## 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 =  $\frac{\text{Kg fat in skim milk}}{\text{Kg fat in milk}} \ge 100 \dots I$ 

$$= \frac{fc - fm}{fc - fs} \mathbf{X} \frac{fs}{fm} \mathbf{X} \ 100 \ \dots \mathbf{\Pi}$$

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