

The technique we use in the extraction of oilseeds is as follows:

1. Place 1.5 to 2.0 g of sample into the XT4 Filter Bag.
2. Dry the samples for three hours at 100° - 105° C.
3. Remove the samples from the oven and place them in a desiccant pouch, allow them to cool and record their weights.
4. Extract the samples in an ANKOM XT instrument for forty minutes.
5. Dry the samples for thirty minutes at 100° - 105° C.
6. Remove the samples from the oven and place them in a desiccant pouch, allow them to cool, and record their weights.
7. Place one XT4 Filter Bag (with sample) into a mortar and strike it with a pestle approximately 15-20 times being careful not to twist the pestle. There does not need to be a great deal of force when the pestle strikes the Filter Bag. Repeat for all Filter Bags.
8. Repeat steps 4-7 two more times (for a total of three times).
9. Add the three fat values together to get a combined fat total.