

Table 1 Proximate composition of the experimental diets containing hydrothermally processed watermelon seeds

Parameters	DT1	DT2	DT3	DT4	DT5	P-Value
Moisture	7.87 ± 0.01 <sup>a</sup>	5.95 ± 0.01 <sup>e</sup>	6.19 ± 0.01 <sup>d</sup>	6.52 ± 0.01 <sup>c</sup>	6.69 ± 0.02 <sup>b</sup>	0.001
Protein	35.69 ± 0.01	35.81 ± 0.01	35.48 ± 0.01	35.59 ± 0.02	35.71 ± 0.01	0.134
Fat	5.74 ± 0.00 <sup>a</sup>	4.84 ± 0.01 <sup>d</sup>	5.72 ± 0.01 <sup>a</sup>	5.81 ± 0.01 <sup>b</sup>	5.18 ± 0.01 <sup>c</sup>	0.001
Fibre	7.72 ± 0.01 <sup>a</sup>	6.96 ± 0.01 <sup>b</sup>	6.14 ± 0.00 <sup>d</sup>	6.07 ± 0.02 <sup>e</sup>	6.25 ± 0.01 <sup>c</sup>	0.001
Ash	8.16 ± 0.01 <sup>d</sup>	9.68 ± 0.01 <sup>b</sup>	8.81 ± 0.01 <sup>c</sup>	10.89 ± 0.01 <sup>a</sup>	9.65 ± 0.01 <sup>b</sup>	0.001
NFE	34.82 ± 0.01 <sup>d</sup>	36.76 ± 0.02 <sup>b</sup>	37.66 ± 0.00 <sup>a</sup>	35.12 ± 0.02 <sup>c</sup>	36.52 ± 0.02 <sup>b</sup>	0.001

Note: Mean values in the same column with different superscripts differ significantly (P<0.05)