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Microwave popping characteristics of paddy as affected by sample placement and geometry and process optimization

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Highlights

- Effects of sample and oven factor on popping characteristics were investigated.
- Sample put away from center of the turntable gave good popping characteristics.
- Smaller spread area with single layer grain thickness result in good popping.
- D-optimal experimental design was used to develop models for the responses.
- Optimization was obtained with single layer grain thickness in 250 mL container.

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