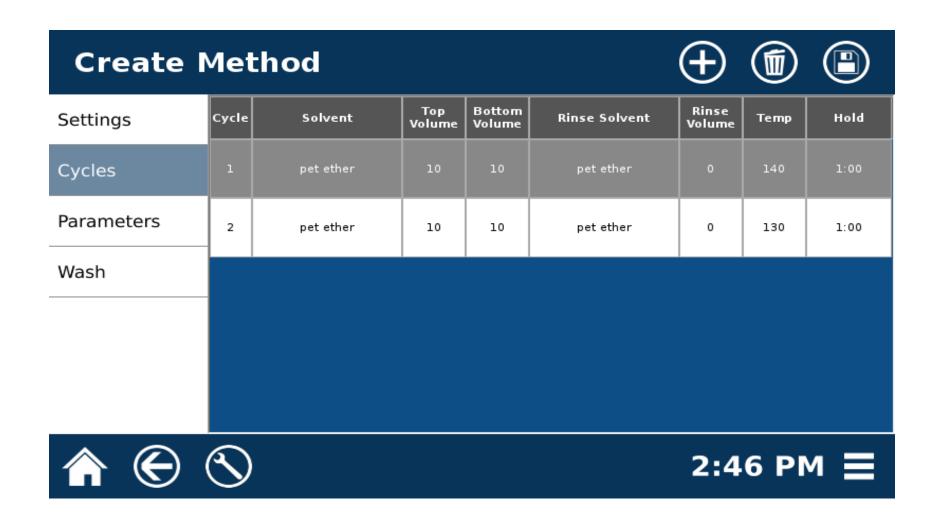
Correctly preparing the sample for extraction is key!

- Homogeneous sample
- Mix sample with sand to increase surface area
- Properly dry the sample
- Choose the correct Q-Disc

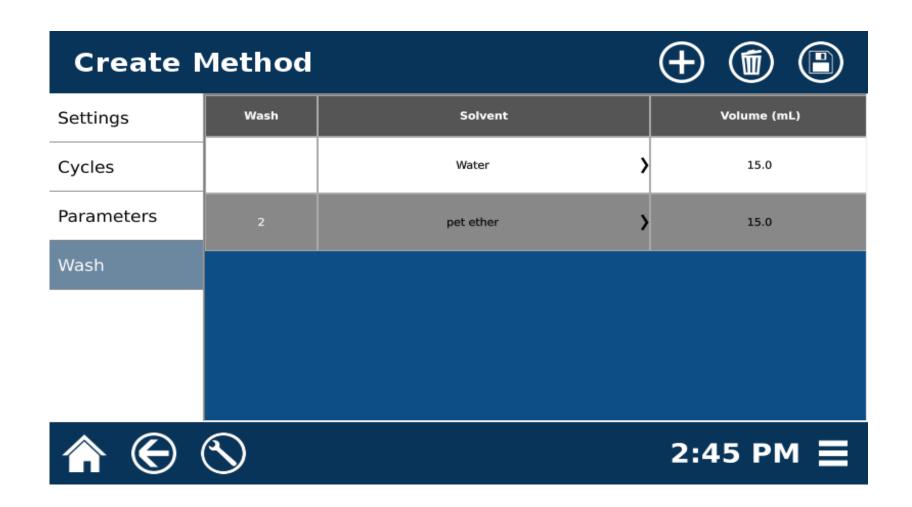








EDGE Method: Washes



Data

Total Fat Recovery Data for High Fat Content Meats

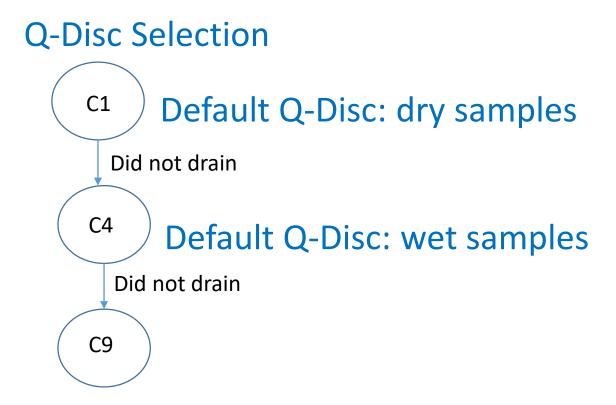
Sample	% Fat	% Recovery
Potted Meat	17	98
Hot Dogs	35	104
Pepperoni	45	99

Dry the sample in the Q-Cup



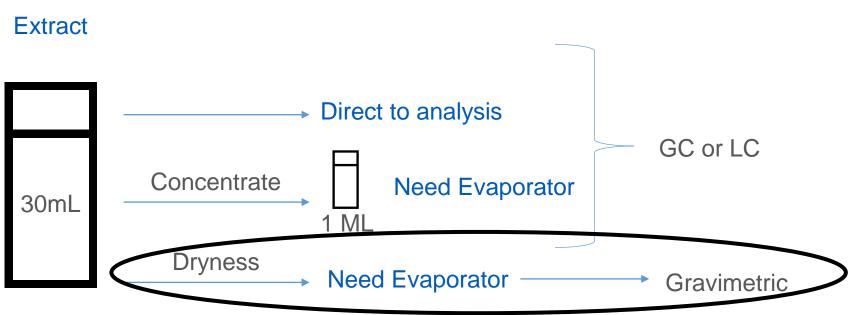
- Add a layer of Diatomaceous Earth to the bottom of the Q-Cup
- Add homogenized sample mixed with sand to Q-Cup
- Dry for 1 hour in an oven at 120 C°

Q-Disc



If mix of dry and wet samples the best Q-Disc for the wet samples can be used for dry samples as well!

Evaporate to Dryness





EDGE | A New World of Sample Preparation



