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LISTOF ABBREVIATION

Symbols	Meaning
RVA	Rapid Visco analyzer
a,b,c,d	Empirical coefficients
R^2	Correlation co- efficient
SSE	Sum of square error
RMSE	Root mean square error
%	Percent
MR	Moisture ratio
BIS	Bureau of Indian Standards
PFA	Prevention of Food Adulteration
AGMARK	Agricultural Marketing
FAO	Food and Agricultural Organization
W	Wattage
wb	Wet basis
nm	nanometer
AOAC	Association of Official Agricultural Chemists
WHC	Water Holding Capacity
Wo	initial weight
W	sample weight after each experiment
.Ws	weight of the dry matter
ΔE	Total difference on color
ANOVA	Analysis of Variance
C.V	Co-efficient of variance
df	Degree of freedom
cP	centipoise
k	Diffusivity coefficient
±	Standard Deviation