[8] Dursun, E., & Dursun, I., Some physical properties of caper seed. *Biosystems Engineering*, *92*(2), (2005), 237–245.
[9] Zareiforoush, H., Komarizadeh, M. H., & Alizadeh, M. R., Effect of moisture content on some physical properties of paddy grains. *Research Journal of Applied Sciences, Engineering and Technology*, *1*(3), (2009), 132–139.
[10] Reddy, B. S., & Chakraverty, A., Physical properties of raw and parboiled paddy. *Biosystems Engineering*, *88*(4), (2004), 461–466.
[11] Jain, R. K., & Bal, S., Properties of pearl millet. *Journal of agricultural engineering research*, *66*(2), (1997), 85–91.
[12] Jouki, M., & Khazaei, N., Some Physical Properties of Rice Seed (*Oryza sativa*). *Research Journal of Applied Sciences, Engineering and Technology*, *4*(13), (2012), 1846–1849.
[13] Varnamkhasti, M. G., Mobli, H., Jafari, A., Keyhani, A. R., Soltanabadi, M. H., Rafiee, S., & Kheiralipour, K., Some physical properties of rough rice (Oryza Sativa L.) grain. *Journal of Cereal Science*, *47*(3), (2008), 496–501.
[14] Tiwari, V. K., Ansari N. P., Asati A. & Madhusudhan, M., Studies of geo–gravimetric properties of polished rice, Oryza sativus, (Pusa Sugandha–1). *Bioscience Biotechnology Research Communications*., *12*(1), (2019), 181–185.
[15] Garnayak, D. K., Pradhan, R. C., Naik, S. N., & Bhatnagar, N., Moisture–dependent physical properties of jatropha seed (Jatropha curcas L.). *Industrial Crops and Products*, *27*(1), (2008), 123–129.
[16] Shi H., & Siebenmorgen T. J., Effect of Rice Cultivar, Type, Form, and Moisture Content on the Angle of Repose. *Applied Engineering in Agriculture*, *35*(4), (2019), 361–368.
[17] Beakawi Al–Hashemi, H. M., & Baghabra Al–Amoudi, O. S., A review on the angle of repose of granular materials. *Powder Technology*, *330*, (2018), 397–417.
[18] Nelson, E., Measurement of the repose angle of a tablet granulation. *Journal of the American Pharmaceutical Association*, *44*(7), (1955), 435–437.
[19] Adebowale, A. R. A., Sanni, L. O., Owo, H. O., & Karim, O. R., Effect of variety and moisture content on some engineering properties of paddy rice. *Journal of food science and technology*, *48*(5), (2011), 551–559.
[20] Standard Evaluation System for Rice (SES), International Rice Research Institute (IRRI). November, 2002.
[21] Bhatia, T., Sharma, R. K., Prasad, K. K., & Prasad, K., Studies on some physical properties of protein–rich legume (Lens esculantus) splits. *Asian Journal of Chemistry*, *21*(10), (2009), 103–107.
[22] Dipti, S. S., Bari, M. N., & Kabir, K. A., Grain quality characteristics of some Beruin rice varieties of Bangladesh. *Pakistan Journal of Nutrition*, *2*(4), (2003), 242–245.
[23] Araullo, E. V., De Padua, D. B., & Graham, M., *Rice: postharvest technology*. IDRC (Series), *6* (253), International Development Research Centre, Ottawa, ON, CA 1976.
[24] Navarro, S., & Noyes, R.T., The mechanics and physics of modern grain aeration management. CRC press, USA, 2001.
[25] Correa, P.C., Schwanz, da Silva, F., Jaren, C., Afonso, Junior, P.C., & Arana, I., Physical and mechanical properties in rice processing. *Journal of Food Engineering*, 79, (2007), 137–142.
[26] Liang, J., Li, Z., Tsuji, K., Nakano, K., Nout, M., & Hamer, R.J., Milling characteristics and distribution of phytic acid and zinc in long, medium and short–grain rice. *Journal of Cereal Science, 48*, (2008), 83–91.
[27] Liu, K., Cao, X., Bai, Q., Wen, H., & Gu, Z., Relationships between physical properties of brown rice and degree of milling and loss of selenium. *Journal of Food Engineering*, *94*, (2009), 69–74.
[28] Boumans, G., *Development in Agricultural Engineering 4, Grain Handling and Storage*. Elsevier Science Publishers BV, Volume- 4, 1985.
[29] Carrigy, M. A., Experiments on the Angles of Repose of Granular Materials. *Sedimentology, 14*(3–4), (1970), 147–158.
[30] Dutta, S., Nema, V.K., & Bhardwaj, R., Thermal properties of gram. *Journal of Agricultural Engineering Research*, *39*, (1988), 259–268.
[31] Al–Mahasneh, M.A., & Rababah, T.M., Effect of moisture content on some physical properties of green wheat. *Journal of Food Engineering*, *79*, (2007), 1467–1473.