



Faculty of Food and Human Sciences

To: Ken Gunsalu
From: Department of Food Science and Technology
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Subject: Results for Nutrient analysis

Sample	Attribute	Method	Results/Units
Porridge flour	%Moisture	Oven Drying	12.41 $\pm$ 0.08
	% Protein	Kjeldahl	9.34 $\pm$ 0.26
	% Mineral	Gravimetric	2.13 $\pm$ 0.03
	%Crude Fats	Soxhlet	3.39 $\pm$ 0.02
	Iron (mg/100g)	AAS	2.46 $\pm$ 0.03
	Zinc (mg/100g)	AAS	10.53 $\pm$ 0.67
	Calcium (mg/100g)	AAS	3.39 $\pm$ 0.01
	Beta-Carotene μ g/g	UV-Vis	2.32 $\pm$ 0.02
	Energy (kiloCal/g)	Bomb-Calorimeter	358.07

YA 83	%Moisture	Oven Drying	84.17±0.25
	% Protein	Kjeldahl	2.73±0.35
	% Mineral	Gravimetric	1.37±0.08
	%Crude Fats	Soxhlet	3.91
	Iron (mg/100g)	AAS	0.58±0.13
	Zinc (mg/100g)	AAS	2.44±0.44
	Calcium (mg/100g)	AAS	10.16±0.08
	Beta-Carotene µg/g	UV-Vis	2.65±0.14
	Energy (kiloCal/g)	Bomb-Calorimeter	77.39
YB 166	%Moisture	Oven Drying	85.67±0.11
	% Protein	Kjeldahl	2.58±0.14
	% Mineral	Gravimetric	0.77±0.23
	%Crude Fats	Soxhlet	3.47±0.88
	Iron (mg/100g)	AAS	1.01±0.37
	Zinc (mg/100g)	AAS	2.43±0.06
	Calcium (mg/100g)	AAS	9.52±0.37
	Beta-Carotene µg/g	UV-Vis	1.45±0.15
	Energy (kiloCal/g)	Bomb-Calorimeter	73.99

FT 300	%Moisture	Oven Drying	83.54±0.16
	% Protein	Kjeldahl	1.75±0.01
	% Mineral	Gravimetric	0.98±0.13
	%Crude Fats	Soxhlet	3.10
	Iron (mg/100g)	AAS	2.02±0.26
	Zinc (mg/100g)	AAS	3.93±0.86
	Calcium (mg/100g)	AAS	7.50±0.22
	Beta-Carotene µg/g	UV-Vis	5.01±0.40
	Energy (kiloCal/g)	Bomb-Calorimeter	77.42
FT400	%Moisture	Oven Drying	82.58±0.08
	% Protein	Kjeldahl	1.40±0.25
	% Mineral	Gravimetric	0.85±0.03
	%Crude Fats	Soxhlet	2.91
	Iron (mg/100g)	AAS	1.09±0.06
	Zinc (mg/100g)	AAS	2.69±0.28
	Calcium (mg/100g)	AAS	6.72±0.16
	Beta-Carotene (µg/g)	UV-Vis	5.31±0.39
	Energy (kiloCal/g)	Bomb-Calorimeter	80.83

Report by



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