Evaluation of Some Physical and Engineering Properties of Chhattisgarh Popular Paddy Varieties for Suitability of Flaked Rice (POHA)

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A B S T R A C T

Designing the equipment for processing, sorting, sizing and other post-harvesting equipment of agricultural products requires information about their physical properties. The objective of this work was to determine some of the physical properties of three different type of rice variety which may influence the rice processing operations. In this study, various physical properties of rough rice variety were determined at a moisture content of about 12% (dry basis). In the case of Rajeshwari variety, the average thousand kernel weight, geometric mean diameter, surface area, volume, sphericity, aspect ratio, true density, bulk density and porosity were 21.64 g, 4.08 mm, 49.38 mm$^2$, 39.01 mm$^3$, 41.38%, 30.03%, 1350.43 kg/m$^3$, 695.77 kg/m$^3$, and 48.51%, respectively. The corresponding values were 30.28 g, 3.43 mm, 38.13 mm$^2$, 23.03 mm$^3$, 28.50%, 25.21%, 1110.47 kg/m$^3$, 580.18 kg/m$^3$, and 47.74% for Durgeshwari variety and 35.54 g, 3.74 mm, 44.02 mm$^2$, 28.16 mm$^3$, 40.42%, 30.13%, 1056.86 kg/m$^3$, 615.12 kg/m$^3$, and 42.23% for Mahamaya variety. Rajeshwari variety, the average static coefficient of friction varied from 0.24 on glass to 0.36 on plywood, while for Durgeshwari variety the corresponding value varied from 0.25 on glass to 0.44 on plywood and for Mahamaya variety, varied from 0.25 to 0.40 for the same surfaces. Angle of repose values for Rajeshwari, Durgeshwari and Mahamaya variety were 34.58°, 30.80 and 33.31° respectively.

Keywords
Paddy, Physical properties of paddy, Raw rice, Paddy grain, Kernel

Accepted: 12 February 2019
Available Online: 10 March 2019

Introduction

The grain, called rice (Oryza sativa L.) for more than 8000 years, has been the companion of human kind. It is the most important food commodity in Asia, particularly in South and South-East Asia, where more than 90% of rice is produced and consumed. Paddy (Oryza sativa L.) is a major food grain in India. It is grown under wide agro-climatic conditions. Several varieties of paddy are being grown in the world. India produces varieties of rice depending upon the climate, cultivation situation, rainfall and socio-economic factors and such as numerous varieties of paddy are produced India. However, there are over 7,000 varieties of rice around the world. Before the rice grain is consumed, paddy undergoes
several post harvest operations. The maximum recovery of head rice, yield and the quality of rice depends mainly on the variety of paddy as well as the parboiling characteristics of paddy.

Rice is a regular component of the African diet, usually consumed as a whole grain; which contributes more to the total calorie intake. In the major rice consuming countries, rice quality dictates the market value of the commodity and plays an important role in the development and adoption of new varieties (Juliano, 2003; Fitzgerald et al., 2009). A significant variation in physical, milling and cooking quality has been shown among rice varieties produced in different parts of the world due to diverse genetic and environmental factors (Singh et al., 2005; Izawa, 2008).

Paddy (Oryza sativa L.) is one of the most important staple food crops which is a major source of nutrients in many parts of the world. Paddy is second largest major cereal crop a member of grass family (Graminaceae), which produces starchy seeds. Rice is used as an important staple food by the people in many parts of the world after wheat. Rice is used as a source of nourishment for more than half of the world’s population (Dahare et al., 2017).

Physical properties of rice varieties are important factors that have to be considered when designing equipment for handling, conveying, separation, dehusking, drying and storage. The grain weight, diameter, surface area, bulk density, thickness, length and width of rice variety have to be factored into the design and optimal performance of grain threshing machines (Simonyan et al., 2007). The principal axial dimension of grain is useful in power calculation for milling and in selecting sieve sizes for optimal separation (Singh et al., 2015), while bulk density values are useful in determining the size of grain hoppers and storage facilities.

The paddy grain is made up of hull or husk (18 - 28%) and the caryopsis or the brown rice (72 - 83%). The brown rice consists of a brownish outer layer (pericarp, tegmen and aleurone layers) called the bran (5 - 8%), the germ or embryo (2 - 3%) connected on the ventral side of the grain, and the edible portion endosperm, (89 - 94%) (Ray Lantin, 1999). Apart from production the success of rice industries depends on the milling quality of rice. According to the qualities of rice, it is used for different industrial purpose. Chalky, medium, bold rice is more preferred by “Poha” Industries, than translucent for rice grain varieties having translucent character fine, slender, with better Head Rice Recovery (HRR) are preferred. HRR is an important trait of rice makes the variety important for industrial purpose. If in any variety HRR is more it has better economic importance, but this trait varied within the varieties if grown in different seasons.

Milling is an important unit operation in rice processing as the accuracy of milling largely determines the market value. Milling consists of the removal of husk and bran to obtain the edible portion (endosperm) to a level that is acceptable and suitable for human consumption (Singh et al., 2015)

**Practical applications**

The machinery and operations when improperly designed may generate rice kernel cracking and breakage and consequently a low marketing price. The knowledge of the physical properties of the agricultural products is of fundamental importance during the harvesting of grains, transporting, design and dimensioning of correct storage procedure, manufacturing and operating different equipments used in post harvesting main processing operations of these products (Ghadge et al., 2008a). Information related to porosity and specific gravity, within other
physical characteristics of the agricultural products, are of paramount importance for studies involving heat and mass transfer and air movement through the bulk grain. Effect of different processing methods on physical characteristics of whole pigeon pea (Ghadge et al., 2008b).

The different processing methods affect the physical characteristics of whole legume. Faster reconstitution of precooked, frozen and cabinet dried samples was due to increased porosity as indicated by lowest bulk density and relatively higher water absorption and higher sedimentation values. Higher sedimentation value also indicates higher dispersability, which reveals the importance of physical properties. Therefore, the objective of present study was to evaluate some evaluation of some physical and engineering properties of Chhattisgarh popular paddy varieties for suitability of flaked rice (poha).

Materials and Methods

This work was carried out in the Department of Agricultural Processing and Food Engineering, located at the SV College of Agricultural Engineering and Technology and Research Station, India Gandhi Krishi Vishwavidyalaya, Raipur, Chhattisgarh.

Sample preparation

The rice (Oryza sativa L.) of variety Rajeshwari, Durgeshwari and Mahamaya paddy was procured from Indira Gandhi Agricultural University, Raipur. The kernels were cleaned in an air classifier to remove lighter foreign matter such as dust, dirt, chaff, immature and broken kernels. The initial moisture content of the kernels was determined using hot air oven method (Gupta and Das, 2000).

Physical properties

The dimensional characteristics of the material are called size. To determine the average size of the grain, a sample of 100 randomly selected grains were used. Their three principal dimensions, length (L), width (W) and thickness (T) were measured using a digital vernier caliper having the least count of 0.01 mm.

The geometric mean diameter, $D_g$ of the particle is also called as the “equivalent diameter”. The $D_g$ of the paddy grains was calculated using the following relationship (1) (Mohsenin, 1980; Sahay and Singh, 2007).

$$D_g = \left(\frac{LWT}{3}\right)^{\frac{1}{3}}$$

Nomenclature

<table>
<thead>
<tr>
<th>List of symbols</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>L</td>
<td>Length</td>
</tr>
<tr>
<td>W</td>
<td>Width</td>
</tr>
<tr>
<td>T</td>
<td>Thickness</td>
</tr>
<tr>
<td>$D_g$</td>
<td>Geometric mean diameter</td>
</tr>
<tr>
<td>$R_a$</td>
<td>Aspect ratio</td>
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<tr>
<td>$S$</td>
<td>Sphericity</td>
</tr>
<tr>
<td>$P_t$</td>
<td>True density</td>
</tr>
<tr>
<td>$P_b$</td>
<td>Bulk density</td>
</tr>
<tr>
<td>$P$</td>
<td>Porosity</td>
</tr>
<tr>
<td>$\theta$</td>
<td>Angle of repose</td>
</tr>
<tr>
<td>$\mu$</td>
<td>Static coefficient of friction</td>
</tr>
</tbody>
</table>

Sphericity is defined as the ratio of surface area of sphere having same volume as that of the seed. Sphericity of the grain was determined by using following equation (2) (Mohsenin, 1980).
Aspect ratio is the ratio of width to length of grains. Aspect ratio (Ra) of the grain was determined by using following equation (3) (Maduako and Faborode, 1990; Bhattacharya, 2010).

\[ Ra = \frac{\text{Width (mm)}}{\text{Length (mm)}} \]

Volume, Surface Area and L/B ratio were determined by following relationships (McCabe et al., 2005).

\[ V = \frac{\pi(LWT)}{6} \]
\[ S = \pi D^2_5 \]
\[ L \text{ ratio} = \frac{\text{Length (mm)}}{\text{Width (mm)}} \]

Thousand kernel weight, true density, bulk density and porosity

The 1000 grain/kernel weight was determined by selecting different lots of 1000 sound grains by counting from a general lot. Weighing them using electronic balance. The average value of three replicate was taken.

The kernel density of seed is defined as the ratio of mass of seed to the solid volume occupied (Deshpande et al., 1993). The seed volume was determined using liquid displacement technique. Toluene was used in spite of water so as to prevent the absorption during measurement and also to get the benefit of low surface tension of selected solvent (Sitkei, 1986; Ogut, 1998). Kernel density was evaluated using the methods suggested by (Williams et al., 1983). The porosity (\(\varepsilon\)) of bulk seed was computed from the values of kernel density (\(\rho_t\)) and bulk density (\(\rho_b\)) using the following equation (7) given by Mohsenin (1986).

\[ P = \frac{\rho_t - \rho_b}{\rho_t} \times 100 \quad \ldots 2 \]

Frictional properties of samples

Angle of repose

The angle of repose is the angle with the horizontal at which the material will stand when pile. This was determined by using topless and bottomless cylinder of 20 cm diameter and 30 cm height. The cylinder was placed at the centre of a raised circular plate having a diameter of 20 cm and filled with the paddy grains. The cylinder was raised slowly until it formed a cone on the circular plate. The height of the cone was measured and the angle of repose was calculated by using the following formula (Râžâvi and Millani, 2006).

\[ \theta = \tan^{-1}\left[\frac{2H}{D}\right] \quad \ldots 6 \]

Static coefficient of friction

The static coefficient of friction of paddy grains of different varieties was measured. The static coefficient of friction of paddy grains were determined on 3 different structural materials, namely, plywood, mild steel sheet and glass. The experimental apparatus used in the coefficient of static friction studies of a frictionless pulley on a frame, an open-ended rectangular metallic box (8×8×4 cm) to contain the sample, loading pan and test surfaces (Visvanathan et al., 1996).

The grains are filled in a metallic box which is place on a table. A flat plate of the material chosen for friction test is taken and allowed to rest on the surface of the seeds filled box. A known weight is placed over the plate to exert normal force, N over the surface of the seeds in contact with the surface of the plate. Weights were then added to the loading pan until the container began to slide. The weight
of the seeds and the added weights comprise
the normal force and frictional force,
respectively. The static coefficient of friction
was calculated from following equation
(Dabbi and Dhamsaniya, 2010).
\[ \mu_s = \frac{F}{N} \]

**Statistical analysis**

In the present study, all results are find out
using spread excel sheet and results are
expressed as mean and standard deviation
(S.D.).

**Results and Discussion**

A summary of the results for all the
parameters measured and determined is shown
in following three Tables. The moisture
content of the kernels at the time of
experiment was 12.43 ± 0.20% dry basis. The
moisture content found can help to suggest the
stability in storage of rice.

**Physical properties**

The length (L) of paddy ranged from
9.34±0.40 mm, 9.21±0.50 mm and 9.26±0.37
mm for varieties of Rajeshwari, Durgeshwari
and Mahamaya paddy variety respectively.
The width (W) of paddy ranged from
2.75±0.16 mm, 2.41±0.12 mm and 2.79±0.13
mm for the varieties of Rajeshwari, Durgeshwari
and Mahamaya paddy variety respectively. The thickness (T) of paddy
ranged from 2.45±0.12 mm, 1.83±0.12 and
2.03±0.07 mm for varieties of Rajeshwari,
Durgeshwari and Mahamaya paddy variety
respectively (Table 1).

The sphericity of paddy, indicate central
tendency. The values of sphericity ranged
from 41.93±1.61 %, 28.50±1.63 % and
40.42±1.29 % for varieties of Rajeshwari,
Durgeshwari and Mahamaya paddy variety
respectively. The aspect ratio (Ra) of paddy
ranged from 30.06±2.20 %, 25.21±1.63 % and
30.13±1.90 % for varieties of Rajeshwari,
Durgeshwari and Mahamaya paddy variety
respectively (Table 1). The lower sphericity
values thus suggest that the kernels tend
towards a cylindrical shape (Omobuwajo *et al.*, 2000). Thus, the lower values of the aspect
ratio and sphericity generally indicate a likely
difficulty in getting the kernels to roll than that
of peas like spheroid grains. They can,
however, slide on their flat surfaces. This
tendency to either roll or slide should be
necessary in the design of hoppers for milling
process. However, the surface area ranged
from 49.38±3.43 mm², 38.13±2.83 mm² and
44.02±2.32 mm² for varieties of Rajeshwari,
Durgeshwari and Mahamaya paddy variety
respectively. The surface area is a relevant
tool in determining the shape of the seeds.
This will actually be an indication of the way
the kernels will behave on oscillating surfaces
during processing (Alonge and Adigun, 1999).

**Gravimetric properties**

The thousand kernel weight of paddy varieties
namely Rajeshwari, Durgeshwari and
Mahamaya paddy varieties, was found to be
31.64±0.49 g, 30.28±0.83 g and 35.54±0.68 g
(Table 2). Weight is an important parameter to
be used in the design of cleaning grains using
aerodynamic forces (Oje and Ugbo, 1991). The true density of Rajeshwari, Durgeshwari
and Mahamaya paddy varieties varies between
1350.43±0.21 kg/m³, 1110.47±0.13 kg/m³ and
1056.86±0.15 kg/m³ respectively. The true
density was higher in Rajeshwari and the
lower value of true density in Durgeshwari
paddy variety. The value of true density
indicates that, the kernel density is higher
than water, which is the important property in case
of food grains during wet cleaning, as kernel
does not float on water. The porosity values of Rajeshwari, Durgeshwari and Mahamaya
paddy varieties vary between 48.51±1.25%,
47.74±2.86% and 42.23±2.84% respectively.
Table.1 Dimensional properties of different varieties of paddy

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Rajeshwari</th>
<th>Durgeshwari</th>
<th>Mahamaya</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length (mm)</td>
<td>9.34 ± 0.40</td>
<td>9.21 ± 0.50</td>
<td>9.26 ± 0.37</td>
</tr>
<tr>
<td>Width (mm)</td>
<td>2.75 ± 0.16</td>
<td>2.41 ± 0.12</td>
<td>2.79 ± 0.13</td>
</tr>
<tr>
<td>Thickness (mm)</td>
<td>2.45 ± 0.12</td>
<td>1.83 ± 0.12</td>
<td>2.03 ± 0.07</td>
</tr>
<tr>
<td>Geometric mean diameter (mm)</td>
<td>4.08 ± 0.11</td>
<td>3.43 ± 0.14</td>
<td>3.74 ± 0.09</td>
</tr>
<tr>
<td>Aspect ratio (%)</td>
<td>30.06 ± 2.20</td>
<td>25.21 ± 1.63</td>
<td>30.13 ± 1.90</td>
</tr>
<tr>
<td>Sphericity (%)</td>
<td>41.93 ±1.61</td>
<td>28.50 ± 1.28</td>
<td>40.42 ± 1.29</td>
</tr>
<tr>
<td>Surface area (mm²)</td>
<td>49.38 ± 3.43</td>
<td>38.13 ± 2.83</td>
<td>44.02 ± 2.32</td>
</tr>
<tr>
<td>Volume (mm³)</td>
<td>39.01 ± 3.25</td>
<td>23.03 ± 3.36</td>
<td>28.16 ± 2.31</td>
</tr>
<tr>
<td>L/B ratio</td>
<td>3.29 ± 0.18</td>
<td>4.28 ± 0.24</td>
<td>3.32 ± 0.20</td>
</tr>
</tbody>
</table>

Table.2 Gravimetric properties of different varieties of paddy

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Rajeshwari</th>
<th>Durgeshwari</th>
<th>Mahamaya</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thousand kernel wt. (gm)</td>
<td>31.64 ± 0.49</td>
<td>30.28 ± 0.83</td>
<td>35.54 ± 0.68</td>
</tr>
<tr>
<td>Bulk density (kg/m³)</td>
<td>695.77 ± 0.05</td>
<td>580.18 ± 0.03</td>
<td>615.12 ± 0.07</td>
</tr>
<tr>
<td>True density (kg/m³)</td>
<td>1350.43 ± 0.21</td>
<td>1110.47 ± 0.13</td>
<td>1056.86 ± 0.15</td>
</tr>
<tr>
<td>Porosity (%)</td>
<td>48.51 ± 1.25</td>
<td>47.74 ± 2.86</td>
<td>42.23 ± 2.84</td>
</tr>
</tbody>
</table>

Table.3 Frictional properties of different varieties of paddy

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Rajeshwari</th>
<th>Durgeshwari</th>
<th>Mahamaya</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angle of repose (°)</td>
<td>34.58 ± 0.73</td>
<td>30.80 ± 0.45</td>
<td>33.31 ± 0.48</td>
</tr>
<tr>
<td>Coefficient of friction (Glass)</td>
<td>0.24 ± 0.04</td>
<td>0.25 ± 0.04</td>
<td>0.25 ± 0.02</td>
</tr>
<tr>
<td>Coefficient of friction (Plywood)</td>
<td>0.21 ± 0.03</td>
<td>0.26 ± 0.04</td>
<td>0.26 ± 0.03</td>
</tr>
<tr>
<td>Coefficient of friction (MS)</td>
<td>0.36 ± 0.04</td>
<td>0.44 ± 0.03</td>
<td>0.40 ± 0.02</td>
</tr>
</tbody>
</table>

Frictional properties

The frictional properties examined for the kernels are the angle of repose and the coefficient of static friction. Essentially, the angle of repose for Rajeshwari, Durgeshwari and Mahamaya paddy varieties lies between 34.58±0.73°, 30.80±0.45° and 33.31±0.48° respectively. The value of angle of repose was higher in Rajeshwari and was lower in Durgeshwari paddy variety. This phenomenon is imperative in food grain processing, particular in the designing of hopper for milling equipments. The value of coefficient of static friction was found 0.25±0.04 on glass, 0.26±0.04 on plywood and 0.44±0.03 on mild steel for Durgeshwari variety and for Rajeshwari paddy variety, the values of coefficient of static friction was 0.24±0.04 on glass, 0.21±0.03 on plywood and 0.36±0.04 on mild steel. Similarly, the value of coefficient of static friction was 0.25±0.02 on glass, 0.26±0.03 on plywood and 0.40±0.02 on mild steel for Mahamaya paddy variety (Table 3). This fact was expected because the milling operation makes the grain surface smoother which agrees with (Mohsenin, 1986), who affirm that the friction and...
consequent are affected mainly by nature and types of surface in contact. This investigation into the properties of grains gives rise to a number of conclusions. This study concludes with information on engineering properties of Rajeshwari, Durgeshwari and Mahamaya paddy variety which may be useful for designing much of the equipment used for rice processing. The static coefficient of friction was highest for mild steel, followed by plywood and glass. The static coefficient of friction and angle of repose is necessary to design conveying machine and hoppers used in planter machines. The physical properties of the paddy grain are very essential for designing and development of process machineries, feed hoppers, storage structure, material handling equipments and packaging purpose. For making good quality of flaked rice we need to good quality of paddy in all attributes like paddy should be large, and bold size of grain In this investigation, we found that the all attribute like dimensional, gravimetric and frictional characteristics is good result for Rajeshwari paddy varieties followed by Mahamaya and Durgeshwari at all time. So, we recommend in future we can make flaked rice with the Rajeshwari paddy variety in instead of Mahamaya paddy variety.

Acknowledgement

The first author is thankful to Indira Gandhi Krishi Vishwa vidyalaya Raipur Chhattisgarh. It is beyond my means and my capacity to put in words my sincere gratitude to Dr. S. Patel, Professor and Head, Department of Agricultural Processing and Food Engineering, SVCAET & RS, FAE, IGKV, Raipur, for their valuable suggestions, interest, and guidance. I am deeply oblige and grateful to Department of Pant Molecular Biology and Biotechnology and Department of Genetics and Plant Breeding for providing paddy variety for research work. Also thankful for R. H. Richharia Research Laboratory for their timely help, co-operate and facilitating during experiment work.

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**How to cite this article:**
