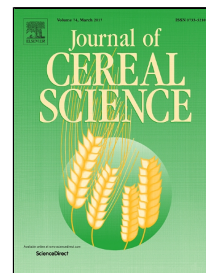


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Characterisation of bulk and shear properties of basmati and non-basmati rice flour in relation to flowability

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Highlights

- Basmati and non-basmati rice flour were compared for flowability
- Bulk and shear testing were done for analysing the flow
- Flowability was affected by the particle size, shape and surface roughness
- Bulk and shear testing are useful in designing the hoppers and silos

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