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Even though average analyses of a large number of samples of milk are available, the composition of individual samples of cow's milk may vary greatly, especially the fat and water. In general, the water may range from 88 to 90 percent; the fat from 2.5 to 8.0 percent; the protein from 3.0 to 4.0 percent; the sugar from 3.2 to 6.0 percent; the calcium from 0.1 to 1.0 percent and the ash from 0.1 to 0.9 percent.