## **FAT LOST IN SKIM MILK**

## Yield of cream

This can be calculated by the formula:

$$C = MX \frac{fm - fs}{fc - fs}$$
,  
Edit Formula

Where,

C = weight of cream (kg);

M = weight of milk (kg);

 $f_m$  = fat percentage of milk;

 $f_s$  = fat percentage of skim milk;

 $f_c$  = fat percentage of cream.

**Fat recovery in cream:** This can be calculated by the formula:

Per cent fat recovered in cream = 
$$\frac{\text{Kg fat in cream}}{\text{Kg fat in milk}}$$
 X 100.

## Yield of skim milk

This can be calculated by the following formula:

$$S = MX \frac{fc - fm}{fc - fs}$$
, Edit Formula

Where,

S = weight of skim milk (kg);

M = weight of milk (kg);

 $f_m$  = fat percentage of milk;

 $f_s$  = fat percentage of skim milk;

 $f_c$  = fat percentage of cream

## Fat lost in skim milk: This can be calculated by the formula:

Per cent fat lost in skim milk = 
$$\frac{\text{Kg fat in skim milk}}{\text{Kg fat in milk}} \times 100 \dots \mathbf{I}$$
  
=  $\frac{\text{fc-fm}}{\text{fc-fs}} \times \frac{\text{fs}}{\text{fm}} \times 100 \dots \mathbf{I}$ 

Where  $f_c$ ,  $f_m$  and  $f_s$  are as above.