Abstract

This work evaluates the physical properties affecting the flowability of the commercial rice flour. This flour/powder were selected because of the flow issues encountered by the mills/industries during bulk handling. A number of powder physical properties, including moisture content, particle size distribution, bulk density, compressibility index, angle of repose and coefficient of friction were measured. Powder flowability was measured in terms of cohesive index, caking
strength and powder flow speed dependency. These properties are used in interpreting the flow behaviour of the commercial rice flour.

References


**Index Terms**

Computer Science

Information Sciences

**Keywords**

Physical Properties  Cohesive Index  Caking Strength  Powder Flow Speed  Dependence.