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## APPENDIX A

## Ash of animal feed

## Apparatus

-Furnace muffle
-Porcelain crucible
-Hot plate

## Method

Porcelain crucible was dried in an oven at $105^{\circ} \mathrm{C}$ for 2 hr and transfered directly to a desiccator until it was cool and then weighed immediately. The 2 g of dry sample was put in the crucible which was placed on a hot plate, in a hood until it was smokeless. It was placed in a furnace muffle heated at $600^{\circ} \mathrm{C}$ and held at this temperature for 3 hr . The crucible was transfered to a desiccator until it was cool and weighed again.

$$
\% \text { Ash }=(\text { weight of ash }(\mathrm{g}) \times 100) / \text { weight of sample }(\mathrm{g})
$$

## Crude fat in animal feed

## Apparatus

-Soxtherm Automatic model S-11, Gerhardt, Germany

## Reagent

-Petroleum ether (AR grade) was purchased from Mallinkordt, USA.

## Method

Soxtherm beaker was dried in an oven at $130^{\circ} \mathrm{C}$ for 3 hr and transfered to a desiccator until it was cool at room temperature. Then it was weighed. Sample ( 2 g ) was wrapped with 2 pieces of filter and put in the thimble that was in the beaker containing 80 ml of petroleum ether. Beaker was attached to Soxtherm to extract fat at $150^{\circ} \mathrm{C}$, for $4-6 \mathrm{hr}$, controlled by heated silicone oil. Afterwards, petroleum ether was evaporated to dryness. Then beaker was dried in an oven at $120^{\circ} \mathrm{C}$ for 1 hr and left in a desiccator. Cool beaker was weighed and fat content was calculated.

$$
\text { \% Fat }=(\text { weight of fat }(\mathrm{g}) \times 100) / \text { weight of sample }(\mathrm{g})
$$

## Moisture in animal feed

## Apparatus

\author{

- Sartorius Thermo Control model YTE01L, Germany
}


## Method

Sample ( 2 g ) was put on a dry tray with no moisture in moisture analyser at $130^{\circ} \mathrm{C}$. It was recorded when moisture in sample varied $0.1 \%$ in 50 sec .

## Crude Protein in animal feed

## Apparatus



解

-Gerhardt Kjeldatherm Digestion Unit, Germany
-Gerhardt Vapodest1, Germany

## Reagent

1. Sulfuric acid (AR), BDH, England
2. Sodium hydroxide (AR), Eka Nobel, Sweden
3. Boric acid (AR), Mreck, USA
4. Catalyst (Kjel-tab) was contained $3.5 \mathrm{~g} \mathrm{~K}_{2} \mathrm{SO}_{4}$ and 0.0035 g Se

Tecator, Sweden

# 5. Indicator was contained 0.625 g of methyl red and 0.480 g of methylene blue which dissolved in ethyl alcohol ( $50 \mathrm{ml}, 95 \% \mathrm{~V} / \mathrm{V}$ ). 

## Method

Sample ( 2 g ) in filter paper was put in a digestion tube with a size of 250 ml , added sulfuric acid ( 20 ml , conc.) and $1 \mathrm{Kjel-tab}$. It was placed in a digestion unit which is composed of a vaccumn hood and the system was preheated at $200^{\circ} \mathrm{C}$ for 20 min . Then the temperature of heating system was increased $20^{\circ} \mathrm{C}$ for every 20 min until it was at $380^{\circ} \mathrm{C}$. After digestion, the solution was left at room temperature. The solution was added $\mathrm{H}_{2} \mathrm{O}(90 \mathrm{ml})$. It was distilled with a solution of sodium hydroxide ( $70 \mathrm{ml}, 50 \% \mathrm{~V} / \mathrm{V}$ ). Ammonia was collected in boric acid ( $50 \mathrm{ml}, 4 \% \mathrm{w} / \mathrm{V}$ ) and added 3-4 drops of indicator. It was titrated with sulfuric acid that was accurately prepared with known (0.5 $\mathrm{N})$. The volume of sulfuric acid used in titrated was recorded and ammonia concentration was accordingly calculated.

```
% protein =(AxBx6.25x1.4)/C
```

$\mathrm{A}=$ normality of sulfuric acid used to titration
$\mathrm{B}=\mathrm{ml}$ of sulfuric acid used to titration
$\mathrm{C}=$ weight of sample ( g )

## Crude fiber in animal feed

## Apparatus

-Crude fiber digestion model RF-16/6 Gerhardt, Germany

## Reagent

1. Suifuric acid (AR), BDH, England
2. Sodium hydroxide(AR), Eka Nobel, Sweden
3. Ethyl alcohol, Thai victory, Thailand

## Method

A crucible and filter Whatman no. 41 were dried in an oven at $105^{\circ} \mathrm{C}$ for 2 hr , and transferred to a desiccator. Then they were weighed when they were cool. The sample with no fat, was accurately weighed and put in a beaker $(500 \mathrm{ml})$. Then it was added sulfuric acid solution ( $200 \mathrm{ml}, 0.255 \mathrm{~N}$ ), digested and heated for 30 min . During digestion, the level of sulfuric acid solution was maintained constantly. Until the solution was homogenous, it was filtered through whatman no. 41 and precipitate was washed on a filter with $\mathrm{H}_{2} \mathrm{O}$ in order to eliminate acid. The precipitate on a filter was put in the same beaker and added sodium hydroxide solution ( $200 \mathrm{ml}, 0.313 \mathrm{~N}$ ), which was then digested for another 30 min . The solution was filtered through the same filter and washed with $\mathrm{H}_{2} \mathrm{O}$ in order to neutralize basic condition. Afterward, The
precipitate was washed with ethyl alcohol ( $300 \mathrm{ml}, 95 \% \mathrm{~V} / \mathrm{V}$ ). That filter paper containing precipitate was dried in an oven at $100^{\circ} \mathrm{C}$ for 2 hr and transferred directly to a desiccator. A cool filter paper weighed. A crucible, which had the filter and precipitate, was placed in furnace muffle and heated at $600^{\circ} \mathrm{C}$ for 3 hr . Then it was left to be cool and weighed.
\%fiber=(weight of filter+percipitate-weight of filter-weight of ash) $\times 100$
weight of sample (g)


## APPENDIX B

## CALCULATION METHOD

Calculation method, which was used to determine fatty acid concentration of sample is an internal standard.

## Principle

The internal standard used in quantitation must also be resolved from all the components present, and should, ideally, be eluted somewhere near the middle of the mixture. The internal standard method uses the ratios of peak area to convert peak areas to concentrations. The ratios of peak areas remain unchanged although it has any variation during preparative process such as losses sample, and inaccurate injection volume. Any variation in conditions affects both analyte and internal standard alike (Willett, 1991).

Once a suitable internal standard has been chosen, this is probably the most reliable method available for quantitative analysis. In the present study, nonadecanoic acid (C 19:0) was used as an internal standard in fatty acid analysis.

## Calibration of each component of interest (i)

$$
\mathrm{RF}_{\mathrm{i}}=\left(\mathrm{CC}_{\mathrm{i}} / \text { Area }_{\mathrm{i}}\right) \mathrm{x}\left(\text { Area }_{\mathrm{Ls}} / \mathrm{CC}_{\mathrm{ts}}\right)
$$

where:
$\mathrm{RF}_{\mathrm{i}} \quad=$ Response factor for component (i)
Area $_{i}=$ Area or height of component (i)
Area $_{\mathrm{l}}=$ Area of internal standard peak
$\mathrm{CC}_{\mathrm{ls}}=$ Amount of internal standard used in the calibration sample
$\mathrm{CC}_{\mathrm{i}}=$ Amount of component (i) in the calibration sample

Response factor of each component is used to calculate the concentration of each component

## Calculation of each component of interest (i)

$$
\text { Conc }_{\mathrm{i}}=(\mathrm{IS} / \mathrm{SA}) \times\left(\left(\mathrm{RF}_{\mathrm{i}} / \text { Area }_{\mathrm{i}}\right) /\left(\mathrm{RF}_{\mathrm{ls}} / \text { Area }_{\mathrm{ls}}\right)\right) \times \mathrm{XF}
$$

where :
Conc $_{i}=$ Amount of component $i$ in the sample.
IS = Amount of the internal standard added to the samples.
Unit of measurement must be the same as those used in measuring the sample amount.

SA = Amount of sample material measured.
$\mathrm{RF}_{\mathrm{i}}$ = Response factor for component (i) calculated in the calibration run.

Area ${ }_{i}=$ Area or height of component(i) in the analysis run.
$\mathrm{RF}_{\text {Is }}=$ Response factor of the internal standard by definition is 1
Area $_{\text {ls }}=$ Area of the internal standard peak in the sample
XF = Scaling factor (multiplier) which may be used as a convertion factor. If the $\mathrm{Conc}_{\mathrm{i}}$ is wanted in percentage, XF must be equal to 100 , otherwise its use is optional

1. Typical chromatogram of reference standard.

2. Typical chromatogram of sample.


## APPENDIX C

1. Statistical analysis of comparison on the final weight of postlarvae fed 7 diets.

General Linear Models Procedure
Class Level Information
Class Levels Values

$$
\text { TREAT } \quad 7 \quad 1234567
$$

Number of observations in data set $=1319$
General Linear Models Procedure
Dependent Variable: WEIGHT

|  |  | Sum of | Mean |  |  |
| :--- | ---: | :---: | :---: | :---: | :---: | :---: |
| Source | DF | Squares | Square | F Value | Pr $>$ F |
| Model | 6 | 0.34480938 | 0.05746823 | 5.07 | 0.0001 |
| Error | 1312 | 14.86140821 | 0.01132729 |  |  |
| Corrected Total | 1318 | 15.20621759 |  |  |  |
|  |  | R-Square | C.V. | Root MSE | WEIGHTMean |
|  | 0.022676 | 52.40242 | 0.106430 | 0.20310083 |  |

Dependent Variable: WEIGHT

| Source | DF | Type I SS | Mean Square | F Value | $\mathrm{Pr}>\mathrm{F}$ |
| :--- | :---: | :---: | :---: | :---: | :---: |
| TREAT | 6 | 0.34480938 | 0.05746823 | 5.07 | 0.0001 |
| Source | DF | Type III SS | Mean Square | F Value | $\operatorname{Pr}>\mathrm{F}$ |
| TREAT | 6 | 0.34480938 | 0.05746823 | 5.07 | 0.0001 |

Duncan's Multiple Range Test for variable: WEIGHT NOTE: This test controls the type I comparisonwise error rate, not the experimentwise error rate Alpha= $0.05 \mathrm{df}=1312 \mathrm{MSE}=0.011327$ WARNING: Cell sizes are not equal. Harmonic Mean of cell sizes= 185.4414

| Number of Means | 2 | 3 | 4 | 5 | 6 | 7 |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Critical Range | .0220 | .0231 | .0238 | .0244 | .0248 | .0252 |

Means with the same letter are not significantly different.

$\begin{array}{llllll}\text { B } & \text { A } & 0.2196 \quad 196 & 7\end{array}$
B A
$\begin{array}{lllllll}\text { B } & \text { A } & \text { C } & 0.2104 & 187 & 4\end{array}$
B
B

| D | C | 0.1989 | 200 | 3 |
| :--- | :--- | :--- | :--- | :--- | :--- |
| D | C |  |  |  |

$\begin{array}{lllll}\text { D } & \text { C } & 0.1955 & 197 & 2\end{array}$
D
$\begin{array}{llll}\text { D } & 0.1849 & 138 & 1\end{array}$
D
D
0.1802199
5
2. Statistical analysis of comparison on the percent survival of postlarvae fed 7 diets.

| General Linear Models Procedure |  |
| :--- | :---: |
| Class Level Information |  |
| Class |  |
| TREAT |  |
| Levels |  |
| Values |  |

Number of observations in data set $=20$

General Linear Models Procedure
Dependent Variable: SURVIVAL

|  |  |  | Sum of | Mean |  |  |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Source | DF |  | Squares | Square | F Value | Pr $>$ F |
| Model | 6 | 145.2094967 | 24.2015828 | 1.58 | 0.2286 |  |
| Error | 13 | 198.6385833 | 15.2798910 |  |  |  |
| Corrected Total | 19 | 343.8480800 |  |  |  |  |


| ChULALONGKORN UNIVERSITY |  |  |  |
| :---: | :---: | :---: | :---: |
| R-Square | C.V. | Root MSE | SUR Mean |
| .422307 | 4.310518 | 3.908950 | 90.6840000 |

Dependent Variable: SUR

| Source | DF | Type I SS | Mean Square | F Value | $\operatorname{Pr}>\mathrm{F}$ |
| :--- | ---: | :---: | ---: | :---: | :---: |
| TREAT | 6 | 145.2094967 | 24.2015828 | 1.58 | 0.2286 |
| Source | DF | Type III SS | Mean Square | F Value | $\operatorname{Pr}>\mathrm{F}$ |
| TREAT | 6 | 145.2094967 | 24.2015828 | 1.58 | 0.2286 |

3. Statistical analysis of comparison on CMI of postlarvae fed 7 diets.

General Linear Models Procedure<br>Class Level Information

Class Levels Values
TREAT 7234567
Number of observations in data set $=14$
General Linear Models Procedure
Dependent Variable: CMI

|  |  | Sum of | Mean |  |  |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Source | DF | Squares | Square | F Value | Pr $>$ F |
| Model | 6 | 656.1947464 | 109.3657911 | 4.38 | 0.0371 |
| Error | 7 | 174.8534625 | 24.9790661 |  |  |
| Corrected Total | 13 | 831.0482089 |  |  |  |
|  | R-Square | C.V. | Root MSE | CMI Mean |  |
|  | 0.789599 | 5.563672 | 4.997906 | 89.8310714 |  |

Dependent Variable: CMI

| Source | DF | Type I SS | Mean Square | F Value | $\operatorname{Pr}>\mathrm{F}$ |
| :--- | ---: | :---: | :---: | :---: | :---: | :---: |
| TREAT | 6 | 656.1947464 | 109.3657911 | 4.38 | 0.0371 |
| Source | DF | Type III SS | Mean Square | F Value | $\operatorname{Pr}>F$ |
| TREAT | 6 | 656.1947464 | 109.3657911 | 4.38 | 0.0371 |

Duncan's Multiple Range Test for variable: CMI
NOTE: This test controls the type I comparisonwise error rate, not the experimentwise error rate Alpha= $0.05 \mathrm{df}=7 \mathrm{MSE}=24.97907$

| Number of Means | 2 | 3 | 4 | 5 | 6 | 7 |
| :--- | ---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Critical Range | 11.81 | 12.28 | 12.54 | 12.66 | 12.74 | 12.77 |

Means with the same letter are not significantly different.
Duncan Grouping Mean N TREAT
$\begin{array}{llll}\text { A } & 103.770 \quad 2 & 5\end{array}$
A
$\begin{array}{lllll}\text { B } & \text { A } & 92.930 & 2 & 3\end{array}$

B

B C
$89.130 \quad 2$
2
B C
B
C
C
C
$88.245 \quad 2 \quad 4$
C
C
$86.300 \quad 2 \quad 1$
C

C
$79.420 \quad 2$
7
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## BIOGRAPHY

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