

Aim :

To Estimate the percentage of water present in Brinjal, Carrot, Fish and Boiled potato.

Materials required:

Brinjal

Carrot

Fish

Boiled potato

Oven

Weighing Balance

Procedure:

The samples of Brinjal, Carrot, Fish and Boiled potato are taken and its mass is determined using the weighing balance. The values are recorded in the tabular column. The samples are then kept in the oven and the temperature was set to 100°C . The samples are left in the oven for 15 minutes and then are taken out to determine the mass. The values are noted in the tabular column and are again kept in the oven.

After 15 minutes the samples were taken and their mass is determined. The same procedure is repeated at 15 minutes interval. Whenever the mass change is ceased for a sample, the sample is removed and the procedure is repeated for other samples till the mass change is ceased.

From the values in the tabular column, the mass of water in the sample is calculated. After calculating the mass of the water in the sample, the percentage of the water in the samples are calculated.

Mass of the water = Initial mass - Dry mass

$$\text{Percentage of water} = \frac{\text{Mass of water}}{\text{Initial mass of sample}} \times 100$$

Tabular Column:

| Sample | Initial Mass (gm) | Mass at the end of | | | | | | | | | | | | Dry mass(gm) | Mass of water |
|---------------|-------------------|--------------------|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|--------------|---------------|
| | | 10m | 20m | 30m | 40m | 50m | 60m | 70m | 80m | 90m | 100m | 110m | 120m | | |
| Brinjal | | | | | | | | | | | | | | | |
| Carrot | | | | | | | | | | | | | | | |
| Fish | | | | | | | | | | | | | | | |
| Boiled Potato | | | | | | | | | | | | | | | |