

Classification And Quality Analysis Of Food Grains

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Consumers are interested with automated classification of food grains and high expectation about the purity of the food grains. Food grains therefore, have to be cleaned and prepared to make suitable for

consumption. The food industry is expensively investing to ensure a high product quality.

MANUAL FOR ANALYSIS OF CEREAL AND CEREAL PRODUCTS Standards for cereals, pulses and their products are laid down in Section 2.4 of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. These include standards for food grains, their milled products and processed cereal products.

This paper deals with the classification of bulk food grain samples and detection of foreign bodies in food grains. A new method for inspecting food samples is presented, using ANN and segmentation to classify grain samples and detect foreign bodies that are ...

The National Food Authority (NFA), by virtue of Presidential Decree (P.D.) No. 4 issued 26 September 1972, as amended by PD 1770, is mandated to promote the integrated growth and development of the grains industry, including the formulation and enforcement of the national grains standards in collaboration with various sectors.

Z.Šramková et al., Chemical composition and nutritional quality of wheat grain 117 Acta Chimica Slovaca, Vol.2, No.1, 2009, 115 - 138 germ, 13-17% bran and 80-85% mealy endosperm (all constituents converted to a dry matter

(Ref: - FAO Manuals of Food Quality Control 14 / 8 page 183 / Codex Alimentarius Commission Recommended method 36 / 7 – 1970, and method 44 – 1972) 1.5 Internal condition of the can:

and Classification of Foreign Bodies Mixed Food Grains Image Samples” 2005 [3] N.S. Visen, J. Paliwal, D.S. Jayas and N.D.G. White Image “Analysis of bulk grain samples using neural networks” 2004 [4] Qing Yao, Jianhua Chen, Zexin Guan “Inspection of rice appearance quality using machine vision,” Global Congress on Intelligent Systems.

88 Part II • Compositional Analysis of Foods 6-1 table Moisture Content of Selected Foods Food Item Approximate Percent Moisture (Wet Weight Basis) Cereals, bread, and pasta Wheat flour, whole-grain 10.3 White bread, enriched (wheat flour) 13.4 Corn flakes cereal 3.5 Crackers saltines 4.0 Macaroni, dry, enriched 9.9 Dairy products

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and a 500 grain samples lot from each variety were then drawn randomly for grain size, shape and variety classification. Three (3) replicates of ten (10) grains each were used for size and shape determinations, and a 330 grains partitioned into three groups representing three datasets consisting of 110 grains were used for image analysis.

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II. METHOD OF PADDY AND RICE QUALITY ANALYSIS 2.1 .DIFINITION OF QUALITY

COMPONENT 2.1.1. Paddy grain quality Paddy grain quality components consist of moisture content, empty grain, dirt, green grains, chalkyness grain, yellow grains, damaged grains, red grains, foreign matter and other varieties.

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6 Vegetables •Good source of vitamins A and C, folate, iron, and magnesium •Low in saturated and trans fat, high in fiber •Choose a rainbow of colors, especially dark green and deep orange •One serving = 1/2 cup cooked vegetables, 1 cup of leafy salad greens, small glass of 100% vegetable juice Vegetables (e.g., broccoli, spinach, and carrots) provide vitamins A and C and

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