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APPENDIX

Appendix –A1 Results of quality-4 weeks retted husks

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ 1 month				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final Average
1. Dimension				
1.1 Average Length, mm	133.20	134.20	132.70	133.37
Coefficient of Variation(C.V.)	0.56	0.55	0.55	0.55
1.2 Average Diameter, mm	0.25	0.23	0.24	0.24
Coefficient of Variation(C.V.)	0.25	0.22	0.28	0.25
1.3 Weighted Average Diameter	0.24	0.22	0.24	0.23
2. Fineness, g/km	59.87	54.87	55.09	56.44
3. Tensile				
3.1 Tensile Strength N/mm2	78.48	77.25	89.81	81.85
Coefficient of Variation(C.V.)	0.02	0.01	0.01	0.01
3.2. Elongation, %	24.21	26.71	26.75	25.89
Coefficient of Variation(C.V.)	0.44	0.30	0.34	0.36
3.3 Breaking Load N	3.58	3.16	4.01	3.58
Coefficient of Variation(C.V.)	0.33	0.37	0.29	0.33
**. Weighted Average				
4.1 Weighted average Breaking Load N	133.20	134.20	132.70	133.37
4.2 Weighted Average Tensile Strength N/mm^2	0.56	0.55	0.55	0.55

Appendix –A2 Results of quality-6 weeks retted husks

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ 1.5 months				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final Average
1. Dimension				
1.1 Average Length, mm	137.78	134.26	137.86	136.64
Coefficient of Variation(C.V.)	55.15%	54.83%	54.19%	55%
1.2 Average Diameter, mm	0.24	0.23	0.25	0.24
Coefficient of Variation(C.V.)	25.70%	23.62%	21.00%	24%
1.3 Weighted Average Diameter	0.24	0.22	0.24	0.23
2. Fineness, g/km	54.76	54.69	51.59	53.68
3. Tensile				
3.1 Tensile Strength N/mm2	77.49	91.51	81.56	83.52
Coefficient of Variation(C.V.)	1.93%	1.37%	1.42%	2%
3.2. Elongation, %	28.52	28.70	23.99	27.07
Coefficient of Variation(C.V.)	25%	26%	34%	28.19%
3.3 Breaking Load N	3.62	3.50	3.72	3.61
Coefficient of Variation(C.V.)	41%	36%	31%	36%
**. Weighted Average				
4.1 Weighted average Breaking Load N	3.59	3.46	3.57	3.54
4.2 Weighted Average Tensile Strength N/mm^2	77.80	96.57	82.00	85.46

Appendix –A3 **Results of quality-8 weeks retted husks**

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ 2 months				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final Average
1. Dimension				
1.1 Average Length, mm	164.22	134.20	129.50	142.64
Coefficient of Variation(C.V.)	0.40	0.55	0.55	0.49
1.2 Average Diameter, mm	0.23	0.23	0.24	0.23
Coefficient of Variation(C.V.)	0.30	0.24	0.27	0.27
1.3 Weighted Average Diameter	0.24	0.22	0.23	0.23
2. Fineness, g/km	54.56	54.37	49.87	52.93
3. Tensile				
3.1 Tensile Strength N/mm2	90.03	91.51	101.11	94.22
Coefficient of Variation(C.V.)	0.02	0.01	0.01	0.01
3.2. Elongation, %	26.54	28.71	23.85	26.37
Coefficient of Variation(C.V.)	0.25	0.26	0.38	0.30
3.3 Breaking Load N	3.62	3.50	4.32	3.81
Coefficient of Variation(C.V.)	0.41	0.36	0.33	0.36
**. Weighted Average				
4.1 Weighted average Breaking Load N	3.97	3.45	4.19	3.87
4.2 Weighted Average Tensile Strength N/mm^2				

Appendix –A4 **Results of quality-10 weeks retted husks**

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ 2.5 months				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final
				Average
1. Dimension				
1.1 Average Length, mm	162.04	174.20	168.45	**168.22**
Coefficient of Variation(C.V.)	43.05%	36.25%	39.66%	0.39
1.2 Average Diameter, mm	0.22	0.23	0.22	0.22
Coefficient of Variation(C.V.)	25.01%	22.49%	21.29%	0.23
1.3 Weighted Average Diameter	0.23	0.23	0.23	0.23
2. Fineness, g/km	53.01	54.69	52.52	53.40
3. Tensile				
3.1 Tensile Strength N/mm2	92.88	90.47	91.41	**91.58**
Coefficient of Variation(C.V.)	1.27%	1.41%	1.36%	0.01
3.2. Elongation, %	26.36	27.93	26.76	27.01
Coefficient of Variation(C.V.)	34%	28%	32%	0.32
3.3 Breaking Load N	3.60	3.74	3.62	**3.65**
Coefficient of Variation(C.V.)	33%	34%	34%	0.33
**. Weighted Average				
4.1 Weighted average Breaking Load N	3.61	3.92	3.64	3.72
4.2 Weighted Average Tensile Strength N/mm^2	88.12	91.22	86.81	88.717

Appendix –A5 Results of quality-12 weeks retted husks

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ 3 months				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final Average
1. Dimension				
1.1 Average Length, mm	175.91	192.75	178.28	182.31
Coefficient of Variation(C.V.)	0.45	0.39	0.45	0.43
1.2 Average Diameter, mm	0.25	0.21	0.22	0.22
Coefficient of Variation(C.V.)	0.18	0.24	0.25	0.22
1.3 Weighted Average Diameter	0.26	0.22	0.22	0.23
2. Fineness, g/km	61.80	70.88	61.08	64.58
3. Tensile				
3.1 Tensile Strength N/mm2	93.29	117.22	102.74	104.42
Coefficient of Variation(C.V.)	0.02	0.01	0.01	0.01
3.2. Elongation, %	31.13	32.28	30.79	31.40
Coefficient of Variation(C.V.)	0.27	0.24	0.19	0.25
3.3 Breaking Load N	4.48	3.90	3.78	4.05
Coefficient of Variation(C.V.)	0.38	0.30	0.26	0.33
**. Weighted Average				
4.1 Weighted average Breaking Load N	4.68	4.16	4.12	4.32
4.2 Weighted Average Tensile Strength N/mm^2	91.85	107.59	104.84	101.43

Appendix –A6 Results of quality-4 weeks retted husks after crushing

Summary Results of Coir Sample		**Report No**		**Sample Values**
Fiber Type: Bristle fiber/ crushed				
	Results			
Date	Sp. 1	Sp. 2	Sp. 3	Final Average
1. Dimension				
1.1 Average Length, mm	177.54	192.75	188.23	186.17
Coefficient of Variation(C.V.)	0.45	0.39	0.45	0.42
1.2 Average Diameter, mm	0.25	0.21	0.22	0.22
Coefficient of Variation(C.V.)	0.18	0.24	0.25	0.22
1.3 Weighted Average Diameter	0.26	0.22	0.22	0.23
2. Fineness, g/km	61.80	70.88	61.08	64.58
3. Tensile				
3.1 Tensile Strength N/mm2				
Coefficient of Variation(C.V.)	105.31	117.22	104.96	109.16
3.2. Elongation, %	0.02	0.01	0.01	0.01
Coefficient of Variation(C.V.)	31.13	32.28	30.79	31.40
3.3 Breaking Load N	0.27	0.24	0.19	0.25
Coefficient of Variation(C.V.)	4.48	4.01	4.21	4.23
**. Weighted Average	0.38	0.29	0.24	0.31
4.1 Weighted average Breaking Load N	4.68	4.16	4.12	4.32
4.2 Weighted Average Tensile Strength N/mm^2	91.85	107.59	104.84	101.43