

Formulas of Proximate analysis

$$1. \text{ Moisture \%} = \left[\frac{\text{Weight of original sample(g)} - \text{Weight of dried sample(g)}}{\text{Weight of original sample(g)}} \right] \times 100$$

$$2. \text{ Fat \%} = \frac{(\text{Weight of sample+thumble}) - (\text{Weight of dried fat free sample+thible})}{\text{Weight of sample}} \times 100$$

$$3. \text{ Ash \%} = \frac{\text{Weight of ash(g)}}{\text{Weight of sample (g)}} \times 100$$

$$4. \text{ Fiber \%} = \frac{A - B}{C} \times 100$$

A = Weight of oven dried sample (g) before placing in muffle furnace

B = Weight of sample after ashing (g)

C = Weight of sample (g)

5. Protein

$$\text{Nitrogen \%} = \frac{\text{Volume of 0.1N H}_2\text{SO}_4 \text{ used} \times 0.0014 \times \text{Vol. of dilution (250)}}{\text{Weight of sample} \times 10} \times 100$$

$$\text{Protein \%} = \text{Nitrogen percentage} \times 5.72$$

$$6. \text{ NEF \%} = 100 - (\text{Moisture \%} + \text{Crude fat \%} + \text{Ash\%} + \text{Crude fiber\%} + \text{protein \%})$$

$$7. \text{ Wet gluten (\%)} = \frac{\text{Weight of wet gluten}}{\text{Weight of sample}} \times 100$$

$$8. \text{ Dry gluten (\%)} = \frac{\text{Weight of dry gluten}}{\text{Weight of sample}} \times 100$$