

LAB REPORT: PROXIMATE ANALYSIS

1. Title

Proximate Analysis of Maize Flour

2. Objective

To determine the proximate composition (moisture, ash, crude protein, crude fat, crude fiber, and nitrogen-free extract) of maize flour.

3. Introduction

Proximate analysis is a standard method for determining the major nutritional components of food. It provides a quick and easy way to estimate the energy value and nutritional quality of a food sample.

6. Results

Sample: Maize Flour

Moisture Content: 11.20%

Ash Content: 1.40%

Crude Protein: 9.10%

Crude Fat: 4.50%

Crude Fiber: 2.80%

Nitrogen-Free Extract: 71.00%