

## PHYSICAL PROPERTIES ANALYSIS IN KIDNEY BEANS (*PHASEOLUS VULGARIS* L.)

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**Abstract:** Physical properties of Rajma (*Phaseolus vulgaris* L.) seeds were investigated and their application was also discussed. Four varieties of the kidney beans were locally collected from Garhwal region of Uttarakhand for determination of physical properties. Sample of one thousand seeds of each varieties of Rajma was taken for conducting the study. The physical parameters viz moisture content, dimensions (length, width, thickness), diameter, sphericity, surface area, volume, shape factor, bulk density, true density, porosity(%) and angle of response for different germplasm of Rajma *i.e.* PRG-4, PRG-20, PRG-2, PRG-5 and PRG-1 was taken for conducting the study. Our results showed that the germplasm PRG-5 had maximum moisture, dimensions, surface area and volume, maximum sphericity and bulk density for PRG-2, maximum shape factor for PRG-4, maximum porosity (%) for PRG-1 and angle of response PRG-1.

**Keywords:** Rajma, Physical properties, Garhwal region, Uttarakhand.

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