

Title           Moisture Distribution Characteristics of Paddy Rice During Holding and Drying Processes  
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### **Abstract**

Average moisture content of paddy rice is the most important factor in the decision making of harvest and drying of paddy rice. However, the moisture contents of individual kernels could be significantly different and affect the milling quality even though two rice samples with similar average moisture contents. In the practice, some rice harvest at low and high moisture may be mixed together before drying due to shortage of storage capability, which results in a broad distribution of moisture of individual rice kernels in the rice. The moisture distribution may be directly related to the milling quality of dried paddy rice. In this study, the changes of individual kernel moisture distribution during the holding period before drying were investigated. The rice samples were dried using infrared heating and heated air at a temperature of 36°C. The milling quality of rice samples with different initial moisture distributions and dried with different methods was also determined. The relationship between the moisture distribution and milling quality was also examined.