











#### IV. CONCLUSIONS

The presence of water with the powder plays an important role for the way the cereals powders pack and flow. Although tap bulk densities did not vary much the water had a great impact on the powder caking strength and cohesion index. For samples without oil, the results showed that these parameters were increased significantly as the water level increased for all the starches. Plasticization by addition of water to the food powder is believed to be the major factor contributed the results obtained. Addition of oil has increased the caking and cohesion indices where liquid oils showed the greatest impact compared to solid oils.

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