## FAT LOST IN SKIM MILK

## Yield of cream

This can be calculated by the formula:

$$
C=M X \frac{f m-f_{s}}{f c-f_{s}},
$$

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:

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

## Yield of skim milk

This can be calculated by the following formula:

$$
S=M X \frac{f c-f m}{f c-f s},
$$

Edit Formula
Where,
$\mathrm{S}=$ weight of skim milk $(\mathrm{kg})$;
$M=$ 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:

$$
\begin{aligned}
\text { Per cent fat lost in skim milk } & =\frac{\mathrm{Kg} \text { fat in skim milk }}{\mathrm{Kg} \text { fat in milk }} \mathrm{X} 100 \ldots \mathbf{I} \\
& =\frac{f c-f m}{f c-f s} \mathrm{X} \frac{f s}{f m} \times 100 \ldots \mathrm{I}
\end{aligned}
$$

Where $f_{c}, f_{m}$ and $f_{s}$ are as above.

