

## Premi<sup>®</sup>Test Multipress: Instructions for use



### Background

Juice samples from a piece of meat can be obtained in two ways:

1. By freezing and thawing
2. By heating for a brief moment in a microwave.

A special patented device has been developed to process multiple meat samples. It enables the simultaneous handling and production of liquid meat samples of up to 12 pieces of meat.

This bulletin outlines the procedure to use the Multipress, a multi sampling device. A heat step in a microwave is incorporated in the procedure. The Multipress is especially designed for meat that does not easily produce liquid (e.g. chicken and kidney) even after pressing the raw material.

Please refer to the technical bulletins on kKidney sample treatment for instructions on this type of sample.



**STEP 1:**  
Place the box with the holes on the closed box.

**STEP 2:**  
Cut pieces of tissue (1.5 x 1.5 cm). 12 samples can be processed at once.



**STEP 6:**  
Withdraw the boxes from the microwave and place them under the Multipress.

**STEP 7:**  
Remove the lid and pull the lever down.



**STEP 3:**  
Cover the samples in the boxes with the plastic lid delivered with the kit.



**STEP 8:**  
Press the meat till sufficient amount of the meat fluid is obtained.

**STEP 9:**  
Push the lever up, and put the lid on the bottom box to avoid cross contamination.



**STEP 4:**  
Put the boxes with samples in a microwave

**STEP 5:**  
Turn the microwave on, indication 90 s on 160 W. Avoid strong cooking of the meat.



**STEP 10:**  
Remove the bottom box from the Multipress.

**STEP 11:**  
Pipette 100 µl of each sample on top of the agar in the ampoule.